

*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 / 11**
panko - farm fresh egg - sriracha aioli
- prime steakhouse meatballs 10 / 14**
prime beef - white marble farms pork
- crispy shrimp 16 / 22**
sweet thai chili - garlic aioli
- fresh burrata 21**
tomato jam - smoked sea salt - pickled onion
- sautéed shrimp 22**
chardonnay - garlic - butter - paprika
- shishito peppers GF 10**
smoked sea salt - olive oil - shaved parmesan
- braised pork belly GF 14**
local honey - sweet thai chili - sautéed spinach
- rhode island calamari & shrimp 18**
cherry peppers - buttermilk - seasoned flour

salads

- roasted beet GF 10**
ruby + golden beets - goat cheese - pistachios
- chopped GF 12**
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 14**
romaine -house made dressing - warm croutons
- superfood GF 14**
baby arugula + kale - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing
- heirloom tomato GF 15**
champagne vinaigrette - feta crumbles - micro arugula - sea salt

- whipped potatoes GF 9**
yukon gold potatoes - sweet cream - butter - sea salt
- loaded baked potato GF 13**
wisconsin cheddar - bacon - chives - sour cream
- chef moroni's potatoes GF 16**
caramelized onion - gouda - mozzarella
- sugar snap peas GF 9**
sautéed - olive oil - sea salt - cracked pepper

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
- colossal shrimp cocktail GF 9 (each)**
house-made cocktail sauce - atomic horseradish



featuring prime steaks & chops

responsibly farmed and wet aged 28 days - hand cut in house by our master butcher

small

- ny strip* GF (12oz) 44**
- petite filet mignon* GF (8oz) 49**
- bone-in filet mignon* GF (12oz) 58**
- domestic wagyu filet* GF (8oz) (limited availability) mp**

regular

- filet mignon* GF (12oz) 58**
- bone-in ribeye* GF (22oz) 59**
- ny strip* GF (16oz) 57**
- bone-in filet mignon* GF (18oz) 69**
- bone-in kc strip* GF (18oz) 63**
- domestic wagyu filet* GF (12oz) (limited availability) mp**

on top

- black truffle green peppercorn 4 - truffle butter GF 8**
- crispy shrimp 10 - foie gras* GF 19 - black truffle sautéed maine lobster GF 44**

sides matter

- kennebec fries GF 8**
celtic sea salt - truffle oil - shaved parmesan
- alaskan king crab & rock shrimp mac & cheese 32**
lemon butter - romano - tillamook cheddar
- creamy mac & cheese 11**
provel - romano - tillamook cheddar
- roasted sweet potatoes GF 11**
bourbon - torched marshmallow
- sautéed sweet corn GF 9**
cilantro - chopped parsley
- crispy hasselback potato GF 13**
smoked sea salt - truffle butter - chive cream cheese sauce
- double baked truffle potato GF 22**
shaved black truffle - fontina + gouda cheeses - awesome!
- roasted brussels sprouts GF 13**
sea salt - crispy bacon - get these!

ocean 44 fresh seafood

our fresh fish is responsibly sourced from sustainable fisheries when available

- shetland island salmon* 39**
braised GF or spiedini - scottish coast
- new bedford sea scallops* GF 45**
lemon butter - sea salt - chardonnay
- maryland style lump crab cakes* 43**
jumbo lump crab - old bay seasoning - buttered bread crumbs
- chilean sea bass* GF 51**
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

more than steak

- prime steakhouse meatloaf 37**
rib eye - filet mignon - pork - black truffle green peppercorn
- bone-in short rib 39**
braised - black truffle green peppercorn
- tomahawk pork chop* GF 45**
rosemary maple brine - all natural - red top farms
- whole colorado rack of lamb* GF mp**
authentic colorado heritage lamb - mountain prairie raised
- bone-in veal chop* GF 59**
broiled - markham farms

