

PRIME 25

STEAK • FISH • COCKTAILS

PRIME

SEAFOOD PLATTER

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

105 FOR A FEW - OR - 175 FOR MORE

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, broccolini, garlic mash

6oz LOBSTER TAIL - MKT

drawn butter, fines herb, broccolini, garlic mash

PRIME 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

ROASTED BONE MARROW - 14

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

SHRIMP COCKTAIL - 18

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

BRAISED PORK CHEEK - 16

caramelized leeks, fingerling potatoes, poached egg, grilled bread

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*

GENERALMANAGER
ALI WEST

LIGHT FARE

PRIME FRENCH ONION SOUP - 10

APPLE & STILTON - 12
organic urban greens, Fuji apples, Belton Farm Stilton, apple wood smoked bacon, toasted hazelnuts, pomegranate seeds, spiced vinaigrette

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, honey mustard vinaigrette, haystack mountain chevre

BRUNCH ENTREES

FARMERS CLASSIC - 8
home-fried potatoes, bacon, warm buttermilk biscuit, two eggs any style

CHALLA BREAD FRENCH TOAST - 12

custard dipped challa bread, blackberry compote, vanilla Chantilly, toasted almond butter

BISCUITS AND GRAVY - 10
two buttermilk biscuits topped with green chili and pancetta gravy, and two eggs any style
vegetarian gravy available

SPANISH CHORIZO OMELET - 14

three egg omelet with spanish chorizo, garlic, shallot, fennel, tarragon, and smoked cheddar, served with side salad

CRAB & CREAM CHEESE OMELET - 12

Three egg omelet with jumbo lump crab, shallot, sweet pepper, cream cheese and fines herbs, served with side salad

LOBSTER BENEDICT - 24

two buttermilk biscuits topped with grilled broccolini, crisp prosciutto, slow poached eggs, butter poached lobster, and béarnaise sauce

PRIME BURGER 10OZ - 19*

brioche bun, honey gem, heirloom tomato, house pickles, smoked white cheddar cheese, house fries

EXECUTIVE
CHEF DYLAN
MONTANIO

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*

AU GRATIN NEW YORK STRIP
16OZ - *50

PRIME CUT - M/P*

all steaks served with loaded baked potato & veg

PRIME STEAK SAUCES

GOUDA MORNAY - 8

AU POIVRE - 6

BORDELAISE - 6

PISTOU - 6

BEARNAISE - 6

FISH & SEAFOOD

BROWN BUTTER SALMON 28
sweet potato polenta, pickled red onion, patty pan squash, slow poached egg yolk, fried black bean, basil pistou, ricotta salata

ALASKAN HALIBUT 28

bacon, sunchoke & celery root hash, carnival cauliflower, white garlic puree, tomato conserva, pickled fennel, white balsamic reduction

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

EASTER MENU