

\*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  
cucumber mignonette - 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

# 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



## 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
- 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