

21 MAIN PRIME STEAKHOUSE

APPETIZERS

CALAMARI FRITTI | 19

Rhode Island Premium Northern Shortfin Calamari, Pickled Peppers, Pomodoro Sauce

OYSTERS ROCKEFELLER* (4) | 18

French Pernod, Spinach, Hollandaise Sauce, Bacon

NUESKE'S BACON* GF | 19

Maple Balsamic Bourbon, Peach Jam

BEEF CARPACCIO* GF | 18

Pink Peppercorn-Crusted Filet Mignon, Arugula, Basil Lemon Dressing, Shaved Parmigiano Reggiano, Balsamic Glaze

SEARED A5 SIRLOIN WAGYU* (4oz) | 65

Slightly Seared Sashimi-Style, Savory Onion Soy Reduction

LOBSTER RAVIOLI | 22

Lobster, Lemon Mascarpone, Parmesan & Cream Sauce

PARMESAN BAKED SHRIMP (3) | 25

Parmesan Encrusted Colossal Shrimp, Wine Concentrate Garlic Cream, Breadcrumbs

21 MAIN USDA PRIME BEEF + SPECIALTY CUTS GF

A5 WAGYU STRIP* + TRUFFLE FRIES + TRIO OF SAUCE (10oz) | 145

Cooked Rare or Medium-Rare only

PRIME BONE-IN RIBEYE* (20oz) | 85

Dry-Aged In-House For 30 Days

DEMKOTA™ RANCH PRIME RIBEYE* (16oz) | 70

PRIME TOMAHAWK RIBEYE* (40oz) | 155

PRIME NEW YORK STRIP* (14oz) | 69

PRIME FILET MIGNON* (8oz) | 65

PRIME FILET MIGNON* (12oz) | 80

BUTCHER'S BLOCK PRIME BONE-IN PORK CHOP* (18oz) | 45

Served with Rosemary-Fig Jam

FRENCHED CHICKEN BREAST | 40

Pan Au Jus

STEAK SAUCES

Au Poivre, Cabernet Demi-Glace, Béarnaise, Hollandaise | 5 Garlic & Herb Compound Butter | 8

SEAFOOD

CHILEAN SEA BASS* | 60

Pan-Seared, Lemon Beurre Blanc

COLDWATER LOBSTER TAIL (8oz) GF | 56

Drawn Butter

STEAMED KING CRAB LEGS (1lb) GF | 125

Drawn Butter

SURF + TURF*

8 OZ FILET MIGNON

AND 8 OZ LOBSTER TAIL GF | 125

With Whipped Potatoes, Asparagus & Drawn Butter

RAW BAR

OYSTERS ON THE HALF SHELL* GF (6) 21 / (12) 40

Cocktail Sauce, Mignonette & Horseradish

ADD KALUGA CAVIAR (CITES-COMPLIANT) 1OZ | 120

JUMBO LUMP CRAB (4oz) GF | 30

Cocktail Sauce

COLOSSAL SHRIMP COCKTAIL (4) GF | 25

Cocktail Sauce

SEAFOOD PLATTER FOR 2* GF | 85

6 Oysters on the Half Shell, 3 Colossal Shrimp, 5oz Lobster Tail, Jumbo Lump Crab

SEAFOOD TOWER FOR 4* GF | 160

12 Oysters on the Half Shell, 6 Colossal Shrimp, Lump Crab, Twin 5oz Lobster Tails, Ceviche

21 MAIN SOUPS + SALADS

LOBSTER BISQUE | 16

Sherry, Tarragon, Cream

FRENCH ONION SOUP | 15

Rich Beef Stock, Caramelized Onion, Crouton, Gruyère & Provolone Cheese

CAESAR SALAD GF | 15

Hearts of Romaine, Housemade Croutons, Caesar Dressing

STEAKHOUSE SALAD GF | 15

Spring & Romaine Lettuce, Honey and Lemon Wensleydale Cheese, Grapes, Green Apples, Candied Pecans, Basil Lemon Vinaigrette

21 BLT WEDGE GF | 15

Iceberg Lettuce, Tomatoes, Applewood-Smoked Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

SIDES FOR THE TABLE

Whipped Yukon Gold Potatoes GF | 14

Fried Parmesan Wedges | 12

Macaroni + Cheese Au Gratin | 14

Roasted Broccolini GF | 14

Wild Mushroom Risotto GF | 14

Sautéed Mushrooms | 14

Baked Jumbo Idaho Potato GF | 12

Garlic & Balsamic Asparagus GF | 14

Creamed Spinach with Bacon | 15

Lobster & Bacon Mac + Cheese | 29

Roasted Brussels Sprouts + Maple Glaze + Bacon | 14

ENHANCE YOUR STEAK

ADD COLOSSAL SHRIMP (2) | 16

OSCAR STYLE | 23

Jumbo Lump Crabmeat, Asparagus & Hollandaise Sauce

21 Main does not guarantee any steak cooked Medium-Well or Well-Done

TEMPERATURE SCALE

RARE: Cool Red Center **MEDIUM-RARE:** Warm Red Center **MEDIUM:** Warm Pink Center **MEDIUM-WELL:** Hot Center With Little Pink **WELL:** Cooked With No Pink

