

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 - 23*

raw on the half shell, herb mignonette

OYSTERS ROCKEFELLER - 25

spinach & parmesan

ESCARGOT - 16

shallot, garlic, herb butter

MUSSELS - 19

fennel, chorizo, shallot, tarragon

PRIME SMALL PLATES

BRUSCHETTA - 12

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

BEEF CARPACCIO - 13*

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

GRILLED GLOBE ARTICHOKE - 13

pecorino romano and chipotle aioli

SHRIMP COCKTAIL - 18

4 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

lightly grilled zucchini, cucumbers, carrots, grilled bread

PEAR & STILTON - 12

candied pecan, onion jam, prosciutto

LIGHT FARE

FRENCH ONION SOUP - 10

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, 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

ENTREES

CHICKEN GNOCCHI - 26

Herb marinated airline chicken breast, potato gnocchi, butternut squash, Cipollini onions, sage, madeira pan sauce

BRAISED SHORTRIB - 28

Roast garlic mash, purple carrot, broccolini, red wine hunters sauce

SPICED DUCK 3 WAYS - 32

seared duck breast, confit duck thigh, yellow corn polenta, patty pan squash, confit heirloom tomato, caramelized cipollini onions, king trumpet mushrooms, roasted duck demi glaze

RATATOUILLE CASSOULET - 22

summer squash, roma tomatoes, white beans, peruvian sweet peppers, smoked white cheddar, fines herbs

SNAKE RIVER PORK CHOP - 38

three bean & sweet pepper succotash, grilled romanesco, confit green onion, crisp pancetta, bourbon mustard jus

COLORADO LAMB CHOPS - 38*

kohlrabi puree, purple carrot, glazed tokyo turnip, king trumpet mushroom, toasted pepitas, port wine gastrique

PRIME BURGER 10OZ - 19*

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

EXECUTIVE CHEF
DYLAN MONTANIO

PRIME STEAKS

TOMAHAWK for 2 - 110

grass fed 40oz bone-in, crispy potatoes, seasonal veg

FILET MIGNON*

6oz - 36 | 10oz - 47

RIBEYE 14OZ - 49*

DRY AGED NY STRIP 14OZ - 67*

PORTERHOUSE 18OZ - 52*

PRIME CUT - M/P*

Steaks served with: loaded baked potato & seasonal veg

FISH & SEAFOOD

SALMON - 28

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

PAN SEARED TROUT - 28

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

LOBSTER MAC & CHEESE - 28

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

SEA SCALLOPS - 35

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

6oz LOBSTER TAIL - MKT

drawn butter, fines herb, broccolini, mash

COMPLEMENTS

SAUTEED MUSHROOMS - 8

SEASONAL VEG - M/P

PARMESAN BROCCOLINI - 8

CRISPY POTATOES - 8

PRIME MAC & CHEESE - 10

TRUFFLE FRIES - 9

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

GENERALMANAGER
ALI WEST

DINNER MENU