

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
- pacific yellowtail hamachi* 39
crispy shallot - yuzu ponzu - chive - heart of palm
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- braised pork belly 24
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare* 43
deviled egg mousse - grilled soft bread
- A5 kobe "wine fed" ny strip* GF 135
sliced - 3oz portions - seared
- new england lobster roll 39
maine lobster - butter poached - grilled new england roll
- king crab + avocado stack 43
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
- 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 - stella blue cheese
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
- chef reid's au gratin potatoes GF 24
caramelized onion - gouda - mozzarella
- whipped praline sweet potato 19
madagascar vanilla bean - mascarpone
candied pecans - streusel crisp

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
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 - crab cake "oscar" 26
- chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 58

sides matter

- shells & cheese 18
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- double baked truffle potato 35
shaved black truffle - fontina + gouda + boursin cheeses
- asparagus fries 19
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- crisp french fries 16
pecorino - white truffle oil - rosemary

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 pearls - 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

- roasted mediterranean branzino GF 63
charred lemon - chardonnay reduction

- new bedford sea scallops* GF 62
chardonnay lemon butter - sea salt

- maryland style lump crab cakes* 61
jumbo lump crab - old bay seasoning - buttered breadcrumbs

- 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 + tomato + evoo GF 6
chardonnay butter with shallots + fresh mint GF 6
- black truffle sautéed maine lobster GF 58
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 - northern midwest farms

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

- blistered shishito peppers 16
charred lemon aioli - smoked garlic - crispy shallots

- sautéed sweet corn GF 16
cilantro - chopped parsley

- fire roasted cauliflower GF 21
caramelized - smoked basil aioli - aged pecorino

- sautéed kennett square mushrooms GF 20
seasonal variety - garlic - parsley - thyme

- creamed spinach + artichoke 18
chopped spinach - smoked garlic - artichoke hearts - sweet cream