




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
 PRIME Bread Service , focaccia, cultured butter	10

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 +anchovies \$3	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

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



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

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Congratulations for reading the fine print, let your server know you read this and a snack from the kitchen will be right out! *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.