

STARTERS

Fire Roasted Shrimp , garlic, chili butter, parsley	30
Crispy Terrine , dry aged beef, aioli, house pickles	24
Hamachi Crudo* , coconut vinaigrette, radish, mint, crispy onion	25
Beef Carpaccio* , gribiche mousse, horseradish, pepperoncini, chive	28
Burrata , pickled raisins, calabrian chili, truffle vinaigrette, semolina loaf	24
Lump Crab Cake , blue crab, remoulade, preserved lemon	25
Crispy Octopus , cauliflower, citrus, salsa macha, thai basil, yogurt, peanuts	24
French Onion Soup , gruyère, provolone, crostini	15
Noble BREAD PRIME Bread Service , focaccia, cultured butter	10

MILLIONAIRE — SNACK

a timeless classic,
refined with caviar,
truffles, and champagne

Wagyu Caviar Dawg* | 95
dijon, crème fraîche, pickled
onions, caviar, truffle chips
and a glass of Veuve Clicquot



B-10 Shot & Caviar Bump* | 30

CHILLED SEAFOOD

Shrimp Cocktail , cocktail sauce, remoulade	30
Oysters* , mignonette, cocktail sauce	25/50
Snow Crab Claws , cocktail sauce remoulade	55
The Tower* , scallops on the half shell, west coast oysters, jumbo shrimp, snow crab claws	135

SALADS

Simple Green , spring onion, herbs, sherry vinaigrette	14
Caesar , garlic herb breadcrumb, grana padano, pepperoncini <i>+anchovies \$3</i>	15
Wedge , tomato, blue cheese, bacon, crispy onion, buttermilk dressing	16

STEAKS —

16oz Ribeye* | 82 • **12oz NY Strip*** | 65 • **8oz Filet Mignon*** | 69
20oz Dry-Aged Bone in Ribeye* | 98 • **32oz Dry-Aged Tomahawk*** | 215

dress me up —

Au Poivre Butter 6	PRIME Sauce 6	Diver Scallops* 26
PRIME Butter 6	Beef Jus 6	Crab Oscar 32
Béarnaise 6	Chimichurri 6	Lobster Tail 99

chef cuts

T-Bone 22oz | 90

Icon NY Strip 16oz, Australian | 140

Coulotte 10oz, Australian | 76

**ENTRÉES**

Roasted Half Chicken , aleppo glaze, yogurt, charred greens, piparra peppers	39
Steak Frites* , ribeye filet, peppercorn aioli	65
Seared Salmon* , butternut squash, marble potatoes, mushroom conserva, herb vinaigrette	42
Prime Bolognese , beef and pork ragout, rigatoni, parsley, ricotta, pecorino	39
Branzino* , harissa, charred chicory, fennel, chermula	44
Roasted Cauliflower , sumac onion, tahini, coriander, mint	28

Rib Cap, whipped potatoes, onion ring, herb salad, truffle jus | *"Limited Availability"* MKT

SIDES

Truffle Mac & Cheese 20	Whipped Potatoes 16	Roasted Mushrooms 18
Brussel Sprouts 16	Dirty Potatoes 18	Wagyu Fried Rice 32
Honey Roasted Carrots 15	Jumbo Asparagus 15	Hand Cut Fries 15