

PRIME 25

STEAK • FISH • COCKTAILS

EXECUTIVE CHEF
DYLAN MONTANIO

SMALL PLATES

BRUSCHETTA - 12

zucchini, tomatoes, fresh herbs, capers, haystack mountain chevre, dressed arugula, prosciutto, grilled bread

STEAK TARTARE - 16*

pickled mustard seed, quail egg, crostini

ROASTED PORTABELLO - 18

haystack mountain chevre, caramelized onion, oven dried tomato, arugula

SHRIMP COCKTAIL - 18

four jumbo shrimp, cocktail sauce, horseradish - additional shrimp \$4ea

ROAST BONE MARROW - 14

radish, cornichons, shallot, pickled mustard seed, grilled bread

CRAB CAKE - 14

crab, wild baby arugula, radish, citrus aioli

PEAR & STILTON - 12

candied pecan, onion jam, prosciutto, crostini

PRIME 25

SEAFOOD PLATTER

mussels, oysters, scallops, lobster, jumbo shrimp with house sauces & fresh lemon

75 FOR A FEW - OR - 145 FOR MORE

PRIME IN THE SHELL

OYSTERS - 23*

raw on the half shell, herb mignonette

OYSTERS ROCKEFELLER - 25

spinach & parmesan

ESCARGOT - 16

shallot, garlic, herb butter

MUSSELS - 19

fennel, chorizo, shallot, tarragon

LIGHT FARE

FRENCH ONION SOUP - 10

KALE SALAD - 12

pomegranate, haystack mountain chevre, cured lemon, fennel, candied pecan, shallot vinaigrette

HONEY GEM WEDGE - 10

grilled honey gem, crisp pancetta, shallot, bleu cheese, heirloom tomato, dill ranch

TOMATO & BURRATA - 9

parmesan crisp, basil, truffle oil, balsamic reduction

CLASSIC CAESAR - 9

romaine, pecorino romano, herb crouton, anchovy fillet

PRIME SALAD - 10

organic urban greens, carrot, shallot, radish, cured egg yolk, toasted pepitas, and honey mustard vinaigrette, haystack mountain chevre

ENTREES

SHORTRIBS - 28

twice baked sweet potato, grilled broccolini, shallot, peppercorn demi

CHICKEN & GNOCCHI - 26

herb marinated airline chicken breast with house made potato gnocchi, butternut squash, cipollini onions, sage, and a madiera pan sauce

QUINOA RISOTTO - 20

spiced acorn squash, fried black beans, pickled garlic, shaved green onion

BONE-IN PORKCHOP - 32

parsnip puree, broccolini, roast carrot, apple soubise, pancetta crisp, thyme jus

COLORADO LAMB CHOPS - 38*

grilled broccolini, shallot, king trumpet mushroom, house mash, sherry jus*

PRIME BURGER 10OZ - 19*

brioche bun, honey gem, heirloom tomato, house pickles, house fries

PRIME STEAKS

FILET MIGNON*

6oz - 32 | 10oz - 41

RIBEYE 14OZ - 47*

NY STRIP 16OZ - 38*

PORTERHOUSE 18OZ - 48*

PRIME CUT - MARKET PRICE*

served with baked potato.

loaded: crispy pancetta, sour cream, house cultured butter, fontina and gouda - \$4

FISH & SEAFOOD

WILD CAUGHT SALMON - 28

sweet pea puree, roast carnival cauliflower, sunchoke, english peas, pea tendrils, and citrus brown butter

PAN SEARED TROUT - 28

butternut squash and spanish chorizo ragout, roasted heirloom tomato chutney, pickled parsnip, micro cilantro, sherry gastrique

LOBSTER MAC & CHEESE - 28

butter poached lobster, creamy mac & cheese, fines herbs, fried shallot

SEA SCALLOPS - 35

sauteed snap peas, tokyo turnips, king trumpet mushrooms, fingerling potatoes, black garlic sauce, cured lemon, and smoked trout roe

6oz LOBSTER TAIL - MKT

drawn butter, fines herb, broccolini, mash

COMPLEMENTS

SAUTEED MUSHROOMS - 8

PARMESAN BROCCOLINI - 8

SAVORY GREEN BEANS - 8

CREAMY MAC & CHEESE - 10

TWICE BAKED SWEET POTATO - 9

HOUSE MASH - 9

TRUFFLE FRIES - 9

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GENERAL MANAGER
ALI WEST

DINNER MENU