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Steak 48

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Menu Prices — October 24, 2026

Steak 48 menu with prices in United States, updated October 2019: 75 items across 9 categories, prices from $13.00 to $208.00.

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Steak 48 Menu with Prices (United States)

Steak 48 menu with prices in United States, updated October 2019: 75 items across 9 categories, prices from $13.00 to $208.00. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/steak-48

Menu categories: Most Ordered · Raw Bar · Appetizers · Salads · Prime Steaks and Chops · More Than Steak · Seafood · Sides Matter · Desserts

Most Ordered

ITEM	PRICE
Boursin Cheese Whipped Potatoes yukon + russets | classic fine herb garlic boursin | sweet cream	**$17.00**
Ultimate Warm Vanilla Caramel Cake Vanilla gelato, whipped cream, toasted brown sugar cinnamon pecans.	**$22.00**
12oz Filet Mignon Leanest and most tender steak, house steak rub seasoning, clarified butter, fresh chopped parsley.	**$86.00**
Crisp French Fries Celtic sea salt, truffle oil, shaved pecorino, and rosemary.	**$18.00**
Large Crispy Shrimp Crevettes géantes croustillantes enveloppées dans une sauce épicée et sucrée au chili thaï, servies avec une onctueuse a...	**$32.00**
22oz Bone-in Ribeye Most marbled and flavorful steak, house steak rub seasoning, clarified butter, fresh chopped parsley.	**$89.00**
12oz NY Strip Faux-filet de 12 oz, offrant une structure ferme et une saveur riche. Assaisonné avec notre mélange exclusif de rub à st...	**$68.00**
Shells and Cheese boursin cheese + velveeta | garlic breadcrumbs | caramelized	**$19.00**
8oz Petite Filet Mignon 8oz de filet mignon, le plus maigre et tendre, rehaussé d'un mélange d’épices maison, légèrement caramélisé dans du beur...	**$71.00**
48 Caesar Romaine, house made dressing, warm croutons.	**$21.00**
Sauteed Sweet Corn Cilantro, chopped parsley.	**$17.00**
Roasted Brussels Sprouts Choux de Bruxelles croquants rôtis, relevés de sel de mer et accompagnés de lard fumé croustillant.	**$20.00**

Raw Bar

ITEM	PRICE
Maine Lobster Cocktail House-made cocktail sauce - drawn butter - creamy mustard - atomic horseradish	**$62.00**
Iced King Crab Legs House-made cocktail sauce - drawn butter - creamy mustard - atomic horseradish	**$53.00**
Colossal Shrimp Cocktail (Each) Price per piece. Served with house-made cocktail sauce, creamy mustard, Atomic horseradish.	**$13.00**

Appetizers

ITEM	PRICE
Sauteed Shrimp (4) White wine, garlic, butter, paprika.	**$50.00**

ITEM	PRICE
Prime Steakhouse Meatballs (5) Viande de boeuf de première qualité, accompagnée de porc de White Marble Farms.	**$21.00**
Shishito Peppers Smoked lemon essence | roasted garlic | sea salt	**$17.00**
Prime Steakhouse Meatballs (3) Prime beef, white marble farms pork.	**$17.00**
Rhode Island Calamari and Shrimp Rondelles de calamars et crevettes enrobées de farine assaisonnée, baignées dans du babeurre, accompagnées de quartiers...	**$28.00**
Fresh Burrata Tomato jam - smoked sea salt - pickled onions	**$31.00**
Large Crispy Shrimp (Appetizers) Sweet thai chili, garlic aioli.	**$32.00**
Braised Pork Belly Local honey, sweet thai chili, sautéed spinach.	**$25.00**

Salads

ITEM	PRICE
Roasted Beet Ruby + golden beets, arugula, goat cheese, pistachios.	**$17.00**
Superfood Baby arugula + kale, sriracha sunflower seeds, seasonal berries, goat cheese, fig vinaigrette.	**$20.00**
Heirloom Tomato Champagne vinaigrette, feta crumbles, micro arugula, sea salt.	**$20.00**
Napa Salad Heirloom cherry tomatoes - radicchio - white balsamic - miso honey - toasted sesame seeds	**$19.00**
Steak Knife BLT Wedge Petit iceberg nappé de fromage bleu Shaft's (CA), accompagné de bacon croustillant et de tomates raisins.	**$20.00**
48 Caesar (Salads) Romaine, house made dressing, warm croutons.	**$21.00**

Prime Steaks and Chops

ITEM	PRICE
12oz Filet Mignon (Prime Steaks And Chops) Leanest and most tender steak, house steak rub seasoning, clarified butter, fresh chopped parsley.	**$86.00**
12oz Wagyu Filet Mignon House steak rub seasoning, clarified butter, fresh chopped parsley.	**$154.00**
16oz NY Strip Fausse réponse	**$83.00**
12oz Ny Strip (Prime Steaks And Chops) Firm texture and full-bodied flavor, house steak rub seasoning, clarified butter, fresh chopped parsley.	**$68.00**
12oz Bone-in Filet Mignon Filet butchered with bone attached, extra rich and tender, house steak rub seasoning, clarified butter, fresh chopped p...	**$86.00**
8oz Wagyu Filet Mignon House steak rub seasoning, clarified butter, fresh chopped parsley.	**$121.00**
18oz Bone in KC Strip Our signature cut with house steak rub seasoning, clarified butter, fresh chopped parsley.	**$87.00**

