

\* 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.

## appetizers

- prime steakhouse meatballs 14 / 18  
prime beef + pork - family recipe
- crispy shrimp 28  
sweet thai chili - garlic aioli
- braised pork belly 21  
local honey - sweet thai chili - sautéed spinach
- sautéed shrimp vince 31  
chardonnay - garlic butter - parmesan herb toast
- dungeness crab cocktail <sup>GF</sup> 46  
house-made cocktail sauce - atomic horseradish - creamy mustard
- fresh burrata 27  
tomato jam - smoked sea salt - pickled onion
- hawaiian poke\* 39  
ahi or salmon - cucumber - thai chili - togarashi sauce
- wagyu beef tartare\* 38  
deviled egg mousse - grilled soft bread
- blistered shishito peppers 14  
smoked lemon essence - roasted garlic - sea salt
- king crab + avocado stack 39  
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- rhode island calamari & shrimp 24  
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 21  
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 48  
crispy - chesapeake bay seasoning - green chili aioli

## salads

- roasted beet <sup>GF</sup> 15  
ruby + golden beets - goat cheese - pistachios
- chopped napa <sup>GF</sup> 16  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge <sup>GF</sup> 17  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato
- 44 caesar with warm poached egg\* 18  
romaine - poached farm fresh egg - warm croutons
- superfood <sup>GF</sup> 17  
baby lettuce - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing
- heirloom tomato <sup>GF</sup> 17  
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- shells + cheese 17  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized
- loaded baked potato <sup>GF</sup> 15  
wisconsin cheddar - bacon lardon - chives - sour cream
- chef moroni's potatoes <sup>GF</sup> 21  
caramelized onion - gouda - mozzarella
- double baked truffle potato 31  
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:
- maine lobster cocktail <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- colossal shrimp cocktail <sup>GF</sup> 11 each  
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters\* <sup>GF</sup> mp  
east coast + west coast - champagne mignonette
- iced alaskan king crab legs <sup>GF</sup> mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard



## featuring prime steaks & chops

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

### small

- ny strip\* <sup>GF</sup> 12oz 59
- grass fed ny strip\* <sup>GF</sup> 12oz 59
- petite filet mignon\* <sup>GF</sup> 8oz 62
- bone-in filet mignon\* <sup>GF</sup> 12oz 76
- steak farina\* our bone-in filet with an egg 12oz 77
- australian tajima wagyu filet\* <sup>GF</sup> 8oz limited availability mp
- A5 kobe wine fed\* <sup>GF</sup> hikami farm 3oz available in 3oz portions 120

### regular

- ny strip\* <sup>GF</sup> 16oz 73
- filet mignon\* <sup>GF</sup> 12oz 76
- bone-in kc strip\* <sup>GF</sup> 18oz 77
- bone-in ribeye\* <sup>GF</sup> 22oz 79
- bone-in filet mignon\* <sup>GF</sup> 18oz 89
- 45 day dry aged bone-in ribeye\* <sup>GF</sup> 22oz 99
- australian tajima wagyu filet\* <sup>GF</sup> 12oz limited availability mp

### enhancements

- sautéed blue cheese <sup>GF</sup> 8 - black truffle green peppercorn 4 - truffle butter <sup>GF</sup> 9 - crab cake "oscar" 23
- chef style burrata <sup>GF</sup> 10 - crispy shrimp 12 - black truffle sautéed maine lobster <sup>GF</sup> 54

## sides matter

- truffled & salted crispy fries 15  
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk
- asparagus fries 17  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- boursin cheese whipped potatoes <sup>GF</sup> 14  
yukon + russets - classic fine herb garlic boursin - sweet cream
- whipped praline sweet potato 16  
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- sugar snap peas <sup>GF</sup> 13  
sautéed - olive oil - sea salt - cracked pepper
- sautéed sweet corn <sup>GF</sup> 14  
cilantro - chopped parsley
- crispy hasselback potato 17  
smoked sea salt - truffle butter - chive cream cheese sauce
- corn crème brûlée 18  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts <sup>GF</sup> 17  
sea salt - bacon lardon - get these!
- broccoli, spinach or asparagus <sup>GF</sup> 16  
sautéed - sea salt - shaved parmesan

## caviar

- pure osetra sturgeon  
our caviar is sustainably and ethically raised in poland & italy
- 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 44

- fresh seafood  
our fresh fish is responsibly sourced from sustainable fisheries when available
- shetland island salmon\* 46  
braised <sup>GF</sup> or spiedini - scottish coast
- new bedford sea scallops\* <sup>GF</sup> 57  
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes\* 56  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- ahi fillet\* 58  
chili aioli - togarashi - signature spice rub
- chilean sea bass\* <sup>GF</sup> 62  
braised <sup>GF</sup> or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs <sup>GF</sup> mp  
split - drawn butter
- twin lobster tails <sup>GF</sup> mp  
broiled - drawn butter - paprika
- enhancements  
fresh chopped herbs + tomatoes + evoo <sup>GF</sup> 6  
chardonnay butter with shallots + fresh mint <sup>GF</sup> 6  
black truffle sautéed maine lobster <sup>GF</sup> 54  
crab cake "oscar" 23

## more than steak

- prime steakhouse meatloaf 48  
rib eye - filet mignon - pork - black truffle green peppercorn
- bone-in iberico pork chops\* <sup>GF</sup> 57  
double cut - heritage breed southern spain
- bone-in veal chop\* <sup>GF</sup> 76  
broiled - northern midwest farms
- australian heritage whole rack of lamb\* <sup>GF</sup> mp  
all natural - ranch raised
- king crab + shrimp + shells + cheese 48  
boursin cheese + 9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized
- creamed spinach 16  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- blistered shishito peppers 14  
smoked lemon essence - roasted garlic - sea salt
- sautéed wild mushrooms <sup>GF</sup> 17  
seasonal variety - garlic - parsley - thyme