

* 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 norwegian king crab legs GF mp

house-made cocktail sauce - drawn butter

atomic horseradish - creamy mustard

Steak
44

®

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 norwegian 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