

STARTERS

HEIRLOOM TOMATO & BURRATA  
roasted tomatoes, watercress, garlic,  
steakhouse vinaigrette, crostini 17

BILLIONAIRE’S BACON  
candied extra thick cut nueske’s bacon,  
cured egg yolk, shallot brûlée 23

ROCK SHRIMP  
crispy fried, sweet ají 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

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

FRENCH ONION  
SOUP  
cider braised onions,  
crouton, gruyère 15

CRAB & SWEET CORN  
CHOWDER  
maryland crab, roasted sweet  
corn, coconut, chili oil 17

PREMIUM CUTS

BLACK ANGUS, CREEKSTONE FARMS SIGNATURE

|                                                   |     |
|---------------------------------------------------|-----|
| FILET MIGNON – PETITE CUT* 8 oz .....             | .69 |
| FILET – CENTER BARREL CUT* 10 oz .....            | .79 |
| NY STRIP – KANSAS CITY STRIP, BONE-IN* 16 oz..... | .59 |
| RIBEYE – CHICAGO CUT* 16 oz.....                  | .69 |
| TOMAHAWK RIBEYE* 32 oz.....                       | 159 |

AMERICAN WAGYU, IMPERIAL FARMS

|                                       |     |
|---------------------------------------|-----|
| FILET – CENTER BARREL CUT* 8 oz ..... | .89 |
|---------------------------------------|-----|

ENHANCEMENTS

white truffle & maitake butter 6 / garlic & chive butter 5 / classic detroit zip sauce 5 / point reyes blue cheese 6 / grilled shrimp 18 / lobster tail MP

PLATES

ROSEMARY CHICKEN CONFIT  
crispy olive oil-poached chicken,  
lemon-garlic glaze, blistered green beans,  
parmesan mash 37  
- certified halal -

MUSHROOM RISOTTO  
foraged mushrooms, green onion pesto,  
aged parmesan, white truffle,  
maitake mushroom powder 33

LOBSTER RAVIOLI\*  
saffron, asiago, pea shoots,  
cognac-cream sauce 43

THE ROYAL BOIL\*  
“A SEAFOOD EXPERIENCE FIT FOR ROYALTY”  
crab legs, jumbo shrimp, mussels, smoky  
sausage, hard-boiled eggs, potatoes, corn 69  
add lobster 49  
- choice of cajun or new england style -

MOROCCAN SALMON\*  
grilled loch duart salmon, pistachio gremolata,  
spiced butter, warm couscous salad 42

AUSTRALIAN LAMB CHOPS\*  
roasted garlic, rosemary 59

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

SHORT RIB RAGU  
porcini mushrooms,  
herbed pappardelle pasta,  
veal jus 54

CARBONARA alla PANNA  
pancetta, peas, parmigiano-reggiano,  
roasted cipolini onions, cream sauce 33

FOR THE TABLE

SHOESTRING FRIES  
roasted garlic, smoked sea salt 12

WHIPPED POTATOES  
yukon golds, roasted garlic 13

LOADED BAKED POTATO  
bacon, sour cream, cheddar, chives 14

GRILLED ASPARAGUS  
parmigiano-reggiano, aged balsamic syrup 14

CRISPY BRUSSELS SPROUTS  
smoked bacon, black sesame, apple gastrique 13

UMAMI MUSHROOMS  
field mushrooms, toasted garlic, aromatics 16

CORN BRÛLÉE  
sweet corn custard, micro arugula 13

BLISTERED GREEN BEANS  
lemon oil, shallots, toasted garlic 13

STEAKHOUSE MAC & CHEESE  
smoked cheddar, butter crumb topping 15  
add lobster\* 14

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