

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

BEEF CARPACIO - 16*

mustard seed, caper berries, watermelon radish, arugula, citrus aioli, olive oil

GRILLED GLOBE ARTICHOKE - 13

pecorino romano and chipotle aioli

SHRIMP COCKTAIL - 18

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

BRAISED PORK CHEEK - 16

white bean puree, patty pan squash, country pickles, jus

CRAB CAKE - 14

crab, wild baby arugula, radish, citrus aioli

WHITE BEAN HUMMUS - 14

Grilled zucchini, cucumbers, carrots, grilled bread

PEAR & STILTON - 12

candied pecan, onion jam, prosciutto, crostinshallot, garlic, herb butter

PRIME IN THE SHELL

OYSTERS - 3 per oyster*

raw on the half shell, herb mignonette

OYSTERS ROCKEFELLER - 5 per oyster

spinach & parmesan

MUSSELS - 16

fennel, chorizo, shallot, tarragon

ESCARGOT - 16

GREENS & GARDENS

FRENCH ONION SOUP - 10

PRIME SALAD - 10

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

add 6oz flat iron- 12

KALE SALAD - 12

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

HONEY GEM WEDGE - 10

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

add 4oz salmon- 9

LUNCH ENTREES

PRIME BURGER 10OZ - 14*

house ground beef, brioche bun, honey gem, heirloom tomato, house pickles, smoked white cheddar, house cut fries,

CHICKEN SANDWICH - 12

urban greens, pickled red onions, basil pistou, whipped chevre, oven dried tomatoes, white bean hummus, toasted focaccia, house cut fries

FRENCH DIP - 14

shaved roast prime rib, smoked white cheddar, warm French bread, veal au jus, house cut fries

RATTOUILLE CASSOULET - 14

summer squash, roma tomatoes, white beans, peruvian sweet peppers, smoked white cheddar, fines herbs three bean sweet pepper succotash, romanesco, confit green onion, crisp pancetta, bourbon mustard jusgastrique

PRIME STEAKS

FILET MIGNON*

6oz - 24

FLAT IRON*

8oz - 12

RIBEYE 10OZ - 26*

PRIME CUT - MARKET PRICE*

with house cut fries and pepper aioli

FISH & SEAFOOD

WILD CAUGHT SALMON - 18

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

LOBSTER MAC & CHEESE - 24

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

FISH & CHIPS - 14

beer battered cod, garlic herb butter, house cut fries, remoulade, kale slaw

SHRIMP PO BOY - 15

patagonia pink shrimp, honey gem, pickled red onion, heirloom tomatoes, pickled mustard seed, creole remoulade, demi baguette, house cut fries

COMPLEMENTS

SAUTEED MUSHROOMS - 8

SEASONAL VEG - M/P

PRIME MAC & CHEESE - 10

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

LUNCH MENU