

STARTERS

- CHEDDAR
SCALLION BISCUITS

Morita Chili Butter
12
- GRILLED
AVOCADO*

Chilled Lobster, Poblano Crema,
Calamansi Vinaigrette
32
- SHRIMP SCAMPI

Calabrian Scampi Butter,
Sourdough
28

- CAVIAR
SERVICE

KALUGA CAVIAR,
GAUFRETTE POTATO*
Shallots, Sifted Egg, Chive,
Creme Fraiche
110

SOO-PER SIZE ME

Add House Made
Chicken Nuggets
15

- SEAFOOD
COCKTAILS

Served with Atomic
Cocktail Sauce, Drawn
Butter

Shrimp - 26
Maine Lobster Tails - MP
Alaskan King Crab - MP

- STEAK TARTARE*

Egg Yolk Fudge, Giardiniera Aioli,
Sourdough
23
- HAMACHI CRUDO*

Coconut Milk, Green Apple,
Micro Cilantro
27
- FRESH OYSTERS*

Champagne Mignonette,
Atomic Cocktail Sauce
26
- TUNA CARPACCIO*

Umami Aioli,
Emperors Genmai, Lemon Oil
26

FIRE & ICE TOWER*

Elegance Meets Urban
Shrimp, Lobster, Fresh Shucked Oysters, P.E.I. Mussels,
Top Neck Clams, Tteok-Bokki "Rice Pasta" in Fra Diavolo
195



POWER LUNCH

Course 1
Choice of:
Half Caesar Salad or
Clam Chowder Soup

Course 2
Choice of: Wagyu Burger,
Eggplant Parmesan, Fish Tacos

Course 3
Strawberry or
Coconut
Soft-Serve

35

SOUP & SALAD

- NEW ENGLAND
CLAM CHOWDER

Crispy Potato Nest
17
- BEET SALAD

Peaches, Goat Cheese,
Pine nuts
19
- TRUFFLED CAESAR

Black Garlic Caesar Dressing,
Pink Peppercorns, Sootons
18
- GREEK SALAD

Little Gem Lettuce, Tomato, Onion,
Cucumber, Red Pepper, Feta, Capers,
Quinoa, Greek Vinaigrette
19
- ADALINA WEDGE

Nueske's Bacon, Onion, Maytag
Bleu Cheese, Zesty Italian
25

HANDHELDS & CLASSICS

- WAGYU BURGER*

Giardiniera Aioli,
Caramelized Onions,
Pickles
24
- STEAK SANDWICH*

Filet, Grande Provolone,
Giardiniera Aioli, Grilled
Onion
39
- TURKEY CLUB

Turkey Breast, Bacon, Swiss,
Roasted Garlic-Sage Aioli
18
- EGGPLANT PARMESAN
SANDWICH

Toasted Panko,
Spicy Pomodoro, Mozzarella,
18
- FISH TACOS

Blackened Daily Fish, Chipotle Aioli,
Cilantro Lime Coleslaw
22

Protein Add Ons:
Grilled Chicken 9 | Filet Medallions 18
Grilled Shrimp 4/pc | Tuna 14

STEAKS

BONE-IN RIBEYE*
22 oz
99

- TOMAHAWK*

Rosemary Tallow, Adalina Seasoning Blend
185
- CITY FILET*

7 oz
59
- SPINALIS*

10oz
95
- BONE-IN FILET*

14 oz
89
- NY STRIP*

14 oz
73

AUSTRALIAN

- 2GR*

100% Full Blood Wagyu Genetics
Strip Loin 12 oz
150
- DIAMANTINA*

320 Day Grain Diet
Filet 10 oz
120

DOMESTIC MILLER
WAGYU RANCH

Exclusively at Adalina Prime
Sourced from a 100% Japanese Wagyu
bloodline, meticulously raised on Miller's
Farm in Illinois. This rare and opulent cut
delivers an unparalleled depth of flavor,
marbling, and tenderness.

CHEFS RESERVE*
MP

JAPANESE

- KAGOSHIMA

This world-renowned Wagyu is prized
for its extraordinary marbling, buttery
texture, and rich umami flavor.
4 oz minimum order(addition by 4 oz)
125
- RIBEYE*
- NY STRIP*

BETTER ON TOP

- Cajun Style 5
- Maytag Bleu Cheese 6
- Pastrami Spice 5

- Peppercorn 8
- Horseradish 5

SAUCES

- Chimichurri 6
- Bearnaise 7
- Au Poivre 8
- Creamy Horseradish 5
- Fra Diavolo 7

SALT LIBRARY

- Truffle
- Seaweed
- Buckwheat
- Citrus
- Vanilla
- Herb
- Horseradish
- Spicy
- Red Wine
- Smoked Bourbon

ENTREES

STEAK FRITES*
Au Poivre, Giardiniera Aioli
55

LUMACHE ALLA
VODKA
Gochujang, Basil, Panko
29

CHILEAN SEABASS
Thai Curry, Fresno Chilies
47

SALMON
Mint Chimichurri, Sautéed Spinach
38

FRIENDS

- BRUSSELS SPROUTS

Cherry Bomb Peppers,
Hot Honey
16
- WHIPPED POTATO

Maitre d' Butter,
Panko, Chives
16
- ROASTED MUSHROOM

Dashi Buerre Blanc,
Masago Arare
15
- GRILLED ASPARAGUS

Green Goddess,
Preserved Lemon
17
- TTEOK-BOKKI N CHEESE

Korean Rice Cake,
Reggiano Parmigiano
16
- CACIO E PEPE SPINACH

Black Pepper, Panko,
Pecorino
15

*These items are raw or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *As a way to offset employee benefits and rising costs associated with the restaurant, we have added a 3.75% fee to all guest checks. This fee may be removed upon request, should you choose.

