

* 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 vince 28
chardonnay - garlic butter - parmesan herb toast
- 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

buttermilk whipped potatoes GF 11
idaho potatoes - crème fraîche - chives

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

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

colossal shrimp cocktail GF 10 (each)
house-made cocktail sauce - atomic horseradish

chef's daily selection of fresh oysters* GF mp
east coast + west coast - champagne mignonette

dungeness crab cocktail GF 37
whole leg - de-shelled - house-made cocktail sauce
atomic horseradish - creamy mustard

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, spinach or asparagus 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
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

ahi fillet* 53
sashimi grade - seared - pepper rub - soy - wasabi

chilean sea bass* GF 54
braised GF 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

asparagus fries 15
vanilla tempura - sea salt - cracked black pepper - tomato hollandaise