

*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 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

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* 46
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