*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 crèma - 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

tōhoku A5 ny strip* GF 135
honshu island, japan - 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

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

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
tōhoku A5 ny strip* GF honshu island, japan	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

sautéed sweet corn GF 16
cilantro - chopped parsley

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

broccoli, spinach or asparagus GF 18
sautéed - sea salt - shaved parmesan

charred brussels sprouts GF 19
red pepper flake infused honey - smoked lemon

corn crème brûlée 21
sweet corn - cream - turbinado sugar

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

CHARev 11-09-26