

* Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients. These items may be cooked to your order. 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 tables of 5 or more.

appetizers

prime steakhouse meatballs 16 / 20

prime beef + pork - family recipe

chef's cut hanging bacon 29

local 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

torched scallops + caviar* 39

yuzu ponzu - truffle crème - siberian osetra caviar

lobster rolls 39

maine lobster - butter poached - grilled new england roll

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

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 - 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

chef heather king's au gratin potatoes GF 24

caramelized onion - gouda - mozzarella

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

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

crisp french fries 16

pecorino - white truffle oil - rosemary

loaded baked potato GF 16

wisconsin cheddar - bacon lardon - chives - sour cream

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

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 breadcrumbs

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
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

sugar snap peas GF 15

sautéed - olive oil - sea salt - cracked pepper

creamed spinach + artichoke 18

chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms GF 19

seasonal variety - garlic - parsley - thyme

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