

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  
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
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
- corn crème brûlée 21  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 19  
sea salt - bacon lardon - get these!
- broccoli, spinach or asparagus GF 18  
sautéed - sea salt - shaved parmesan
- king crab + shrimp + shells + cheese 52  
boursin cheese - 9 month aged white cheddar  
butter poached - lemon reduction

## 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  
carmelized - 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