ITEM	PRICE
18oz Bone In Filet Mignon Filet butchered with bone attached, extra rich and tender, house steak rub seasoning, clarified butter, fresh chopped pa...	**$101.00**
22oz Bone-in Ribeye (Prime Steaks And Chops) Most marbled and flavorful steak, house steak rub seasoning, clarified butter, fresh chopped parsley.	**$89.00**
8oz Petite Filet Mignon (Prime Steaks And Chops) Leanest and most tender steak, house steak rub seasoning, clarified butter, fresh chopped parsley.	**$71.00**

More Than Steak

ITEM	PRICE
Bone in Veal Chop Broiled - Northern Midwest Farms	**$87.00**
24oz Whole Rack of Lamb Authentic heritage lamb, mountain prairie raised, clarified butter, fresh chopped parsley.	**$108.00**
Tomahawk Pork Chop Deux côtelettes de 10 oz de porc Berkshire de Red Top Farms, grillées à la perfection. Assaisonnées avec notre mélange e...	**$65.00**

Seafood

ITEM	PRICE
Hokkaido Island Sea Scallops Lemon butter, sea salt, white wine.	**$65.00**
Single Norwegian Red King Crab Leg Drawn butter, shell split.	**$57.00**
Chilean Sea Bass Cuit lentement, accentué par une réduction de vin blanc, une touche de sel marin et du poivre fraîchement moulu.	**$70.00**
Maryland Style Lump Crab Cakes Morceaux de crabe généreux parfumés au Old Bay, enrobés de chapelure beurrée.	**$64.00**
Twin Lobster Tails Broiled, drawn butter, paprika.	**$109.00**
Norwegian Red King Crab Legs Drawn butter, shell split.	**$208.00**
2 Norwegian Red King Crab Legs Drawn butter, shell split.	**$114.00**
Branzino Charred lemon - Chardonnay reduction	**$65.00**
Single Lobster Tail Queue place: Queue time: alt 12:42 to 12:59 Caminho da análise False	**$57.00**
Shetland Island Salmon Poisson tendre des côtes écossaises, doucement braisé pour exhaler ses saveurs marines.	**$53.00**

Sides Matter

ITEM	PRICE
Double Baked Truffle Potato Shaved black truffle, fontina + gouda cheeses, awesome!	**$36.00**
Alaskan King Crab and Rock Shrimp Whipped Potatoes Pommes de terre fouettées au crabe royal d'Alaska et aux crevettes rock, mariage de pommes de terre Yukon et Russet, enr...	**$54.00**

ITEM	PRICE
Corn Crème Brulee Sweet corn - cream - turbinado sugar	**$21.00**
Crisp French Fries (Sides Matter) Celtic sea salt, truffle oil, shaved pecorino, and rosemary.	**$18.00**
Chef’s Au Gratin Potatoes Tranches de pommes de terre fondantes garnies d'oignons caramélisés, enrichies par les saveurs crémeuses de gouda et moz...	**$25.00**
Sauteed Sweet Corn (Sides Matter) Cilantro, chopped parsley.	**$17.00**
Alaskan King Crab and Rock Shrimp Mac and Cheese Velveeta crémeux et fromage Boursin enveloppent délicieusement du crabe royal d'Alaska et des crevettes rocailleuses, le...	**$54.00**
Roasted Brussels Sprouts (Sides Matter) Sea salt, crispy bacon, get these!.	**$20.00**
Loaded Baked Potato Cheddar du Wisconsin, bacon croustillant, ciboulette fraîche, et un nuage de crème sure.	**$17.00**
Creamed Spinach Une combinaison savoureuse d'épinards hachés, de cœurs d'artichaut et d'ail fumé, mélangée dans une crème douce.	**$19.00**
Sautéed Spinach Sautéed | olive oil | sea salt | shaved parmesan.	**$19.00**
Sauteed Wild Mushrooms Sautés de champignons sauvages avec ail, persil et thym.	**$20.00**
Asparagus Sautéed, olive oil, sea salt, shaved parmesan.	**$19.00**
Broccoli Tendres bouquets de brocoli sautés doucement à l'huile d'olive, rehaussés d'une pincée de sel de mer, et garnis de fines...	**$19.00**
Fire Roasted Cauliflower Caramelized - smoked basil aioli - aged pecorino	**$21.00**
Shishito Peppers (Sides Matter) Fumé de citron, ail rôti, et sel de mer rehaussent la saveur des piments Shishito.	**$17.00**
Boursin Cheese Whipped Potatoes (Sides Matter) yukon + russets | classic fine herb garlic boursin | sweet cream	**$17.00**
Shells and Cheese (Sides Matter) boursin cheese + velveeta | garlic breadcrumbs | caramelized	**$19.00**

Desserts

ITEM	PRICE
Triple Layer Key Lime Pie Fresh key lime - almond graham cracker crust - fresh whipped cream - lime “caviar”	**$21.00**
Gelato Chocolate Chocolate Chip - Nutella Chocolate Crunch - Sea Salt Caramel - Strawberry - Vanilla Bean	**$13.00**
Sorbet Blood orange - raspberry - mango	**$13.00**
Ultimate Warm Vanilla Caramel Cake (Desserts) Vanilla gelato, whipped cream, toasted brown sugar cinnamon pecans.	**$22.00**
Very Chocolate Cake Ganache de chocolat noir enveloppant, accompagné d'un coulis de framboises fraîches et de framboises entières.	**$18.00**