

*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.

raw bar

daily fresh oysters* ^{GF} mp
cucumber mignonette - champagne mignonette
maine lobster cocktail ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
colossal shrimp cocktail ^{GF} 12 ea
house-made cocktail sauce - atomic horseradish
dungeness crab cocktail ^{GF} 55
house-made cocktail sauce
atomic horseradish - creamy mustard
iced norwegian king crab legs ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

crudo

pacific yellowtail hamachi* 38	torched scallops + caviar* 38
crispy shallot - yuzu ponzu	yuzu ponzu - truffle crème - siberian osetra caviar
chive - heart of palm	wagyu beef tartare* 41
	deviled egg mousse - grilled soft bread

wood roasted

little neck clams 32	wood roasted shellfish tower 130
wood oven baked - shallots - chardonnay	maine lobster - king crab - scallops
caramelized leeks + fennel	mussels - clams - chardonnay
rockefeller style oysters 32	roasted tomato garlic butter
spinach - artichoke - smoked garlic	
saltspring island mussels 32	wood roasted spanish octopus 33
wood oven baked - shallots - chardonnay	saffron aioli - fingerling potatoes
caramelized leeks + fennel	crumbled iberian pork - chive oil

appetizers

prime steakhouse meatballs 15 / 19	colossal roasted bone marrow 64
prime beef + pork - family recipe	black truffle aioli - three cheese toast - flambée
crispy shrimp deviled eggs 22	limited availability
deviled eggs - parmesan - crispy shrimp	crispy shrimp 29
maine lobster escargot 36	sweet thai chili - garlic aioli
chick lobster - truffle mornay sauce - caviar	chef’s cut hanging bacon 29
heirloom tomato + king crab ^{GF} 48	truffle honey - togarashi - colorado farms
fresh avocado - basil purée	sautéed shrimp vince 45
rhode island calamari + shrimp 25	chardonnay - garlic butter - parmesan herb toast
cherry peppers - buttermilk - seasoned flour	new england lobster rolls 38
chicken fried lobster tails 52	maine lobster - butter poached - grilled roll
crispy - chesapeake bay seasoning - green chili aioli	new england clam chowder 18
	chardonnay - hardwood bacon - three cheese semolina toast

salads

steak knife BLT wedge ^{GF} 18	chopped napa ^{GF} 17
baby iceberg head - shaft’s blue cheese CA	heirloom cherry tomatoes - radicchio
bacon lardon - heirloom cherry tomato	white balsamic vinaigrette - toasted sesame seeds
superfood ^{GF} 18	heirloom tomato + burrata ^{GF} 28
baby lettuce - sriracha sunflower seeds	prosecco vinaigrette - pickled onion
seasonal berries - goat cheese - champagne fig dressing	caesar* 19
maine lobster + shrimp ^{GF} 34	poached farm fresh egg - crisp romaine - warm croutons
butter lettuce - calamari - fresh herb bacon dressing	

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 48

fresh fish + seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* ^{GF}	10oz	48
fresh basil + herb rubbed arctic char* ^{GF}	14oz	48
chilean sea bass* ^{GF}	10oz	64
roasted mediterranean branzino ^{GF}	10oz	59
pepper crusted big eye tuna*	10oz	58
wild caught hokkaido island sea scallops* ^{GF}	10oz	59

lobster + crab

whole jumbo norwegian king crab legs ^{GF}	limited availability	mp
maryland style crab cakes	10oz	58
butter poached maine lobster tails ^{GF}	20oz	99

steak 48

responsibly farmed, 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

more than steak

bone-in iberico pork chops* ^{GF}	14oz	59
australian heritage whole rack of lamb*	24oz limited availability	mp

craveable sides

boursin cheese whipped potatoes ^{GF} 15
yukon + russets - classic fine herb garlic boursin - sweet cream

crisp french fries 16

pecorino - white truffle oil - rosemary

loaded baked potato ^{GF} 15

wisconsin cheddar - bacon lardon - chives - sour cream

chef hugo’s au gratin potatoes ^{GF} 23

caramelized onion - gouda - mozzarella

shells + cheese 17

boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

king crab + shrimp + shells + cheese 49

boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

corn crème brûlée 19

sweet corn - cream - turbinado sugar

wood oven roasted cauliflower ^{GF} 19

carmelized - smoked basil aioli - aged pecorino

roasted brussels sprouts ^{GF} 18

sea salt - bacon lardon - get these!

sautéed sweet corn ^{GF} 15

cilantro - chopped parsley

blistered shishito peppers 15

charred lemon aioli - smoked garlic - crispy shallots

creamed spinach + artichoke 17

chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms ^{GF} 18

seasonal variety - garlic - parsley - thyme

broccoli, spinach or asparagus ^{GF} 17

sautéed - sea salt - shaved parmesan



[SUSTAINABILITY: (*noun*)
avoidance of the depletion of natural
resources in order to maintain an
ecological balance.
]

enhancements

truffle butter ^{GF} 9 - crispy shrimp 12
black truffle sautéed maine lobster ^{GF} 56
crab cake “oscar” 24
butter poached norwegian king crab ^{GF} 49
black truffle green peppercorn 4 - sautéed blue cheese ^{GF} 8
fresh chopped herbs + tomatoes + evoo ^{GF} 6
chardonnay butter with shallots + fresh mint ^{GF} 6