

*These items are served raw, undercooked or cooked to order. The Chicago Department of Public Health advises that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. GF - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment. A gratuity of 20% will be applied to all checks.

appetizers

- prime steakhouse meatballs 15 / 19
prime beef + pork - family recipe
- chef’s cut hanging bacon 29
truffle honey - togarashi - colorado farms
- crispy shrimp 29
sweet thai chili - garlic aioli
- fresh burrata 28
tomato jam - smoked sea salt - pickled onion
- torched scallops + caviar* 38
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare* 41
deviled egg mousse - grilled soft bread
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- braised pork belly 23
local honey - sweet thai chili - sautéed spinach
- pacific yellowtail hamachi* 38
crispy shallot - yuzu ponzu - chive - heart of palm
- king crab + avocado stack 41
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- rhode island calamari & shrimp 25
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 22
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 52
crispy - chesapeake bay seasoning - green chili aioli

salads

- roasted beet GF 15
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 17
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 18
baby iceberg head - monforte blue cheese WI
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg* 19
romaine - poached farm fresh egg - warm croutons
- superfood GF 18
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 18
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- boursin cheese whipped potatoes GF 15
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato GF 15
wisconsin cheddar - bacon lardon - chives - sour cream
- whipped praline sweet potato 17
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- double baked truffle potato 33
shaved black truffle - fontina + gouda + boursin cheeses

raw bar

fresh seafood tower
your choice of our chef’s selection of fresh shellfish items from our raw bar including:

daily fresh oysters* GF mp
east coast + west coast - champagne mignonette

colossal shrimp cocktail GF 12 each
house-made cocktail sauce - atomic horseradish

iced norwegian king crab legs GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

maine lobster cocktail GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard



featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

- ny strip* GF 12oz 62
- australian tajima grass fed ny strip* GF 12oz 62
- petite filet mignon* GF 8oz 64
- bone-in filet mignon* GF 12oz 78
- steak farina* our bone-in filet with an egg 12oz 79
- westholme australian wagyu filet* GF 8oz limited availability mp
- A5 kobe wine fed* GF hikami farm 3oz available in 3oz portions 120

regular

- ny strip* GF 16oz 75
- filet mignon* GF 12oz 78
- bone-in kc strip* GF 18oz 79
- bone-in ribeye* GF 22oz 81
- bone-in filet mignon* GF 18oz 92
- 45 day dry aged bone-in ribeye* GF 22oz 99
- westholme australian wagyu filet* GF 12oz limited availability mp
- bone-in wagyu tomahawk* GF snake river farms 46oz 285

enhancements

sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crispy shrimp 12 - crab cake “oscar” 24
chef style burrata GF 10 - black truffle sautéed maine lobster GF 56 - butter poached norwegian king crab GF 49

sides matter

- sautéed wild mushrooms GF 18
seasonal variety - garlic - parsley - thyme
- crisp french fries 16
pecorino - white truffle oil - rosemary
- chef’s au gratin potatoes GF 23
caramelized onion - gouda - mozzarella
- asparagus fries 18
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

caviar

pure osetra sturgeon
our caviar is sustainably and ethically raised in poland & italy

caviar cones* 75 / 150
2 pcs or 4 pcs - siberian osetra
horseradish crème fraîche - gold leaf

sasanian siberian osetra* 150
medium dark pearls - crisp - nutty
fresh blinis - traditional accompaniments

sasanian royal osetra* 250
large amber pearls - nutty - velvet texture
fresh blinis - traditional accompaniments

sasanian imperial osetra* 350
large golden pearl - buttery, salty - hazelnut
fresh blinis - traditional accompaniments

Ocean
48

our fresh seafood

Ocean 48’s fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 48
braisedGF or spiedini - scottish coast

wild caught hokkaido island sea scallops* GF 59
chardonnay lemon butter - sea salt

maryland style lump crab cakes* 58
jumbo lump crab - old bay seasoning - buttered bread crumbs

roasted mediterranean branzino GF 59
charred lemon - chardonnay reduction

chilean sea bass* 64
braisedGF or spiedini - chardonnay - sea salt - cracked pepper

whole jumbo norwegian king crab legs GF mp
split - drawn butter

twin lobster tails GF mp
broiled - drawn butter - paprika

enhancements

fresh chopped herbs + tomatoes + evoo GF 6
chardonnay butter with shallots + fresh mint GF 6
black truffle sautéed maine lobster GF 56
butter poached norwegian king crab GF 49
crab cake “oscar” 24

more than steak

bone-in iberico pork chops* GF 59
double cut - heritage breed southern spain

bone-in veal chop* GF 79
broiled - markham farm

australian heritage whole rack of lamb* GF mp
all natural - ranch raised

- blistered shishito peppers 15
charred lemon aioli - smoked garlic - crispy shallots
- creamed spinach + artichoke 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan
- fire roasted cauliflower GF 19
caramelized - smoked basil aioli - aged pecorino
- king crab + shrimp + shells + cheese 49
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction