



Starters

SOUP DU JOUR ^{GF} <i>Daily Soup Creation (vegan option available)</i>	9
MARKET SALAD ^{GF VG} <i>Stone Fruit & Caramelized Shallot Vinaigrette Candied Slivered Almonds Dried Blueberries Purple Haze Goat Cheese & Shaved Garden Vegetable</i>	13
GRAND CAESAR ^{GF} <i>Baby Gem House Dressing Crispy Parmesan White Anchovy Roasted Tomato Grated Pecorino</i>	15
WHIPPED FETA ^{GF} <i>PDO Feta Greek Yogurt Spiced Chickpeas Za'atar Olive Oil Petite Naan</i>	14
PANEER BUTTER MASALA ^{GF VG} <i>Pan Seared Indian Cheese Curry Masala Yogurt Raita Tamarind Chutney Toasted Cashew Micro Cilantro</i>	15
LOMO SALTADO ^{GF} <i>Strip Loin Crispy Potato Heirloom Tomato Onion Aji Verde</i>	22
PRIME TARTARE <i>Potato Pave House Made Aioli Shallot Micro Radish Cornichon</i>	20
LUMP CRAB CAKES <i>Arugula Remoulade</i>	18
CAST IRON SEARED SCALLOPS ^{* GF} <i>Ponzu Bottarga Radish Salad</i>	19
AHI TUNA ^{GF} <i>Ahi Tuna Avocado Kimchi Aioli Marinated Cucumber Sesame Passion Fruit Rice Crisp</i>	24

Protein Add Ons

Chicken Breast* 6	Tofu^ 6	ASC Salmon* 9
Scallops* 20		Shrimp* 8

Entrees

PAN ROASTED CHILEAN SEA BASS* ^{GF} <i>Spring Pea Risotto Marinated Chayote Charred Lemon & Parsley Oil Crispy Leeks</i>	39
THAI CURRY SALMON * <i>Forbidden Rice Enoki Mushrooms Applewood Bacon Dashi Broth Shiso Tempura Nori</i>	35
STEAK FRITES ^{* GF} <i>7 oz. Market Choice Chimichurri Artisan Greens Fries</i>	36
PRIME C.A.B FILET MIGNON ^{* GF} <i>Roasted Tomato and Goat Cheese Polenta Black Garlic Labneh Arugula Emulsion Bordelaise"</i>	52
SEARED B&E CHICKEN BREAST <i>Israeli Couscous Yellow Tomato Emulsion Sun-Dried Tomato Charred Baby Eggplant</i>	32
HUANCAINA PASTA ^{VG} <i>Aji Amarillo Cream Roasted Patty Pan Pickled Red Onion Roasted Cashew Vine Ripened Cherry Tomato</i>	26
VEGETABLE STIR FRY [^] <i>Farm Mix Mushrooms Broccolini Baby Bok Choi Onion Sweet Peppers Garlic Ginger Soy Jasmine Rice</i>	24
LOADED HOUSE BURGER [^] <i>Fried Egg Bacon Tomato Lettuce House Made Pickles Onion Cheddar Dijonaise Empire Brioche -Choice of Side Salad or Fries</i>	23
TEXAS 14OZ BLACK ANGUS RIBEYE ^{* GF} <i>Char Grilled Bordelaise Compound Butter</i>	65

Sides

Jasmine Rice ^{AGF} 4	"Smashed" Fingerlings Bacon 8
Asparagus ^{*VG GF} 8	Side Salad ^{AGF} 6
Broccolini ^{*VG GF} 7	Snap Peas Garlic Butter 7
Sautéed Mushrooms ^{*VG GF} 9	

^{GF} Gluten Free [^] Vegan ^{VG} Vegetarian

*Consuming raw or undercooked meats, seafood or egg can increase your risk of food borne illness.
All seafood items served are certified by Marine Stewarding Counsel for environmental sustainability
Large Parties (6 or more people) are subject to a 20% automatic gratuity. Limit 4 credit cards per table.