

appetizers

prime steakhouse meatballs 8 / 10
prime beef - white marble farms pork - markham veal

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

buratta & grilled seasonal fruit 18
tomato jam - smoked sea salt - pickled onion - micro arugula

crispy shrimp 11 / 15
sweet thai chili peppers - garlic aioli

braised pork belly 10
local honey - sweet thai chili - sautéed spinach

king crab & avocado stack 16
alaskan king crab - avocado - crispy wonton

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

sautéed shrimp 19
chardonnay - garlic - butter - paprika

rhode island calamari & shrimp 14
cherry peppers - buttermilk - seasoned flour

salads

steak knife BLT wedge 10
baby iceberg head - shaft's blue cheese (CA) - crispy bacon - grape tomato

chopped salad 10
artichoke - roasted red peppers - red onion - parmesan
locally grown iceberg & romaine

steakhouse caesar salad 12
romaine - classic dressing - fresh baked garlic croutons

roasted beet salad 12
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 13
champagne vinaigrette - feta crumbles - micro arugula

chive + cream cheese hashbrowns 8
herb sea salt - bacon - chive cream cheese sauce

whipped potatoes 6
#1 Idaho potatoes - sweet cream - butter - sea salt

crispy baked potato 9
baked - crispy fried - truffle butter - or loaded 11

dominick's potatoes 10
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 7(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* 24
ahi or salmon - cucumber - chive - 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

ribeye*	(16oz)	39
ny strip*	(12oz)	39
petite filet mignon*	(8oz)	43
bone-in filet mignon*	(12oz)	49
steak farina* "our bone in filet with an egg"	(12oz)	49
domestic wagyu filet*	(8oz) (limited availability)	mp

regular

filet mignon*	(12oz)	49
ny strip*	(16oz)	49
bone-in filet mignon*	(18oz)	59
bone-in kc strip*	(18oz)	49
bone-in ribeye*	(22oz)	49
domestic wagyu filet*	(12oz) (limited availability)	mp

on top

sautéed blue cheese 5 - green peppercorn 4 - truffle butter 5 - crab cake "oscar" 15 - chef style buratta 7 - crispy shrimp 8 - foie gras 18

sides matter

hand cut fries 6
sea salt - truffle oil - shaved parmesan

maine lobster mac & cheese 19
lobster - mascarpone cheese - tillamook cheddar

creamy mac & cheese 9
provel - mozzarella - tillamook cheddar

crispy hasselback potato 9
sliced - crispy fried - garlic truffle butter

lobster + vermont cheddar whipped potatoes 19
maine lobster - vermont cheddar - old bay seasoning

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

sautéed sweet corn 8
cilantro - chopped parsley

corn crème brûlée 9
sweet corn - cream - turbinado sugar

roasted brussels sprouts 9
sea salt - crispy bacon - get these!

sugar snap peas 7
sautéed - olive oil - sea salt - cracked pepper

fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* 37
braised or spedini - 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

live maine lobster (2lb +)* mp
steamed - drawn butter

more than steak



prime steakhouse meatloaf 29
rib eye - filet mignon - pork - green peppercorn

pan sautéed chicken 29
chardonnay - lemon butter - herbs - capers

bone-in short rib 34
braised - green peppercorn sauce

heritage pork chop* 39
broiled - white marble farms

colorado rack of lamb* 43
4 chops - steak rub

bone-in veal chop* 49
broiled - markham farms

creamed spinach 6
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.