

# appetizers

shishito peppers 8  
smoked sea salt - olive oil - shaved parmesan

prime steakhouse meatballs 9 / 12  
prime beef - white marble farms pork - markham veal

chef's "PB&J" 12  
paté - fig jam - woodford reserve bourbon

fresh burrata 18  
tomato jam - smoked sea salt - pickled onion

crispy shrimp 13 / 19  
sweet thai chili peppers - garlic aioli

braised pork belly 12  
local honey - sweet thai chili - sautéed spinach

king crab & avocado stack 18  
alaskan king crab - avocado - crispy wonton

fried deviled eggs 8 / 11  
panko - farm fresh egg - sriracha aioli

sautéed shrimp 21  
chardonnay - garlic - butter - paprika

rhode island calamari & shrimp 16  
cherry peppers - buttermilk - seasoned flour

# salads

steak knife BLT wedge 12  
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato

chopped salad 12  
artichoke - roasted red peppers - red onion - parmesan  
locally grown iceberg & romaine

steakhouse caesar salad with egg\* 13  
romaine - poached farm fresh egg

roasted beet salad 13  
ruby + golden beets - goat cheese - pistachios

superfood salad 13  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

heirloom tomato salad 16  
champagne vinaigrette - feta crumbles - micro arugula

whipped potatoes 8  
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato 13  
baked - crispy - loaded

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

dominick's potatoes 13  
caramelized onion - gouda - mozzarella

creamy double baked truffle potato 18  
shaved black truffle - fontina + gouda cheeses - awesome

# raw bar 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

super colossal shrimp cocktail 8 (each)  
house-made cocktail sauce - atomic horseradish

dungeness crab cocktail 29  
whole leg - de-shelled - creamy mustard



daily selection of fresh oysters\* mp  
east coast & west coast - champagne mignonette

hawaiian poke\* 28  
ahi or salmon - cucumber - thai chili - togarashi sauce

maine lobster cocktail mp  
house-made cocktail sauce - atomic horseradish

# featuring prime steaks & chops

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

## small

ny strip*	(12oz)	42
petite filet mignon*	(8oz)	47
bone-in filet mignon*	(12oz)	56
steak farina* "our bone in filet with an egg"	(12oz)	57
domestic wagyu filet*	(8oz) (limited availability)	mp

## regular

filet mignon*	(12oz)	54
ny strip*	(16oz)	53
bone-in ribeye*	(22oz)	55
bone-in filet mignon*	(18oz)	64
bone-in kc strip*	(18oz)	57
domestic wagyu filet*	(12oz) (limited availability)	mp

## on top

sautéed blue cheese 6 - 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 29  
lemon butter - provol - tillamook cheddar

creamy mac & cheese 9  
provol - romano - tillamook cheddar

crispy hasselback potato 9  
smoked sea salt - truffle butter - chive cream cheese sauce

corn crème bruleé 10  
sweet corn - cream - turbinado sugar

sautéed sweet corn 8  
cilantro - chopped parsley

roasted brussels sprouts 10  
sea salt - crispy bacon - get these!

shishito peppers 8  
smoked sea salt - olive oil - shaved parmesan

# fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon\* 37  
braised or spiedini - scottish coast

seasonal filet of sole 39  
sautéed - egg batter - lemon butter - capers

chilean sea bass\* 49  
chardonnay - sea salt - cracked pepper

whole king crab cluster\* mp  
drawn butter - shell split

new bedford sea scallops\* 41  
lemon butter - sea salt - chardonnay

ahi fillet\* 45  
sashimi grade - seared - pepper rub - soy - wasabi

maryland style lump crab cakes\* 38  
jumbo lump crab - old bay seasoning - buttered bread crumbs

twin lobster tails\* mp  
broiled - drawn butter

# more than steak



bone-in short rib 34  
braised - green peppercorn sauce

heritage pork chop\* 39  
broiled - white marble farms

colorado whole rack of lamb\* mp  
8 chops - steak rub

bone-in veal chop\* 57  
broiled - markham farms

creamed spinach 8  
chopped spinach - butter - sweet cream

broccoli, spinach or asparagus 8  
sautéed - olive oil - sea salt - garlic - shaved parmesan

sautéed wild mushrooms 10  
seasonal variety - garlic - parsley - thyme

asparagus fries 9  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise

\*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.