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Steak 48

Menu Prices — August 4, 2026

Restaurant & Food Industry Reports

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US Fast Food Restaurant Market Research

This Report will provide in-depth Market and Industry Analysis, Evaluate General Indicators, Financial and Scrutinize Investment Attractiveness.

[Fast Food Industry →](#)

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The 2025 US Pizza Restaurants & Industry Trends Report

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The U.S. Fast-Casual Restaurant Industry

A Comprehensive Analysis of Market Dynamics, Consumer Trends, Innovation, and Competitive Strategies.

[Fast Casual Industry →](#)

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2025 US Dining Restaurants & Industry

MARKET RESEARCH

[Casual Dining Industry →](#)

[Competitor Price Intelligence →](#)

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
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

ITEM	PRICE
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
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
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

ITEM	PRICE
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