

*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.

appetizers

- shishito peppers ^{GF} 9
smoked sea salt - olive oil - shaved parmesan
- prime steakhouse meatballs 10 / 14
prime beef - white marble farms pork
- chef's "PB&J" 15
paté - fig jam - woodford reserve bourbon
- fresh burrata 22
tomato jam - smoked sea salt - pickled onion
- crispy shrimp 16 / 22
sweet thai chili - garlic aioli
- braised pork belly ^{GF} 15
local honey - sweet thai chili - sautéed spinach
- king crab & avocado stack 22
alaskan king crab - avocado - crispy wonton
- fried deviled eggs 8 / 12
panko - farm fresh egg - sriracha aioli
- sautéed shrimp 23
chardonnay - garlic - butter - paprika
- rhode island calamari & shrimp 19
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 19
deviled eggs - parmesan - crispy shrimp

salads

- chopped ^{GF} 12
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan
- steak knife BLT wedge ^{GF} 15
baby iceberg head - shaft'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 ^{GF} 14
ruby + golden beets - goat cheese - pistachios
- superfood ^{GF} 15
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
- heirloom tomato ^{GF} 16
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- whipped potatoes ^{GF} 9
yukon gold potatoes - sweet cream - butter - sea salt
- loaded baked potato ^{GF} 13
wisconsin cheddar - bacon - chives - sour cream
- sugar snap peas ^{GF} 10
sautéed - olive oil - sea salt - cracked pepper
- dominick's potatoes ^{GF} 16
caramelized onion - gouda - mozzarella
- creamy double baked truffle potato ^{GF} 22
shaved black truffle - fontina + gouda cheeses - awesome!

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 ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail ^{GF} 9 (each)
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail ^{GF} 32
whole leg - de-shelled - house-made cocktail sauce
atomic horseradish - creamy mustard

- daily selection of fresh oysters* ^{GF} mp
east coast & west coast - champagne mignonette
- hawaiian poke* 29
ahi or salmon - cucumber - thai chili - togarashi sauce
- maine lobster cocktail ^{GF} mp
house-made cocktail sauce
atomic horseradish - drawn butter



featuring prime steaks & chops

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

small

- ny strip* ^{GF} (12oz) 48
- petite filet mignon* ^{GF} (8oz) 49
- bone-in filet mignon* ^{GF} (12oz) 61
- steak farina* (our bone in filet with an egg) (12oz) 62
- domestic wagyu filet* ^{GF} (8oz) (limited availability) mp

regular

- filet mignon* ^{GF} (12oz) 59
- ny strip* ^{GF} (16oz) 59
- bone-in ribeye* ^{GF} (22oz) 59
- bone-in filet mignon* ^{GF} (18oz) 72
- bone-in kc strip* ^{GF} (18oz) 63
- domestic wagyu filet* ^{GF} (12oz) (limited availability) mp

on top

- sautéed blue cheese ^{GF} 7 - black truffle green peppercorn 4 - truffle butter ^{GF} 8 - crab cake "oscar" 18
- chef style buratta ^{GF} 9 - crispy shrimp 10 - foie gras* ^{GF} 19 - black truffle sautéed maine lobster ^{GF} 44

sides matter

- kennebec fries ^{GF} 8
celtic sea salt - truffle oil - shaved parmesan
- alaskan king crab & rock shrimp mac & cheese 35
lemon butter - romano - tillamook cheddar
- creamy mac & cheese 11
provel - romano - tillamook cheddar
- crispy hasselback potato ^{GF} 13
smoked sea salt - truffle butter - chive cream cheese sauce

- corn crème brûlée 13
sweet corn - cream - turbinado sugar
- sautéed sweet corn ^{GF} 9
cilantro - chopped parsley
- roasted brussels sprouts ^{GF} 13
sea salt - crispy bacon - get these!
- shishito peppers ^{GF} 9
smoked sea salt - olive oil - shaved parmesan

fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon* 39
braised ^{GF} or spiedini - scottish coast
- seasonal filet of sole 44
sautéed - egg batter - lemon butter - capers
- chilean sea bass* 52
braised ^{GF} or spiedini - chardonnay - sea salt - cracked pepper
- whole king crab cluster* ^{GF} mp
drawn butter - shell split
- new bedford sea scallops* ^{GF} 46
lemon butter - sea salt - chardonnay
- ahi fillet* 49
sashimi grade - seared - pepper rub - soy - wasabi
- maryland style lump crab cakes* 44
jumbo lump crab - old bay seasoning - buttered bread crumbs
- twin lobster tails* ^{GF} mp
broiled - drawn butter - paprika

more than steak



- bone-in short rib 39
braised - black truffle green peppercorn
- tomahawk pork chop* ^{GF} 45
rosemary maple brine - all natural - red top farms
- whole colorado rack of lamb* ^{GF} mp
authentic colorado heritage lamb - mountain prairie raised
- bone-in veal chop* ^{GF} 65
broiled - markham farms

- creamed spinach 11
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- broccoli, spinach or asparagus ^{GF} 11
sautéed - olive oil - sea salt - shaved parmesan
- sautéed wild mushrooms ^{GF} 12
seasonal variety - garlic - parsley - thyme
- asparagus fries 12
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise