

# 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, 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

#### 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

### 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, honey mustard 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

#### PAN SEARED VENISON - 28

Cervena venison, kabocha squash rosti, grilled baby carrot, fingerling potato, blackberry juniper hunter's sauce

#### 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\*

#### 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

### 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

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

General Manager  
Ali West

# DINNER MENU