*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
local 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 crèma - siberian osetra caviar

**wagyu beef tartare*** 43
deviled egg mousse - grilled soft bread

**tōhoku A5 ny strip** honshu island, japan * 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

FAMILY 48 OWNED

# 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 |
| 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 |
| 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 - 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

**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

**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

**shells + cheese** 18
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

**sautéed sweet corn** GF 16
cilantro - chopped parsley

**corn crème brûlée** 21
sweet corn - cream - turbinado sugar

**roasted brussels sprouts** GF 19
sea salt - bacon lardon - get these!

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 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

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