*May contain ingredients that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF Gluten-Free

21 MAIN

APPETIZERS

SALMON CARPACCIO* GF | 26

Salmon, Jalapeño, Green Onion, Blood Orange & Pomegranate Dressing & Gel

HAMACHI CRUDO* GF | 26

Hamachi, Ponzu, Kombu-Infused Oil, Charred Jalapeño, Sriracha, Green Onion

TUNA TATAKI* | 24

Seared Black Sesame-Crusted Yellowfin Tuna, Yuzu Ponzu

TUNA TOWER* | 24

Ginger Yellowfin Tuna Tartare, Avocado Slaw, Cucumber, Yuzu Ponzu, Wonton Crisps

SEARED A5 SIRLOIN WAGYU* (4OZ) GF | 65

Slightly Seared Sashimi-Style, Savory Onion Soy Reduction

SPICY CRAB SALAD GF | 23

Lump Crab & Claw Meat, Kani Kama in Spicy Mayo, Mango, Mango Sauce

WAKAME SEAWEED SALAD | 19

Sweet & Tangy Wakame, Cucumber, Mango, Mango Sauce

CEVICHE* | 15

Chef's Daily Presentation

NIGIRI* (2) GF | 14

Fresh Fish of Your Choice, Sweet Sushi Rice

SASHIMI* (3) GF | 16

Thinly Sliced Fish of Your Choice

EDAMAME GF | 12

SUSHI PLATTERS

21 MAIN SUSHI PLATTER* | 95

Your Choice, 3 Signature Rolls

OMAKASE PLATTER* GF | 145

Chef's Selection, 30 Pieces Nigiri/Sashimi

SAKE BY THE GLASS

OUTSIDE - SOTO JUNMAI

4oz / 24oz | 10 / 44

GLORIOUS FUJI - 10,000 WAYS

EIKO FUJI BAN RYU HONJOZO

4oz / 24oz | 10 / 44

THE BLUE ONE - JOTO NIGORI

4oz / 24oz | 12 / 50

CABIN IN THE SNOW

YUKI NO BOSHA JUNMAI GINJO

10oz | 44

SEVEN SPEARSMEN

SHICHI HON YARI JUNMAI

10oz | 38

THE ONE WITH THE CLOCKS

JOTO DAIGINJO

10oz | 50

SIGNATURE ROLLS

FIRECRACKER ROLL* | 35

Shrimp Tempura | Kani Kama | Yellowtail | Salmon | Spicy Mayo | Masago | Scallions | Tobiko | House Ponzu Sauce

MANGO-CADO ROLL | 35

Tempura Shrimp | Cucumber | Kani Kama | Mango Reduction | Mango | Avocado | Sriracha | Eel Sauce | Masago

BURI-BURI ROLL* | 35

Spicy Tuna | Avocado | Cucumber | Lobster Salad | Seared Yellowtail | Eel Sauce | Microgreens | Yuzu Ponzu

SPICY TUNA ROLL* GF | 28

Spicy Tuna | Scallions | Bluefin Tuna | Microgreens | Wasabi | Tobiko | Wasabi Aioli

SURF & TURF ROLL* | 55

Asparagus | Avocado | Cucumber | Lobster Salad | Coldwater Lobster | Mango Sauce | Filet Mignon | Black Lava Salt | Horseradish Cream | Multicolor Tobiko | Microgreens

21 MAIN ROLL* GF | 35

Kani Kama | Avocado | Cucumber | Bluefin Tuna | Salmon | Hamachi Yellowtail | Japanese Mayonnaise | Eel Sauce | Sriracha | Multicolor Tobiko

CALIFORNIA ROLL GF | 20

Jumbo Lump Crab | Cucumber | Avocado | Masago

SPICY CRUNCH ROLL* | 25

Topped with Spicy Tuna | Shrimp Tempura | Avocado | Kani Kama | Tempura Pearls | Spicy Mayo | Eel Sauce

SPICY CRAB ROLL GF | 20

Jumbo Lump Crab + Claw Meat | Kani Kama | Scallions | Red Tobiko | Spicy Crab Salad | Spicy Mayo

DRAGON ROLL | 35

Tempura Shrimp | Cucumber | Kani Kama | Eel | Avocado | Eel Sauce | Spicy Mayo | Mixed Tobiko

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CATERING AVAILABLE