

\*The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information.  
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.  
In support of our service staff there is a 20% gratuity included on all guest checks.

# appetizers

prime steakhouse meatballs 12 / 16  
prime beef + pork - family recipe

crispy shrimp 18 / 26  
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

fried deviled eggs 9 / 13  
panko - farm fresh egg - sriracha aioli

wagyu beef tartare\* 34  
deviled egg mousse - grilled soft bread

shishito peppers GF 11  
smoked sea salt - olive oil - shaved parmesan

rhode island calamari & shrimp 22  
cherry peppers - buttermilk - seasoned flour

crispy shrimp deviled eggs 19  
deviled eggs - parmesan - crispy shrimp

chicken fried lobster tails 44  
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 16  
baby iceberg head - monforte blue cheese (WI)  
crispy bacon - grape tomato

48 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  
yukon gold potatoes - sweet cream - butter - sea salt

loaded baked potato GF 14  
wisconsin cheddar - bacon - chives - sour cream

chef's au gratin potatoes GF 19  
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

king crab + avocado stack 36  
yuzu emulsion - crispy shallots - wonton - grape tomato

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)                        | 58 |
| 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)                        | 67 |
| bone-in kc strip* GF                 | (18oz)                        | 69 |
| bone-in ribeye* GF                   | (22oz)                        | 73 |
| bone-in filet mignon* GF             | (18oz)                        | 79 |
| 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

kennebec fries GF 11  
celtic sea salt - truffle oil - shaved parmesan

asparagus fries 15  
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise  
alaskan king crab & rock shrimp mac & cheese 44  
provel - romano - parmesan - "a touch of Velveeta" - herb butter

praline sweet potato 14  
whipped - vanilla bean - mascarpone - candied pecans - streusel crisp

sautéed sweet corn GF 10  
cilantro - chopped parsley

corn crème brûlée 15  
sweet corn - cream - turbinado sugar

roasted brussels sprouts GF 15  
sea salt - hardwood smoked bacon - get these!

broccoli, spinach or asparagus GF 14  
sautéed - olive oil - sea salt - shaved parmesan

Ocean  
48

## our fresh seafood

Ocean 48's fresh fish is responsibly sourced from sustainable fisheries when available

shetland island salmon\* 43  
braised GF 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

lake superior white fish + alaskan king crab GF 46  
chardonnay - lemon - butter poached crab

chilean sea bass\* 55  
braised GF or spiedini - chardonnay - sea salt  
cracked pepper

whole jumbo alaskan king crab legs GF mp  
split - drawn butter

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 42  
ribeye - filet mignon - pork  
black truffle green peppercorn

tomahawk berkshire pork chops\* GF 49  
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

shishito peppers GF 11  
smoked sea salt - olive oil - shaved parmesan

creamed spinach 15  
chopped spinach - smoked garlic - artichoke hearts - sweet cream

sautéed wild mushrooms GF 16  
seasonal variety - garlic - parsley - thyme

creamy mac & cheese 14  
provel - romano - parmesan - mozzarella - "a touch of Velveeta"