

* 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 15 / 19
prime beef + pork - family recipe
- yellowtail hamachi* 38
crispy shallot - yuzu ponzu - chive - heart of palm
- crispy shrimp 29
sweet thai chili - garlic aioli
- braised pork belly 23
local honey - sweet thai chili - sautéed spinach
- sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast
- dungeness crab cocktail GF 55
house-made cocktail sauce - atomic horseradish - creamy mustard
- fresh burrata 28
tomato jam - smoked sea salt - pickled onion
- torched scallops 46
yuzu ponzu - truffle crème - siberian osetra caviar
- hawaiian poke* 41
ahi or salmon - cucumber - thai chili - togarashi sauce
- wagyu beef tartare* 41
deviled egg mousse - grilled soft bread
- blistered shishito peppers 15
smoked lemon essence - roasted garlic - sea salt
- king crab + avocado stack 41
yuzu emulsion - crispy shallots - wonton - heirloom cherry tomato
- rhode island calamari & shrimp 25
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 22
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 52
crispy - chesapeake bay seasoning - green chili aioli

salads

- roasted beet GF 15
ruby + golden beets - goat cheese - pistachios
- chopped napa GF 17
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- steak knife BLT wedge GF 18
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato
- 44 caesar with warm poached egg* 19
romaine - poached farm fresh egg - warm croutons
- superfood GF 18
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 18
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 GF 15
wisconsin cheddar - bacon lardon - chives - sour cream
- chef moroni's potatoes GF 23
caramelized onion - gouda - mozzarella
- double baked truffle potato 33
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 GF mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail GF 12 each
house-made cocktail sauce - atomic horseradish
- chef's daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette
- iced alaskan king crab legs GF 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* GF 12oz 62
- grass fed ny strip* GF 12oz 62
- petite filet mignon* GF 8oz 64
- bone-in filet mignon* GF 12oz 78
- steak farina* our bone-in filet with an egg 12oz 79
- australian tajima wagyu filet* GF 8oz limited availability mp
- A5 kobe wine fed* GF hikami farm 3oz available in 3oz portions 120

regular

- ny strip* GF 16oz 75
- filet mignon* GF 12oz 78
- bone-in kc strip* GF 18oz 79
- bone-in ribeye* GF 22oz 81
- bone-in filet mignon* GF 18oz 92
- 45 day dry aged bone-in ribeye* GF 22oz 99
- australian tajima wagyu filet* GF 12oz limited availability mp
- bone-in wagyu tomahawk* GF snake river farms 46oz 285

enhancements

- sautéed blue cheese GF 8 - black truffle green peppercorn 4 - truffle butter GF 9 - crab cake "oscar" 24
- chef style burrata GF 10 - crispy shrimp 12 - black truffle sautéed maine lobster GF 56

sides matter

- truffled & salted crispy fries 16
maldon seasalt - white truffle oil - shaved parmesan - local goat cheese buttermilk
- asparagus fries 18
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- boursin cheese whipped potatoes GF 15
yukon + russets - classic fine herb garlic boursin - sweet cream
- whipped praline sweet potato 17
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp
- sugar snap peas GF 14
sautéed - olive oil - sea salt - cracked pepper
- sautéed sweet corn GF 15
cilantro - chopped parsley
- crispy hasselback potato 18
smoked sea salt - truffle butter - chive cream cheese sauce
- corn crème brûlée 19
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 18
sea salt - bacon lardon - get these!
- broccoli, spinach or asparagus GF 17
sautéed - sea salt - shaved parmesan

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

ocean 44

- fresh seafood
our fresh fish is responsibly sourced from sustainable fisheries when available
- shetland island salmon* 48
braised GF or spiedini - scottish coast
- new bedford sea scallops* GF 59
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes* 58
jumbo lump crab - old bay seasoning - buttered bread crumbs
- ahi fillet* 59
chili aioli - togarashi - signature spice rub
- chilean sea bass* GF 64
braised GF or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan 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 56
crab cake "oscar" 24

more than steak

- prime steakhouse meatloaf 49
rib eye - filet mignon - pork - black truffle green peppercorn
- bone-in iberico pork chops* GF 59
double cut - heritage breed southern spain
- bone-in veal chop* GF 76
broiled - northern midwest farms
- australian heritage whole rack of lamb* GF mp
all natural - ranch raised
- king crab + shrimp + shells + cheese 49
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized
- blistered shishito peppers 15
smoked lemon essence - roasted garlic - sea salt
- creamed spinach 17
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- sautéed wild mushrooms GF 18
seasonal variety - garlic - parsley - thyme
- fire roasted cauliflower GF 19
caramelized - smoked basil aioli - aged pecorino