

\*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

## appetizers

prime steakhouse meatballs 15 / 19  
prime beef + pork - family recipe

chef's cut hanging bacon 29  
truffle honey - togarashi - minnesota farms

crispy shrimp deviled eggs 22  
deviled eggs - parmesan - crispy shrimp

maine lobster escargot 36  
chick lobster - truffle mornay sauce - caviar

heirloom tomato & king crab GF 48  
fresh avocado - basil purée

rhode island calamari & shrimp 25  
cherry peppers - buttermilk - seasoned flour

chicken fried lobster tails 52  
crispy - chesapeake bay seasoning - green chili aioli

## wood roasted shellfish

little neck clams 32  
wood oven baked - shallots - chardonnay  
caramelized leeks + fennel

rockefeller style oysters 32  
spinach - artichoke - smoked garlic

saltspring island mussels 32  
wood oven baked - shallots - chardonnay  
caramelized leeks + fennel

## salads

steak knife BLT wedge GF 18  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato

superfood GF 18  
baby lettuce - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

caesar\* 19  
poached farm fresh egg  
crisp romaine warm croutons

## 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 fraiche - 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

new england clam chowder 18  
butter poached little neck clams - chardonnay  
hardwood bacon - three cheese semolina toast

crispy shrimp 29  
sweet thai chili - garlic aioli

wagyu beef tartare\* 41  
deviled egg mousse - grilled soft bread

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

pacific yellowtail hamachi\* 38  
crispy shallot - yuzu ponzu - chive - heart of palm

new england lobster rolls 38  
maine lobster - butter poached - grilled new england roll

torched scallops + caviar\* 38  
yuzu ponzu - truffle crème - siberian osetra caviar

wood roasted shellfish tower 130  
maine lobster - king crab - scallops  
mussels - clams - chardonnay  
roasted tomato garlic butter

wood roasted spanish octopus 33  
saffron aioli - fingerling potatoes  
crumbled iberian pork - chive oil

chopped napa GF 17  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds

heirloom tomato & burrata GF 28  
prosecco vinaigrette - pickled onion

maine lobster + shrimp GF 34  
butter lettuce - calamari  
fresh herb bacon dressing



## 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 branzino fillet 10oz 59

pepper crusted big eye tuna\* 10oz 58

wild caught hokkaido island sea scallops\* GF 10oz 59

linguini and clams 12oz 48

## 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 96

twin whole live maine lobsters GF 1.25lb ea limited availability mp

## steak 44

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

bone-in iberico pork chops\* GF 14oz 59

### 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

## 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

## potatoes & . . .

truffled & salted crispy fries 16  
maldon seasalt - white truffle oil - shaved parmesan  
local goat cheese buttermilk

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

### shells + cheese 17

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

chive + cream cheese stuffed hashbrown 19  
sea salt - crispy bacon - chive cream cheese - sour cream

chef siegfried's au gratin potatoes GF 23  
caramelized onion - gouda - mozzarella

loaded baked potato GF 15  
wisconsin cheddar - bacon lardon - chives - sour cream

whipped praline sweet potato 17  
madagascar vanilla bean - mascarpone - candied pecans - streusel crisp



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

## vegetables

sautéed sweet corn GF 15  
cilantro - chopped parsley

corn crème brûlée 19  
sweet corn - cream - turbinado sugar

crispy onion strings 13  
thin sliced - sea salt - malt vinegar

roasted brussels sprouts GF 18  
sea salt - bacon lardon - get these!

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

fire roasted cauliflower GF 19  
caramelized - smoked basil aioli - aged pecorino

broccoli, spinach or asparagus GF 17  
sautéed - sea salt - shaved parmesan