

* 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

- fried deviled eggs 8 / 12
panko - farm fresh egg - sriracha aioli
- shishito peppers ^{GF} 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 thai chili - garlic aioli
- braised pork belly ^{GF} 18
local honey - sweet thai chili - sautéed spinach
- wagyu beef tartare* 33
deviled egg mousse - grilled soft bread
- king crab + avocado stack 36
yuzu emulsion - crispy shallots - wonton - grape tomato
- sautéed shrimp 28
chardonnay - garlic - butter - paprika
- rhode island calamari & shrimp 21
cherry peppers - buttermilk - seasoned flour
- crispy shrimp deviled eggs 19
deviled eggs - parmesan - crispy shrimp
- chicken fried lobster tails 42
crispy - chesapeake bay seasoning - green chili aioli

salads

- chopped ^{GF} 14
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan
- steak knife BLT wedge ^{GF} 16
baby iceberg head - shaft’s blue cheese (CA)
crispy bacon - grape tomato
- dominick’s caesar with warm poached egg* 16
romaine - poached farm fresh egg - warm croutons
- roasted beet ^{GF} 15
ruby + golden beets - goat cheese - pistachios
- superfood ^{GF} 16
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
- praline sweet potato 13
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp
- dominick’s potatoes ^{GF} 18
caramelized onion - gouda - mozzarella
- asparagus fries 15
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise
- creamed spinach 13
chopped spinach - smoked garlic - artichoke 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 ^{GF} mp
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- colossal shrimp cocktail ^{GF} 10 (each)
house-made cocktail sauce - atomic horseradish
- dungeness crab cocktail ^{GF} 37
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* 34
ahi or salmon - cucumber - thai chili - togarashi sauce
- maine lobster cocktail ^{GF} mp
house-made cocktail sauce - drawn butter
atomic 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* ^{GF} (12oz) 53
- grass fed ny strip* ^{GF} (12oz) 53
- petite filet mignon* ^{GF} (8oz) 57
- bone-in filet mignon* ^{GF} (12oz) 68
- steak farina* (our bone-in filet with an egg) (12oz) 69
- westholme australian wagyu filet* ^{GF} (8oz) (limited availability) mp

regular

- ny strip* ^{GF} (16oz) 67
- filet mignon* ^{GF} (12oz) 68
- bone-in kc strip* ^{GF} (18oz) 69
- bone-in ribeye* ^{GF} (22oz) 73
- bone-in filet mignon* ^{GF} (18oz) 78
- 45 day dry aged bone-in ribeye* ^{GF} (22oz) 89
- westholme australian 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” 19
- chef style burrata ^{GF} 9 - crispy shrimp 10 - foie gras* ^{GF} 19 - black truffle sautéed maine lobster ^{GF} 46

sides matter

- truffled & salted crispy fries ^{GF} 11
maldon seasalt - white truffle oil - shaved parmesan
- alaskan king crab & rock shrimp
mac & cheese 44
provel - romano - parmesan - “a touch of Velveeta” - herb butter
- creamy mac & cheese 14
provel - romano - parmesan - mozzarella - “a touch of Velveeta”
- crispy hasselback potato ^{GF} 14
smoked sea salt - truffle butter - chive cream cheese sauce

- corn crème brûlée 15
sweet corn - cream - turbinado sugar
- creamy double baked
truffle potato ^{GF} 26
shaved black truffle - fontina + gouda cheeses - awesome!
- loaded baked potato ^{GF} 14
wisconsin cheddar - bacon - chives - sour cream
- roasted brussels sprouts ^{GF} 15
sea salt - hardwood smoked bacon - get these!

fresh fish - shellfish

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon* 42
braised^{GF} or spiedini - scottish coast
- seasonal filet of sole 49
sautéed - egg batter - lemon butter - capers
- chilean sea bass* 54
braised ^{GF} or spiedini - chardonnay - sea salt - cracked pepper
- whole jumbo alaskan king crab legs* ^{GF} mp
split - drawn butter
- new bedford sea scallops* ^{GF} 49
lemon butter - sea salt - chardonnay
- ahi fillet* 53
sashimi grade - seared - pepper rub - soy - wasabi
- maryland style lump crab cakes* 49
jumbo lump crab - old bay seasoning - buttered bread crumbs

- twin lobster tails* ^{GF} mp
broiled - drawn butter - paprika

on top

- fresh chopped tomato herb gremolata ^{GF} 5
- chardonnay butter with shallots + fresh mint ^{GF} 4
- black truffle sautéed maine lobster ^{GF} 46
- crab cake “oscar” 19

more than steak

- tomahawk berkshire pork chops* ^{GF} 47
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce
- australian heritage whole rack of lamb* ^{GF} (limited availability) mp
all natural - ranch raised
- bone-in veal chop* ^{GF} 68
broiled - markham farms

- sautéed sweet corn ^{GF} 11
cilantro - chopped parsley
- broccoli, spinach or asparagus ^{GF} 14
sautéed - olive oil - sea salt - shaved parmesan
- sautéed wild mushrooms ^{GF} 15
seasonal variety - garlic - parsley - thyme
- sugar snap peas ^{GF} 11
sautéed - olive oil - sea salt - cracked pepper
- shishito peppers ^{GF} 10
smoked sea salt - olive oil - shaved parmesan