

PRIME 25

STEAK • FISH • COCKTAILS

PRIME SEAFOOD PLATTER

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

M/P*

PRIME IN THE SHELL

OYSTERS - 3 Per Oyster*

raw on the half shell, cucumber lavender mignonette

ROASTED OYSTERS - 4 Per*

apple wood smoked bacon, smoked cheddar, roasted poblano cream

ESCARGOT - 16

shallot, garlic, herb butter, grilled bread

MUSSELS - 19

fennel, chorizo, shallot, tarragon

7oz KING CRAB - MKT

drawn butter, fines herb, seasonal veg, garlic mash

6oz LOBSTER TAIL - MKT

drawn butter, fines herb, seasonal veg, garlic mash

SHARED PLATES

BRUSCHETTA - 12

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

CALAMARI - 14

dusted fried calamari, spicy tomato arrabiata, citrus aioli, shaved manchego

BEEF CARPACCIO - 13*

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

CRISPY BRUSSEL SPROUTS

- 9 warm lemon thyme vinaigrette, crisp pancetta, ricotta salata, toasted pepitas

SHRIMP COCKTAIL - 18

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

BLISTERED SHISHITO PEPPERS - 10

sweet asian clantro aioli

CRAB CAKES - 14

wild baby arugula, radish, citrus aioli

PRIME CHARCUTIERE - 19

seasonal cheeses and meats, house made pickles, preserves, lavosh crackers, grilled baguette

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
01.21.18

LIGHT FARE

APPLE & STILTON - 12

organic urban greens, Fuji apples, Belton Farm Stilton, apple wood smoked bacon, toasted hazelnuts, pomegranate seeds, spiced vinaigrette

PRIME FRENCH ONION SOUP - 10

ICE BERG WEDGE - 10

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, shaved red onion, anchovy fillet, frico

PRIME SALAD - 10

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

ENTREES

SNAKE RIVER VALLEY BONE-IN PORKCHOP - 32

parsnip puree, broccolini, roasted baby carrot, apple soubise, pancetta crisp, bourbon jus

BRAISED SHORTRIB - 28

roast garlic mash, baby carrots, broccolini, oyster mushroom hunter's sauce

SPICED DUCK 3 WAYS - 32

seared duck breast, confit duck thigh, sweet potato polenta, kabocha squash, confit heirloom tomato, cipollini onions, king trumpet mushrooms, roasted duck demi glace

COLORADO LAMB CHOPS - 38*

parsnip puree, baby carrots, glazed tokyo turnip, king trumpet mushroom, toasted pepitas, port wine gastrique

QUINOA RISOTTO - 20

organic quinoa, wild rice, cipollini onions, oyster mushrooms, kabocha squash, fried black beans, pickled fennel & parsnips, ricotta salata

PRIME BURGER 10OZ - 19*

brioche bun, honey gem, heirloom tomato, house pickles, mustard seed, smoked white cheddar, fries with pepper aioli

PRIME STEAKS

TOMAHAWK for 2 - 110

45 day dry aged 40oz bone-in, crispy potatoes, seasonal veg, hunter's sauce

FILET MIGNON*

6oz - 36 | 10oz - 44

RIBEYE 14OZ - 44*

NEW YORK STRIP 14OZ - *44

PRIME CUT - M/P*

all steaks served with loaded baked potato & veg

PRIME STEAK SAUCES - 4

GOUDA MORNAY

AU POIVRE

BORDELAISE

PISTOU

BERNAISE

FISH & SEAFOOD

PRIME CATCH - M/P*

(limited availability)

BROWN BUTTER SALMON 28

sweet potato polenta, pickled red onion, patty pan squash, slow poached egg yolk, fried black bean, basil pistou, ricotta salata

PAN SEARED TROUT 28

butternut squash & Spanish chorizo ragout, roasted heirloom tomato chutney, pickled parsnip, micro cilantro, sherry gastrique

HOKKAIDO SCALLOPS 35

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

PRIME COMPLEMENTS

SAUTEED MUSHROOMS - 6

CRISPY POTATOES - 8

BACON GREEN BEANS - 8

CREAMED CORN - 8

TRUFFLE FRIES - 8

MAC & CHEESE - 10

LOBSTER MAC & CHEESE - 14

General Manager
Ali West

DINNER MENU