

\*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
- chef's cut hanging bacon 29  
truffle honey - togarashi - minnesota farms
- 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
- wagyu beef tartare\* 41  
deviled egg mousse - grilled soft bread
- 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