

# PRIME 25

## STEAK • FISH • COCKTAILS

### PRIME IN THE SHELL

OYSTERS - 3 per oyster\*  
raw on the half shell, herb mignonette

OYSTERS ROCKEFELLER - 5  
per oyster\*  
spinach & parmesa

SHRIMP COCKTAIL - 18  
four jumbo shrimp, cocktail sauce,  
horseradish - additional shrimp \$4ea

FRESH CEVICHE - 14  
citrus, avocado, grapefruit, grilled  
shishito peppers, pickled red onion,  
roasted corn, watermelon radish, micro  
cilantro, house made tortilla chips

### SMALL PLATES

BRUSCHETTA - 12  
zucchini, onion, tomatoes, fresh herbs,  
capers, haystack mountain chevre,  
dressed arugula, prosciutto, grilled  
bread

BEEF CARPACCIO - 13\*  
mustard seed, caper berries,  
watermelon radish, arugula, citrus aioli,  
olive oil

CRAB CAKE - 14  
crab, wild baby arugula, radish,  
citrus aioli

TOMATO & BURRATA - 9  
parmesan crisp, basil, truffle oil,  
balsamic reduction

MANCHEGO & BEEF TIPS - 11  
pan seared beef tips, crispy potatoes,  
bruleed Manchego cheese, poblano  
creamsauce

CRISPY BRUSSEL SPROUTS -  
9  
warm lemon thyme vinaigrette, crisp  
pancetta, ricotta salata, toasted pine  
nuts

### 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, grilled bread

CLASSIC CAESAR - 9  
romaine, pecorino romano, herb  
crouton, anchovy fillet, grilled bread

add 4oz salmon - 9  
add 6oz chicken breast - 8  
add 6oz flat iron steak - 10

ICEBERG WEDGE - 10  
Iceberg wedge, crisp pancetta, shallot,  
bleu cheese, heirloom tomato, dill ranch,  
grilled bread

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, , toasted focaccia, house cut  
fries

FRENCH DIP - 14  
shaved roast prime rib, smoked white  
cheddar, warm french bread, veal au jus,  
house cut fries, horseradish cream

BLTA- 12  
house Bacon, lettuce, oven roasted  
tomato, avocado, fines herb aioli,  
challah bread

SHRIMP PO BOY - 15  
pink shrimp, iceberg lettuce pickled red  
onion, roma tomatoes, creole  
remoulade, demi baguette, house cut  
fries, kale slaw

CHICKEN ENCHILADAS- 14  
Blue corn tortillas, fontina, gouda, cotija,  
cilantro poblano cream sauce, beans,  
rice

GRILLED PORTABELLO  
SANDWICH - 12  
urban greens, pickled red onions, basil  
pistou, whipped chevre,, oven dried  
tomatoes, , toasted focaccia, house cut  
fries

### PRIME STEAKS

\*with house cut fries, slaw & pepper aioli

FILET MIGNON\*  
6oz - 24

RIBEYE 10OZ - 26\*

STEAK FAJITAS - 18  
Flat iron steak, onions, guacamole,  
fontina and Gouda cheese, sour cream,  
Baracho beans, rice, pico de gallo

FLAT IRON STEAK  
SANDWICH - 17  
Flat iron steak, mushrooms, chipolini  
onions, gouda, fontina, horseradish  
cream, toasted baguette, au jus

### FISH & SEAFOOD

BROWN BUTTER SALMON -  
18  
sweet potato polenta, pickled red onion,  
patty pan squash, slow poached egg  
yolk, fried black bean, basil pistou,  
ricotta salata

LOBSTER MAC & CHEESE -  
24  
butter poached lobster, creamy mac &  
cheese, fines herbs, fried shallot

FISH & CHIPS - 14  
beer battered cod, malt Vinegar, house  
cut fries, dijon remoulade, kale slaw

### COMPLEMENTS

BARACHO BEANS - 8

KALE SLAW - 5

PRIME MAC & CHEESE - 10

CRISPY POTATOES - 7

TRUFFLE FRIES - 9

GENERAL MANAGER  
ALI WEST

# LUNCH MENU