

Starters

CHEF'S SOUP 10

Seasonal selection

CAESAR 15

Romaine hearts, paprika crostini, boquerones, 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

CORN RIBS 16

Sweet potatoes, chili vinaigrette, local cheese

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

LAMB BRASATO 34

Creamy polenta, charred carrots, salsa verde

GRILLED CREOLE SHRIMP 36

Roasated potatoes, BBQ creole sauce, grilled bread

🌿 CAULIFLOWERS STEAK 30

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 28

Mushrooms, asparagus, roasted tomatoes

SURF & TURF 65

Chef's Seasonal Creation

ORANGE BEURRE BLANC LOBSTER TAIL 55

A side of your choice

DUCK BREAST 39

Sweet potato puree, blueberry-morita sauce

Butcher's Block

Prime Cuts

FILET OF BEEF 8oz	54
RIBEYE 16oz	72
KC STRIP 18oz*	76
DELMONICO 21oz*	80

Dry Age Cuts

Soup or Salad and Choice of Side

COWBOY 24oz**	120
NY STRIP 16oz**	90

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

CHIMICHURRI || 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

All of our sides are Gluten Free

*Contains bacon

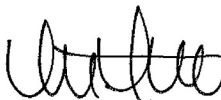
BY CHEF



Sweets

BANANA BREAD PUDDING	12
BROOKIE	15
SEASONAL SORBET	8
ICE CREAM	8
ARTISAN TART	13

BY CHEF



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Prices subject to 1% municipality, 6% food and 10.5% taxes. For your convenience, all checks include an automatic 16% gratuity charge.