appetizers
fired deviled eggs 8 / 12
parks - farm fresh egg - white wax
gift box potato salad
shishito peppers 10
smoked sea salt - olive oil - shaved parmesan
prime steakhouse meatballs 12 / 16
prime beef & pork - family recipe
fresh burrata 24
tomato jam - smoked sea salt - pickled onion
crispy shrimp 18 / 25
sweet potato, curry, lemongrass
braised pork belly 18
local honey, sweet potato, sautéed spinach
king crab + avocado stack 24
yuzu emulsion - crispy shiitakes - wasabi - grape tomatoes
sautéed shrimp 28
chardonnay, garlic, butter, paprika
rhode island calamari & shrimp 21
cherry pepper, buttermilk - seasoned flour
sautéed crispy shrimp deviled eggs 19
deviled eggs - parmesan - crispy shrimp
chicken fried lobster tails 42
crispy - cheddar - bok choy - snow peas - green chile
salads
chopped 14
artichokes, roasted red peppers - red onion
locally grown iceberg - romaine - parmesan
steak knife BLT wedge 16
baby spinach, heirloom - soft black cheese (CA)
crunchy bacon - grape tomatoes
dominick's caesar with warm poached egg 16
romaine - poached farm fresh egg - warm croutons
roasted beet 15
ruby & golden beets - goat cheese - pistachios
superfood 16
baby arugula + kale + arugula sunflower seeds
seasoned berries - goat cheese - champagne fig dressing
heirloom tomato 16
champagne vinegar, feta crumbles, micro arugula - sea salt
whipped potatoes 9
yukon gold potatoes - sweet cream butter - sea salt
praline sweet potato 13
whipped - vanilla bean - marzipan - candied pecans - cremeux crisp
dominick's potatoes 18
caramelized onion - gouda - mozzarella
asparagus fries 15
vanilla tempura - sea salt - roasted black pepper - tomato hollandaise
creamed spinach 13
chopped spinach - smoked garlic - arugula hearts - sweet cream
raw bar
fresh seafood tower
your choice of our chef's selection of fresh shellfish items from our raw bar including:
iced alaskan king crab legs mp
house-made cocktail sauce - drawn butter - aromatic horseradish - creamy mustard
colossal shrimp (10 each) mp
house-made cocktail sauce - aromatic horseradish
dungeness crab (3) mp
white & shell - house made cocktail sauce - aromatic horseradish - creamy mustard
featuring prime steaks & chops
responsibly farmed and wet aged 28 days - hand cut in house by our master butcher
small
ny strip* 12oz 53
grilled ny strip* 12oz 53
petite filet mignon* 8oz 57
bone-in filet mignon* 12oz 66
steak farina* (our bone in filet with an egg) 12oz 67
domestic wagyu filet* 8oz (limited availability) mp
regular
filet mignon* 12oz 68
ny strip* 16oz 67
bone-in ribeye* 22oz 67
bone-in filet mignon* 18oz 74
bone-in kc strip* 18oz 69
domestic wagyu filet* 12oz (limited availability) mp
on top
sauteed blue cheese 7 - black truffle green peppercorn 4 - truffle butter 8 - crab cake "oscar" 19
chef style burrata 9 - crispy shrimp 10 - foie gras 19 - black truffle sautéed maine lobster 46
sides matter
corn crème brûlée 15
sweet corn - cream - torched honey
corn crème brûlée 15
sweet corn - cream - torched honey
corn crème brûlée 15
sweet corn - cream - torched honey
creamy double baked
truffle potato 26
shaved black truffle - fontina - gouda cheese - asparagus
loaded baked potato 14
wisconsin cheddar, bacon, chives - sour cream
roasted brussels sprouts 15
sea salt - hardwood smoked bacon - garlic butter
familys steakhouses
est. 2011
fresh fish - shellfish
our fresh fish is responsibly sourced from sustainable fisheries when available
shelton island salmon* 42
bailed* or spiced - scottish coast
seasonal filet of sole 49
sauteed - egg butter - lemon butter - capers
chilean sea bass* 34
bailed* or spiced - chardonnay - sea salt - cracked pepper
whole jumbo alaskan king crab legs* mp
split - drawn butter
new bedford sea scallops* 49
lemon butter - sea salt - chardonnay
ahi filet* 53
sashimi grade - seared - pepper - soy - wasabi
maryland style lump crab cakes* 49
jumbo lump crab - old bay seasoning - buttered bread crumbs
on top
fresh chopped tomato herb gremolata 5
chardonnay butter with shallots + lemon mint 4
black truffle sautéed maine lobster 46
crab cake "oscar" 19
more than steak
bone-in short rib 44
bailed - black truffle green peppercorn
tomahawk berkshire pork chops* 47
seared sweet cherry peppers - toasted garlic - chardonnay caper butter pan sauce
whole colorado rack of lamb* mp
authentic colorado heritage lamb - mountain prairie raised
bone-in veal chop* 68
brailed - marinated lamb
sautéed sweet corn* 11
clams - chipped parley
broccoli, spinach or asparagus* 14
sauteed - olive oil - sea salt - parmesan
sauteed wild mushrooms* 15
seasonal variety - garlic - parsley - thyme
sugar snap peas* 11
sauteed - olive oil - sea salt - cracked pepper
shishito peppers 10
smoked sea salt - olive oil - shaved parmesan