

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

Roasted 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

