

The Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.  
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

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

Steak  
48®

## 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