


The River Partnered with Seven Apart 

THE RIVER WINE | CABERNET SAUVIGNON
Napa Valley, CA | 49/Glass or 199/Bottle

STARTERS

FIRE ROASTED PRAWNS* | 30
garlic, chili butter, parsley

PRIME TRIO* | 30
seared filet, chimichurri, charred onion

HIRAMASA CRUDO* | 22
coconut vinaigrette, radish, mint, crispy onion

STEAK TARTARE* | 24
classic accoutrements, potato chips

KING CRAB & TOAST* | 49
prawns, garlic confit, country loaf

 **PRIME BREAD SERVICE | 10**
country sourdough, cultured butter

LUMP CRAB CAKE* | 25
blue crab, remoulade, preserved lemon

CRISPY OCTOPUS* | 24
cauliflower, citrus, salsa macha, thai basil, yogurt, peanuts

FRENCH ONION SOUP | 14
gruyère, provolone, crostini

B-10 SHOT & CAVIAR BUMP | 30



CHILLED SEAFOOD

SHRIMP COCKTAIL* | 30
cocktail sauce, remoulade

OYSTERS* | 25/40
mignonette, cocktail sauce

THE TOWER* | 175
oysters on the half shell, king crab, jumbo shrimp, hiramasa
ponzu, served with cocktail sauce, dijon mustard sauce,
remoulade, mignonette

KALUGA CAVIAR SERVICE* | 110
whipped crème fraiche, shallot, egg yolk/white,
chives, house potato chips

SALADS

ROASTED BEETS | 18
whipped feta, grapefruit, dates,
pistachios, watercress, sherry vinaigrette

CAESAR* | 16
garlic herb breadcrumbs,
romaine, pecorino romano

WEDGE | 16
tomato, blue cheese, bacon,
crispy onion, buttermilk dressing



STEAKS

Proudly Serving Prime, Aged to Perfection, Linz Heritage Angus Beef



THE COWGIRL* 20oz | 110
DRY-AGED TOMAHAWK* 32oz | 185

BUTLER'S STEAK* 10oz | 50
NY STRIP* 12oz | 65
RIBEYE* 16oz | 80

FILET MIGNON* 8oz | 66
DRY-AGED BONE IN RIBEYE* 22oz | 96

SAUCES

HORSEY SAUCE | 6
MAITRE D' BUTTER | 6
BÉARNAISE | 6

CRAB OSCAR | 25
RED WINE DEMI | 6
CHIMICHURRI | 6

PAIRINGS

DIVER SCALLOPS* | 22
LOBSTER TAIL* | 99
ALASKAN KING CRAB* | 99

ENTRÉES

ROASTED HALF CHICKEN* | 38
button mushrooms, pearl onions,
whipped potatoes, chicken jus, bacon lardons

STEAK FRITES* | 55
prime 10oz flat iron, dijonnaise

PAN SEARED SALMON* | 42
braised greens, melted leeks,
squash, honey glaze

PRIME BOLOGNESE* | 39
prime beef ragout, hand cut pappardelle,
mascarpone, pecorino

CHEF'S PASTA SELECTION* | MKT
daily chef's creation of house made pasta.
please see your server for today's selection

SURF & TURF* | 105
6oz filet, half lobster, whipped potatoes,
beef jus, chili butter

DIVER SCALLOPS* | 52
fennel, golden raisins, capers, brown butter,
cauliflower, lemon, parsley

SWORDFISH MILANESE* | 46
celery root, remoulade, caviar, watercress

SIDES

TRUFFLE MAC & CHEESE | 20
BRUSSEL SPROUTS | 16
SHISHITO PEPPERS | 14
GARLIC FRIED RICE | 15

WHIPPED POTATOES | 14
TWICE BAKED POTATO | 18
SIMPLE GREEN SALAD | 14

DIRTY POTATOES | 15
JUMBO ASPARAGUS | 15
ROASTED MUSHROOMS | 16
BONE MARROW* | 28

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. *Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs. Prices exclusive of tax and gratuity. For parties of 6 or more, 20% service charge will be added.