

Starters

CHEF'S SOUP 10

Seasonal selection

CAESAR 15

Romaine hearts, paprika crostini, boquerónes, shaved parmesan

THE WEDGE 16

Baby iceberg, bacon, heirloom tomatoes, red onions, buttermilk dressing, crumble playero cheese

PRIME'S CHOPPED SALAD 17

Cucumber, tomatoes, bell peppers, cilantro, mint, red onions, citrus oregano dressing

For the Table

PULPO & PAPAS BRAVAS 30

Chorizo fingerlings, avocado hummus, piquillo pepper coulis, dry chick peas

SHRIMP ON ICE 26

Poach shrimp, mango/cilantro cocktail sauce, charred lemon

BEEF CARPACCIO 21

Seasoned tenderloin, smoked salt, evoo, toasted pistachio, parmesan, paprika crostini, lemon/mint vin

BACON SAMPLER 18

Cajun & black pepper bacon slab, cowboy/bourbon mustard

TIRADITO DEL CHEF 22

Seasonal creation

Composed

FRESH CATCH (MARKET PRICE)

Seasonal creation, accompaniments & sauce

BERKSHIRE BRASATO 34

Pigeon pea risotto & sherry demi

GAMBAS 36

Bucatini, garlic confit sauce, fine herbs

CAULIFLOWERS STEAK 24

Pigeon pea risotto, golden raisins, pistachio, chimichurri

ROASTED CORNISH HEN 38

Ciabatta stuffing, roasted potatoes, arugula, radish, orange beurre blanc

BI PORK CHOP 44

Warm potato/spinach salad, glazed carrots, tamarind demi

SAFFRON RISOTTO 34

Mushrooms, asparagus, roasted tomatoes

MUSHROOM RAVIOLI 41

Braised beef strips, asparagus, shitake mushroom, herbed ricotta

ORANGE BEURRE BLANC LOBSTER TAIL 55

A side of your choice

Butcher's Block

Prime Cuts

FILET OF BEEF 8oz	50
RIBEYE 16oz	62
KC STRIP 18oz*	68
DELMOCINO 21oz*	72

Dry Age Cuts

Soup or Salad and Choice of Side

COWBOY 24oz**	110
COWBOY 32oz**	150

All of our steak and sauces are Gluten Free

To fully enjoy our dry-aged meats, the Chef recommends cooking them to medium rare.

Sauces

CHIMI || TAMARIND DEMI || PEPPERCORN SAUCE

For the best flavor, we recommend enjoying our meats with the chef's special spice blend. Our server is happy to share more about the ingredients.

Sides

6 EACH OR 3 FOR 15

- SAUTÉED BRUSSELS SPROUTS*
- GARLIC MASHED POTATO
- GLAZED CARROTS
- GRILLED ASPARAGUS
- SAUTÉED MIXED MUSHROOMS
- TRUFFLE FRIES
- CHEF'S RISOTTO \$12

All of our sides are Gluten Free

*Contains bacon

BY CHEF

Joseph J. Jones

Sweets

- BANANA BREAD PUDDING 12
- BROOKIE 15
- SEASONAL SORBET 8
- ICE CREAM 8

BY CHEF

Walter