

\* 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
- prime steakhouse meatballs 12 / 16  
prime beef + pork - family recipe
- crispy shrimp 18 / 25  
sweet thai chili - garlic aioli
- fresh burrata 24  
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp 28  
chardonnay - garlic - butter - paprika
- braised pork belly GF 18  
local honey - sweet thai chili - sautéed spinach
- shishito peppers GF 10  
smoked sea salt - olive oil - shaved parmesan
- king crab + avocado stack 36  
yuzu emulsion - crispy shallots - wonton - grape tomato
- 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

- roasted beet GF 14  
ruby + golden beets - goat cheese - pistachios
- chopped GF 14  
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
- 44 caesar with warm poached egg\* 16  
romaine - poached farm fresh egg - warm croutons
- 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  
sweet cream - butter - sea salt  
yukon gold potatoes
- loaded baked potato GF 14  
wisconsin cheddar - bacon - chives - sour cream
- chef moroni’s potatoes GF 18  
caramelized onion - gouda - mozzarella
- double baked truffle potato GF 26  
shaved black truffle - fontina + gouda cheeses - awesome!



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
- maine lobster cocktail GF mp  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard
- chef’s daily selection of fresh oysters\* GF mp  
east coast + west coast - champagne mignonette
- hawaiian poke\* 34  
ahi or salmon - cucumber - thai chili - togarashi sauce



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 6 - black truffle green peppercorn 4 - truffle butter GF 8 - crab cake “oscar” 19
- chef style burrata GF 8 - 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”
- praline sweet potato 13  
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp
- sugar snap peas GF 11  
sautéed - olive oil - sea salt - cracked pepper
- sautéed sweet corn GF 11  
cilantro - chopped parsley
- crispy hasselback potato GF 14  
smoked sea salt - truffle butter - chive cream cheese sauce
- corn crème brûlée 15  
sweet corn - cream - turbinado sugar
- roasted brussels sprouts GF 15  
sea salt - hardwood smoked bacon - get these!
- broccoli or spinach GF 14  
sautéed - olive oil - sea salt - shaved parmesan

ocean 44

fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon\* 42  
braisedGF or spiedini - scottish coast
- new bedford sea scallops\* GF 49  
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes\* 49  
jumbo lump crab - old bay seasoning - buttered bread crumbs
- ahi fillet\* 53  
sashimi grade - seared - pepper rub - soy - wasabi
- chilean sea bass\* GF 54  
braisedGF or spiedini - chardonnay - sea salt - cracked pepper
- whole king crab cluster GF mp  
drawn butter - shell split
- 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

- prime steakhouse meatloaf 43  
rib eye - filet mignon - pork - black truffle green peppercorn
- 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
- creamed spinach 13  
chopped spinach - smoked garlic - artichoke hearts - sweet cream
- shishito peppers GF 10  
smoked sea salt - olive oil - shaved parmesan
- sautéed wild mushrooms GF 15  
seasonal variety - garlic - parsley - thyme
- jumbo asparagus GF 15  
crisp prosciutto - aged balsamic - shaved parmesan
- asparagus fries 15  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise