appetizers

shishito peppers 9
smoked sea salt - olive oil - shaved parmesan

prime steakhouse meatballs 10 / 14
prime beef - white marble farms pork
chef’s “PBJ” 15
pele' - fig jam - woodford reserve bourbon

fresh burrata 22
tomato jam - smoked sea salt - pickled onion

crispy shrimp 16 / 22
sweet chili - garlic aioli

braised pork belly 15
local honey - sweet heat chili - sautéed spinach

king crab & avocado stack 22
alaskan king crab - avocado - crispy wonton

fried deviled eggs 8 / 12
panko - farm fresh egg - truffle oil

sautéed shrimp 23
chardonnay - garlic - butter - paprika

rhode island calamari & shrimp 19
cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 19
deep fried - parmesan - creamy shrimp

salads

chopped 12
arugula - roasted red peppers - red onion
diced grilled iceberg - romaine - parmesan

steak knife BLT wedge 15
baby iceberg head - shafft’s blue cheese (CA) - crispy bacon - grape tomato
dominick’s caesar with warm poached egg* 15
romaine - poached farm fresh egg - warm croutons

roasted beet 14
ruby - golden beets - goat cheese - pistachios

superfood 14
baby arugula - kale - spinach - sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

heirloom tomato 16
champagne vinaigrette - feta - crostini - micro arugula - sea salt

whipped potatoes 9
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato 13
wisconsin cheddar - bacon - chives - sour cream

sugar snap peas 10
sautéed - olive oil - sea salt - cracked pepper

dominick’s potatoes 16
cajun cajun - onions - garlic - mozzarella

creammy double baked truffle potato 22
shaved black truffle - fontina - parmesan - cheese - amazing!

raw bar
seafood tower
your choice of our chef’s selection of fresh shellfish items from our raw bar including

iced alaskan king crab legs 29/39
house-made cocktail sauce - drawn butter - atomic horseradish - creamy mustard

colossal shrimp cocktail 9 (each)
house-made cocktail sauce - atomic horseradish

dungeoness crab cocktail 32
whole leg - de-shelled - house-made cocktail sauce - atomic horseradish - creamy mustard

daily selection of fresh oysters 29/39
east coast & west coast - champagne mignonette

hawaiian poke 29
ahi or salmon - cucumber - haupia - togarashi sauce

maine lobster cocktail 32
house-made cocktail sauce - atomic horseradish - drawn butter

featuring prime steaks & chops
responsible and wet aged 28 days - hand cut in house by our master butcher

small

ny strip 9/14
(12oz) 48

petite filet mignon* 9/14
(8oz) 49

bone-in filet mignon* 9/14
(12oz) 61

sea trout 62
(12oz) 62

domestic wagyu filet* 9/14
(8oz) (limited availability) mp

regular

filet mignon* 9/14
(12oz) 59

ny strip 9/14
(16oz) 59

bone-in ribeye* 9/14
(18oz) 59

bone-in filet mignon* 9/14
(18oz) 72

bone-in kc strip* 9/14
(18oz) 63

domestic wagyu filet* 9/14
(12oz) (limited availability) mp

on top

sautéed blue cheese 9/14
black truffle green peppercorn 4
truffle butter 8
crab cake "escarp" 18
chef style buratta 9/14
crispy shrimp 10
foie gras 19
black truffle sautéed maine lobster 44

sides matter

kennecott fries 8
colic sea salt - truffle oil - shaved parmesan

alaskan king crab & rock shrimp mac & cheese 35
lemon butter - romano - bacon - mornay cheddar

creamy mac & cheese 11
provolone - romano - bacon cheddar

crispy hasselback potato 13
smoked sea salt - truffle butter - chive cream cheese sauce

corn crème brûlée 13
sweet corn - cream - turbinado sugar

sautéed sweet corn 9
cilantro - chive pesto - sea salt - crispy bacon - parmesan

roasted brussels sprouts 13
sea salt - crispy bacon - parmesan - truffle oil

shishito peppers 9
smoked sea salt - olive oil - shaved parmesan

creamed spinach 11
chopped spinach - smoked garlic - artichoke hearts - sour cream

broccoli, spinach or asparagus 11
sauteed - olive oil - sea salt - shaved parmesan

sautéed wild mushrooms 12
seasonal variety - garlic - parmesan - thyme

asparagus fries 12
vanilla tempura sea salt - fried black pepper - truffle hollandaise

fresh fish - shellfish
our fresh fish is responsibly sourced from sustainable fisheries when available

shepherd island salmon 39
baked* or seared - scottish coiel

seasonal fish of the week 44
sauteed - egg butter - lemon butter - capers

chilean sea bass 52
baked* or seared - charred - sea salt - cracked pepper

whole king crab cluster 52/64
lemon butter - sea salt - chardonnay

twin lobster tails 55/64
butter - drawn butter - paprika

maryland style lump crab cakes 44
jumbo lump crab - old bay seasonin - buttered bread crumbs

more than steak

bone-in short rib 39
baked - black truffle green peppercorn
tomahawk pork chop 45
rosemary maple brine - all natural - red top farms

whole colored rack of lamb 45/65
authentic colado rafaelo lamb - mountain prairie raised

bone-in veal chop 65
battered - mashed farms

locally owned - locally sourced - locally harvested