

# appetizers

- shishito peppers 8**  
smoked sea salt - olive oil - shaved parmesan
- prime steakhouse meatballs 9 / 12**  
prime beef - white marbled 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

# 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 marbled 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.