

STARTERS

CHICKEN LOLLIPOPS

coffee rub, toasted sesame,
southwest bbq sauce 19

CRISPY PORK BELLY

duroc pork, honey-apple glaze 21

ROCK SHRIMP

crispy fried, sweet aji amarillo drizzle 25

LUMP CRAB CAKE

herb salad, key west mustard sauce 26

BOURBON STEAK*

tenderloin tips, blue cheese,
crispy shallots, bourbon cream 23



PRISM

STEAK ■ SEAFOOD ■ PASTA

CHILLED SEAFOOD

BIGEYE TUNA CRUDO*

ginger-scallion emulsion,
chili crunch, finger lime 24

SHRIMP COCKTAIL

cocktail sauce, preserved lemon 23

SNOW CRAB CLAWS

curry-mustard, lemon 34

OYSTERS ON THE HALF-SHELL*

mignonette, hot sauce, horseradish MP

SEAFOOD TOWER

12 oysters, 3 crab claws, 3 shrimp,
1 lobster tail, bigeye tuna crudo MP

SOUP & SALAD

CLASSIC CAESAR

romaine hearts, parmigiano-reggiano,
garlic croutons, caesar dressing 15

FRENCH ONION SOUP

cider braised onion,
crouton, gruyère 15

MICHIGAN

field greens, dried cherries, candied pecans,
red onion, blue cheese, raspberry vinaigrette 16

STEAKHOUSE WEDGE

iceberg lettuce, bacon, blue cheese,
tomatoes, herb-buttermilk dressing 16

CRAB & SWEET CORN CHOWDER

maryland crab, roasted sweet corn,
coconut, chili oil 17

ROASTED BEET

roasted beets, feta, walnuts,
orange segments, thyme vinaigrette 16

SIGNATURE STEAKS

FILET MIGNON - PETITE CUT* 8 OZ, Black Angus, Creekstone Farms 59

FILET - CENTER BARREL CUT* 10 OZ, Black Angus, Creekstone Farms 79

NY STRIP - KANSAS CITY STRIP, BONE-IN* 16 OZ, Black Angus, Creekstone Farms 59

RIBEYE - CHICAGO CUT* 16 OZ, Black Angus, Creekstone Farms 69

RIBEYE CAP STEAK* 9 OZ, Prime Black Angus, Creekstone Farms 79

FILET - CENTER BARREL CUT* 8 OZ, American Wagyu, Imperial Farms 89

NY STRIP* 14 OZ, American Wagyu, Imperial Farms 129

SPECIALITY CHOPS

KUROBUTA PORK CHOP* mustard-tarragon glaze, buttered applesauce 39

AUSTRALIAN LAMB CHOPS* roasted garlic, rosemary 59

VEAL RIB CHOP* sage and lemon romesco 79

ENHANCEMENTS

white truffle & maitake butter 6 / garlic & chive butter 5 / zip sauce 5 / veal demi-glace 6 / horseradish sauce 5
point Reyes blue cheese 6 / grilled shrimp 18 / lobster tail MP / roasted bone marrow 17

PLATES

MEDITERRANEAN CHICKEN

bone-in chicken breast, sumac, labneh,
spiced nuts, honey roasted carrots 34
- certified halal -

MUSHROOM RISOTTO

foraged mushrooms, green onion pesto,
aged parmesan, white truffle,
maitake mushroom powder 29

WAGYU CHEESEBURGER*

sharp cheddar, onions, pickles,
dijon mustard sauce, shoestring fries 25
add black forest smoked bacon 5

PASTA

LOBSTER RAVIOLI

saffron, asiago, pea shoots,
cognac-cream sauce 37

SHORT RIB RAGU

porcini mushrooms,
herbed pappardelle pasta,
veal jus 39

SPAGHETTI CARBONARA

pancetta, peas, parmigiano-reggiano,
roasted cipolini mushrooms, cream sauce 33

FROM THE SEA

MUSSELS MARINIÈRE

pei mussels, white wine garlic broth,
lemon, grilled baguette 32

LOCH DUART SALMON*

pink peppercorn crusted,
confit marble potatoes, broccolini,
lemon beurre blanc 42

LOBSTER THERMIDOR

sweet lobster meat, shallots, tarragon,
gruyère, cognac-cream sauce 78

FOR THE TABLE

SHOESTRING FRIES

roasted garlic, smoked sea salt 10

WHIPPED POTATOES

yukon gold, roasted garlic 10

LOADED BAKED POTATO

bacon, sour cream, cheddar, chives 12

GRILLED ASPARAGUS

parmigiano-reggiano, aged balsamic syrup 12

CRISPY BRUSSELS SPROUTS

smoked bacon, black sesame, apple gastrique 11

UMAMI MUSHROOMS

field mushrooms, toasted garlic, aromatics 13

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.