

*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 - colorado 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 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

- 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 mediterranean branzino ^{GF} 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 99
- 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
- australian tajima 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 & . . .

- crisp french fries 16
pecorino - white truffle oil - rosemary
- 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