

*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 16 / 20
prime beef + pork - family recipe
- chef’s cut hanging bacon 29
truffle honey - togarashi - colorado farms
- crispy shrimp 31
sweet thai chili - garlic aioli
- fresh burrata 31
tomato jam - smoked sea salt - pickled onion
- torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
- wagyu beef tartare* 43
deviled egg mousse - grilled soft bread
- A5 kobe “wine fed” ny strip* ^{GF} 135
sliced - 3oz portions - seared
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- braised pork belly 24
local honey - sweet thai chili - sautéed spinach
- pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu - chive - heart of palm
- king crab + avocado stack 43
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- rhode island calamari & shrimp 27
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 56
crispy - chesapeake bay seasoning - green chili aioli

salads

- roasted beet ^{GF} 16
ruby + golden beets - goat cheese - pistachios
- chopped napa ^{GF} 18
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge ^{GF} 19
baby iceberg head - monforte blue cheese WI
bacon lardon - heirloom cherry tomato
- 48 caesar with warm poached egg* 20
romaine - poached farm fresh egg - warm croutons
- superfood ^{GF} 19
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato ^{GF} 19
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- boursin cheese whipped potatoes ^{GF} 16
yukon + russets - classic fine herb garlic boursin - sweet cream
- loaded baked potato ^{GF} 16
wisconsin cheddar - bacon lardon - chives - sour cream
- whipped praline sweet potato 19
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- double baked truffle potato 35
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} 13 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 | 65 |
| australian tajima grass fed ny strip* ^{GF} | 12oz | 65 |
| petite filet mignon* ^{GF} | 8oz | 68 |
| bone-in filet mignon* ^{GF} | 12oz | 82 |
| steak farina* our bone-in filet with an egg | 12oz | 83 |
| westholme australian wagyu filet* ^{GF} | 8oz limited availability | mp |
| A5 kobe wine fed* ^{GF} hikami farm | 3oz available in 3oz portions | 135 |

regular

- | | | |
|---|---------------------------|-----|
| ny strip* ^{GF} | 16oz | 79 |
| filet mignon* ^{GF} | 12oz | 82 |
| bone-in kc strip* ^{GF} | 18oz | 82 |
| bone-in ribeye* ^{GF} | 22oz | 85 |
| bone-in filet mignon* ^{GF} | 18oz | 95 |
| 45 day dry aged bone-in ribeye* ^{GF} | 22oz | 105 |
| westholme australian wagyu filet* ^{GF} | 12oz limited availability | mp |
| bone-in wagyu tomahawk* ^{GF} snake river farms | 46oz | 295 |

enhancements

- sautéed blue cheese ^{GF} 8 - black truffle green peppercorn 4 - truffle butter ^{GF} 9 - crispy shrimp 12 - crab cake “oscar” 26
- chef style burrata ^{GF} 10 - black truffle sautéed maine lobster ^{GF} 58 - butter poached norwegian king crab ^{GF} 49

sides matter

- sautéed wild mushrooms ^{GF} 19
seasonal variety - garlic - parsley - thyme
- crisp french fries 16
pecorino - white truffle oil - rosemary
- chef’s au gratin potatoes ^{GF} 24
caramelized onion - gouda - mozzarella
- asparagus fries 19
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- shells + cheese 18
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- sautéed sweet corn ^{GF} 16
cilantro - chopped parsley
- corn crème brûlée 21
sweet corn - cream - turbinado sugar
- roasted brussels sprouts ^{GF} 19
sea salt - bacon lardon - get these!

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* 51
braised ^{GF} or spiedini - scottish coast
- new bedford sea scallops* ^{GF} 62
chardonnay lemon butter - sea salt
- maryland style lump crab cakes* 61
jumbo lump crab - old bay seasoning - buttered bread crumbs
- roasted mediterranean branzino ^{GF} 63
charred lemon - chardonnay reduction
- ahi fillet* 63
chili aioli - togarashi - signature spice rub
- chilean sea bass* 67
braised ^{GF} 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} 58
- butter poached norwegian king crab ^{GF} 49
- crab cake “oscar” 26

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 16
charred lemon aioli - smoked garlic - crispy shallots
- creamed spinach + artichoke 18
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- broccoli, spinach or asparagus ^{GF} 18
sautéed - sea salt - shaved parmesan
- fire roasted cauliflower ^{GF} 21
caramelized - smoked basil aioli - aged pecorino
- king crab + shrimp + shells + cheese 52
boursin cheese - 9 month aged white cheddar
butter poached - lemon reduction