

*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} 13 ea
house-made cocktail sauce - atomic horseradish
dungeness crab cocktail ^{GF} 58
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* 39
crispy shallot - yuzu ponzu
chive - heart of palm
little neck clams 34
wood oven baked - shallots - chardonnay
caramelized leeks + fennel
rockefeller style oysters 34
spinach - artichoke - smoked garlic
saltspring island mussels 34
wood oven baked - shallots - chardonnay
caramelized leeks + fennel

appetizers

prime steakhouse meatballs 16 / 20
prime beef + pork - family recipe
crispy shrimp deviled eggs 24
deviled eggs - parmesan - crispy shrimp
maine lobster escargot 38
chick lobster - truffle mornay sauce - caviar
heirloom tomato + king crab ^{GF} 49
fresh avocado - basil purée
rhode island calamari + shrimp 27
cherry peppers - buttermilk - seasoned flour
chicken fried lobster tails 56
crispy - chesapeake bay seasoning - green chili aioli
A5 kobe “wine fed” ny strip* ^{GF} 135
sliced - 3oz portions - seared

salads

steak knife BLT wedge ^{GF} 19
baby iceberg head - shaft’s blue cheese CA
bacon lardon - heirloom cherry tomato
superfood ^{GF} 19
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
maine lobster + shrimp ^{GF} 38
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

torched scallops + caviar* 39
yuzu ponzu - truffle crème - siberian osetra caviar
wagyu beef tartare* 43
deviled egg mousse - grilled soft bread

wood roasted shellfish tower 135
maine lobster - king crab - scallops
mussels - clams - chardonnay
roasted tomato garlic butter

wood roasted spanish octopus 35
saffron aioli - fingerling potatoes
crumbled iberian pork - chive oil

colossal roasted bone marrow 64
black truffle aioli - three cheese toast - flambée
limited availability

crispy shrimp 31
sweet thai chili - garlic aioli

chef’s cut hanging bacon 29
truffle honey - togarashi - colorado farms

sautéed shrimp vince 45
chardonnay - garlic butter - parmesan herb toast

new england lobster rolls 39
maine lobster - butter poached - grilled roll

new england clam chowder 19
chardonnay - hardwood bacon - three cheese semolina toast

chopped napa ^{GF} 18
heirloom cherry tomatoes - radicchio
white balsamic vinaigrette - toasted sesame seeds

heirloom tomato + burrata ^{GF} 29
prosecco vinaigrette - pickled onion

caesar* 20
poached farm fresh egg - crisp romaine - warm croutons



fresh fish + seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon* ^{GF}	10oz	51
fresh basil + herb rubbed arctic char* ^{GF}	14oz	51
chilean sea bass* ^{GF}	10oz	67
roasted mediterranean branzino ^{GF}	10oz	63
pepper crusted big eye tuna*	10oz	63
wild caught hokkaido island sea scallops* ^{GF}	10oz	62

lobster + crab

whole jumbo norwegian king crab legs ^{GF}	limited availability	mp
maryland style crab cakes	10oz	61
butter poached maine lobster tails ^{GF}	20oz	110

steak 48

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

small

ny strip* ^{GF}	12oz	65
grass fed ny strip* ^{GF}	12oz	65
petite filet mignon* ^{GF}	8oz	68
bone-in filet mignon* ^{GF}	12oz	82
steak farina* our bone-in filet with an egg	12oz	83
australian tajima wagyu filet* ^{GF}	8oz limited availability	mp
A5 kobe wine fed* ^{GF} hikami farm	3oz available in 3oz portions	135

regular

ny strip* ^{GF}	16oz	79
filet mignon* ^{GF}	12oz	82
bone-in kc strip* ^{GF}	18oz	82
bone-in ribeye* ^{GF}	22oz	85
bone-in filet mignon* ^{GF}	18oz	95
45 day dry aged bone-in ribeye* ^{GF}	22oz	105
australian tajima wagyu filet* ^{GF}	12oz limited availability	mp
bone-in wagyu tomahawk* ^{GF} snake river farms	46oz	295

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} 16
yukon + russets - classic fine herb garlic boursin - sweet cream

crisp french fries 16
pecorino - white truffle oil - rosemary

loaded baked potato ^{GF} 16
wisconsin cheddar - bacon lardon - chives - sour cream

chef hugo’s au gratin potatoes ^{GF} 24
caramelized onion - gouda - mozzarella

shells + cheese 18
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

king crab + shrimp + shells + cheese 52
boursin cheese + 9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

corn crème brûlée 21
sweet corn - cream - turbinado sugar

wood oven roasted cauliflower ^{GF} 21
carmelized - smoked basil aioli - aged pecorino

roasted brussels sprouts ^{GF} 19
sea salt - bacon lardon - get these!

sautéed sweet corn ^{GF} 16
cilantro - chopped parsley

blistered shishito peppers 16
charred lemon aioli - smoked garlic - crispy shallots

creamed spinach + artichoke 18
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms ^{GF} 19
seasonal variety - garlic - parsley - thyme

broccoli, spinach or asparagus ^{GF} 18
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} 58
crab cake “oscar” 26
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