

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!

sugar snap peas 8
sautéed - olive oil - sea salt - cracked pepper

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
- crispy hasselback potato 11**
smoked sea salt - truffle butter - chive cream cheese sauce
- corn crème brûlée 10**
sweet corn - cream - turbinado sugar
- roasted brussels sprouts 10**
sea salt - crispy bacon - get these!

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



- creamed spinach 8**
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- shishito peppers 9**
smoked sea salt - olive oil - shaved parmesan
- sautéed wild mushrooms 11**
seasonal variety - garlic - parsley - thyme
- asparagus fries 10**
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- broccoli, spinach or asparagus 8**
sautéed - olive oil - sea salt - garlic - shaved parmesan

*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