**appetizers**

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

prime steakhouse meatballs 10 / 14
prime beef - white marble farms pork

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

crispy shrimp GF 16 / 22
sweet thai chili - garlic aioli

braised pork belly GF 15
local honey - sweet thai chili

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

**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 15
romaine - house made dressing - 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

**raw bar**

seafood tower

your choice of our chef's selection of fresh shellfish items from our raw bar including

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

maine lobster cocktail GF mp
house-made cocktail sauce
atomic horseradish - drawn butter

**fresh fish - shellfish**

shetland island salmon* 39
braised* or spiedini - scottish coast

chilean sea bass* 52
braised* or spiedini - chardonnay - sea salt - cracked pepper

new bedford sea scallops* GF 46
lemon butter - sea salt - chardonnay

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

twin lobster tails* GF mp
broiled - drawn butter - paprika

**sides matter**

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

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

dominick’s potatoes GF 16
caramelized onion - gouda - mozzarella

creamy double baked truffle potato GF 22
shaved black truffle - fontina - gouda cheeses - awesome!

kennebec fries GF 8
celtic sea salt - truffle oil - shaved parmesan

alaskan king crab & rock shrimp mac & cheese 35
lemon butter - romano - truffle oil

creamy mac & cheese 11
provol - romano - trillovo cheddar

crispy hasselback potato GF 13
smoked sea salt - truffle oil - olive cream cheese sauce

sautéed sweet corn GF 9
cilantro - chopped parsley

roasted brussels sprouts GF 13
sea salt - crispy bacon - garlic

smoked sausages GF 20
sea salt - garlic - chili - truffle oil

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

**more than steak**

bone-in short rib 39
braised - black truffle green peppercom

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

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