

# appetizers

- fried deviled eggs 8 / 11**  
panko - farm fresh egg - sriracha aioli
- prime steakhouse meatballs 9 / 12**  
prime beef - white marble farms pork - markham veal
- chef's "PB&J" 13**  
paté - fig jam - woodford reserve bourbon
- crispy shrimp 13 / 19**  
sweet thai chili peppers - garlic aioli
- fresh burrata 19**  
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp 19**  
chardonnay - garlic - butter - paprika
- braised pork belly 12**  
local honey - sweet thai chili - sautéed spinach
- king crab & avocado stack 19**  
alaskan king crab - avocado - crispy wonton
- rhode island calamari & shrimp 16**  
cherry peppers - buttermilk - seasoned flour

# salads

- roasted beet salad 9**  
ruby + golden beets - goat cheese - pistachios
- chopped salad 11**  
artichoke - roasted red peppers - red onion - watermelon radish  
locally grown iceberg + romaine - parmesan
- steak knife BLT wedge 13**  
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato
- steakhouse caesar salad with egg\* 13**  
romaine - poached farm fresh egg
- superfood salad 13**  
baby arugula + kale - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing
- heirloom tomato salad 14**  
champagne vinaigrette - feta crumbles - micro arugula

- whipped potatoes 7**  
yukon gold - sweet cream - butter - sea salt
- loaded baked potato 12**  
baked - crispy - loaded
- chef watson's potatoes 14**  
caramelized onion - gouda - mozzarella
- double baked truffle potato 19**  
shaved black truffle - fontina + gouda cheeses - awesome!

# raw bar

## fresh seafood tower

your choice of our chef's selection of fresh shellfish items from our raw bar including

- iced alaskan king crab legs mp**  
house-made cocktail sauce - atomic horseradish
- maine lobster cocktail mp**  
house-made cocktail sauce - atomic horseradish
- super colossal shrimp cocktail 8 (each)**  
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters\* mp**  
east coast & west coast - champagne mignonette
- dungeness crab cocktail 29**  
whole leg - de-shelled - creamy mustard
- hawaiian poke\* 29**  
ahi or salmon - cucumber - thai chili - togarashi sauce



# featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

	small		
ny strip*	(12oz)		39
petite filet mignon*	(8oz)		47
bone-in filet mignon*	(12oz)		55
steak farina* "our bone in filet with an egg"	(12oz)		56
domestic wagyu filet*	(8oz)	(limited availability)	mp
domestic wagyu ny strip*	(12oz)	(limited availability)	mp

	regular		
filet mignon*	(12oz)		54
bone-in ribeye*	(22oz)		55
ny strip*	(16oz)		52
bone-in filet mignon*	(18oz)		63
bone-in kc strip*	(18oz)		57
domestic wagyu filet*	(12oz)	(limited availability)	mp

- on top**
- sautéed blue cheese 6 - black truffle green peppercorn 4 - truffle butter 6 - crab cake "oscar" 16 - chef style buratta 7**
  - crispy shrimp 9 - foie gras 18 - black truffle sautéed maine lobster 38**

# sides matter

- hand cut fries 7**  
sea salt - truffle oil - shaved parmesan
- alaskan king crab & rock shrimp mac & cheese 27**  
lemon butter - provel - tillamook cheddar
- creamy mac & cheese 9**  
provel - romano - tillamook cheddar
- roasted sweet potatoes 9**  
bourbon - torched marshmallow
- sautéed sweet corn 8**  
cilantro - chopped parsley
- corn crème brûlée 10**  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts 10**  
sea salt - crispy bacon - get these!
- sugar snap peas 8**  
sautéed - olive oil - sea salt - cracked pepper

# ocean 44

## fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon\* 37**  
braised or spiedini - scottish coast
- new bedford sea scallops\* 42**  
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes\* 39**  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- ahi fillet\* 48**  
sashimi grade - seared - pepper rub - soy - wasabi
- chilean sea bass\* 49**  
chardonnay - sea salt - cracked pepper
- whole king crab cluster mp**  
drawn butter - shell split
- twin lobster tails mp**  
broiled - drawn butter

# more than steak

- prime steakhouse meatloaf 32**  
rib eye - filet mignon - pork - black truffle green peppercorn
- crispy roasted chicken 29**  
black truffle green peppercorn - fresh herb puree
- bone-in short rib 36**  
braised - black truffle green peppercorn
- heritage pork chop\* 39**  
broiled - white marble farms
- colorado whole rack of lamb\* mp**  
8 chops - steak rub
- bone-in veal chop\* 54**  
broiled - markham farms



\*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