



Steak 44

Menu Prices — September 10, 2026

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Raw Bar

ITEM	PRICE
Iced Alaskan King Crab Legs House-made cocktail sauce, drawn butter, atomic horseradish, and creamy mustard.	\$42.00
Colossal Shrimp Cocktail Each. Cocktail sauce - atomic horseradish.	\$10.00
Maine Lobster Cocktail House-made cocktail sauce, drawn butter - atomic horseradish.	\$48.00

Appetizers

ITEM	PRICE
Fried Deviled Eggs (4) fresh farm eggs - panic - sriracha aioli	\$9.00
Fried Deviled Eggs (6) fresh farm eggs - panic - sriracha aioli	\$12.00
Prime Steakhouse Meatballs (3) Prime beef - white marble farms pork.	\$11.00
Prime Steakhouse Meatballs (5) Prime beef - white marble farms pork.	\$15.00
Small Crispy Shrimp Sweet Thai chili - garlic aioli.	\$18.00
Large Crispy Shrimp Sweet Thai chili - garlic aioli.	\$24.00
Fresh Burrata Tomato jam - smoked sea salt - pickled onion.	\$23.00
Sauteed Shrimp (3) Chardonnay - garlic, butter - paprika.	\$24.00
Shishito Peppers Smoked sea salt - olive oil - shaved parmesan.	\$11.00
Braised Pork Belly local honey - sweet thai chili	\$15.00
Rhode Island Calamari & Shrimp cherry peppers - buttermilk - seasoned flour.	\$20.00

Salad

ITEM	PRICE
Roasted Beet Ruby, golden beets - goat cheese - pistachios.	\$11.00
Chopped artichoke - roasted pepper - red onion - iceberg + romaine - parmesan	\$13.00
Steak Knife BLT Wedge Baby iceberg head - shafts blue cheese - crispy bacon - grape tomato.	\$16.00
44 Caesar Fresh cut Romaine lettuce - homemade Caesar dressing - warm croutons - Parmesan & Pecorino Romano	\$15.00
Superfood Baby arugula, kale - sriracha sunflower seeds - berries - goat cheese - champagne fig dressing.	\$15.00

ITEM	PRICE
Heirloom Tomato	\$16.00
Champagne vinaigrette - feta crumbles, micro arugula - sea salt.	

Prime Steaks & Chops

ITEM	PRICE
NY Strip (12 oz)	\$44.00
Firm texture and full-bodied flavor. - House Steak Rub seasoning - finished with clarified butter and fresh chopped pa...	
NY Strip (16 oz)	\$57.00
Firm texture and full-bodied flavor. - House Steak Rub seasoning - finished with clarified butter and fresh chopped pa...	
Petite Filet Mignon (8 oz)	\$49.00
Leanest and most tender steak - House Steak Rub seasoning - finished with clarified butter and fresh chopped parsley.	
Filet Mignon (12 oz)	\$58.00
Leanest and most tender steak - House Steak Rub seasoning - finished with clarified butter and fresh chopped parsley.	
Bone In Filet Mignon (12 oz)	\$58.00
Filet butchered with bone attached. This cut is extra rich and tender due to the bone, - House Steak Rub seasoning - f...	
Bone in Ribeye (22 oz)	\$59.00
Most marbled and flavorful steak. - House Steak Rub seasoning - finished with clarified butter and fresh chopped parsl...	
Domestic Wagyu Filet (8 oz)	\$92.00
Domestic Wagyu beef comes from Black Wagyu cattle out of the Pacific Northwest, - House Steak Rub seasoning - finished...	
Domestic Wagyu Filet (12 oz)	\$114.00
Domestic Wagyu beef comes from Black Wagyu cattle out of the Pacific Northwest, - House Steak Rub seasoning - finished...	

More Than Steak

ITEM	PRICE
Bone in Short Rib	\$43.00
Braised - black truffle green peppercorn.	
Tomahawk Pork Chop	\$49.00
Rosemary maple brine - all natural - red top farms.	
Whole Rack of Lamb	\$92.00
authentic heritage lamb - mountain prairie raised.	

Seafood

ITEM	PRICE
Shetland Island Salmon	\$43.00
Braised - scottish coast.	
Chilean Sea Bass	\$56.00
braised - chardonnay - sea salt - cracked pepper	
New Bedford Sea Scallops	\$49.00
Lemon butter - sea salt - chardonnay.	
Maryland Style Lump Crab Cakes	\$47.00
Jumbo lump crab - old bay - buttered bread crumbs.	
Whole King Crab Cluster	\$174.00
Drawn butter - shell split.	
Half King Crab Cluster	\$92.00
half order - drawn butter - shell split.	

ITEM	PRICE
Twin Lobster Tails (2) Broiled - drawn butter - paprika.	\$92.00
Single Lobster Tail (1) Broiled - drawn butter - paprika.	\$46.00
Sides Matter	
ITEM	PRICE
Whipped Potatoes Yukon gold potatoes - sweet cream - butter - sea salt.	\$10.00
Loaded Baked Potato Wisconsin cheddar - bacon - chives - sour cream.	\$14.00
Chef Moroni's Potatoes caramelized onion - gouda - mozzarella	\$18.00
Kennebec Fries Celtic sea salt - truffle oil - shaved parmesan.	\$9.00
Alaskan King Crab, Rock Shrimp Mac & Cheese lemon butter - romano - tillamook cheddar	\$35.00
Alaskan King Crab & Rock Shrimp Whipped Potatoes Cavatappi Pasta tossed with our house alfredo sauce with parmesan, pacareno romano, cheddar and Provel cheeses. Topped w...	\$35.00
Creamy Mac & Cheese provel -romano - tillamook cheddar.	\$12.00
Roasted Sweet Potatoes bourbon - torched marshmallow.	\$12.00
Sautéed Sweet Corn cilantro - chopped parsley.	\$10.00
Hasselback Potato smoked sea salt - truffle butter - chive cream cheese sauce.	\$14.00
Double Baked Truffle Potato Shaved black truffle - fontina - gouda cheeses.	\$24.00
Roasted Brussels Sprouts Sea salt - crispy bacon.	\$14.00
Creamed Spinach Chopped spinach - smoked garlic - artichoke hearts - sweet cream.	\$12.00
Shishito Peppers (Sides Matter) Smoked sea salt - olive oil - shaved parmesan.	\$11.00
Sauteed Wild Mushrooms Garlic - parsley - thyme.	\$14.00
Broccoli Sauteed, olive oil, sea salt, and shaved parmesan.	\$10.00
Asparagus Sauteed - olive oil - sea salt - shaved parmesan.	\$10.00
Desserts	
ITEM	PRICE
Ultimate Warm Vanilla Caramel Cake Vanilla gelato - whipped cream - toasted brown sugar cinnamon pecans.	\$18.00

ITEM	PRICE
Gelato vanilla been - chocolate chocolate chip - pistachio - strawberry - sea salt caramel	\$11.00
Sorbet Lemoncello - mango - raspberry.	\$11.00
Very Chocolate Cake dark chocolate ganache - fresh raspberry puree - whole fresh raspberries.	\$15.00