

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

SHRIMP COCKTAIL - 18

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

CRAB CAKE - 14

crab, wild baby arugula, radish, citrus aioli

GRAVLAX - 13

house-cured salmon gravlax, pickled caper berries, red onion, pickled mustard seed, herb infused cream cheese, grilled bread

PRIME IN THE SHELL

OYSTERS - 23*

raw on the half shell, herb mignonette

OYSTERS ROCKEFELLER - 25

spinach & parmesan

MUSSELS - 19

fennel, chorizo, shallot, tarragon

COMPLEMENTS

EGG ANY STYLE - 1

BISCUIT - 2

CHALLA BREAD TOAST - 2

CREAMY MAC & CHEESE - 10

HOME FRIES - 4

BACON - 4

GRAVY - 2

LIGHT FARE

FRENCH ONION SOUP - 10

SOUP DU JOUR - 9

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, haystack mountain chevre, avocado and honey mustard vinaigrette
add two eggs any style - 2

YOGURT PARFAIT - 7

greek yogurt, seasonal berries, pecans, house made granola

HOUSE BREAKFAST PASTRIES - 7

your choice of a sticky pecan roll or an apple rose cinnamon roll with toasted almond butter

ENTREES

PRIME RIB - 30*

a 10oz cut of our house-roasted prime rib, home fries and 2 eggs any style

BISCUITS AND GRAVY - 8

two buttermilk biscuits topped with green chili and pancetta gravy, and two eggs any style

BREAKFAST HASH - 11

slow braised beef tips served with home fries, sautéed onions, sweet peppers, two eggs any style, topped with roasted poblano cream sauce

SPANISH CHORIZO OMELET - 16

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

CRAB & CREAM CHEESE OMELET - 13

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, white cheddar cheese, house fries

FARMERS CLASSIC - 8

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

CHALLA BREAD FRENCH TOAST - 12

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

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

GENERAL MANAGER
ALI WEST

BRUNCH MENU