

## appetizers

<b>artisan pasta</b>	seasonal vegetables, fresh herbs, artisan cheese 11
<b>seared ahi tuna</b>	cucumber, avocado, ginger, lemon, soy dressing, wonton 14
<b>deviled eggs</b>	trio of deviled duck eggs 12
<b>prime sliders</b>	fontina, quail egg, tomato, seeded brioche 12

## shellfish

<b>seasonal oysters</b>	meyer lemon cocktail, mignonette <i>market price</i>
<b>jumbo lump crab cake</b>	creamed corn, microgreens, spiced popcorn dust 15
<b>chilled shellfish platter</b>	for two - lobster, shrimp, crab, scallops, oysters, clams <i>market price</i>
<b>braised mussels</b>	garlic broth, scallions, fresh herbs, crostini 14
<b>shrimp cocktail</b>	horseradish, avocado, tomato salad 16
<b>crab duo</b>	jumbo lump, snow crab, peppercorn tuile 15

## soups

<b>french onion</b>	caramelized onions, gruyère, petit grilled cheese 8
<b>asparagus bisque</b>	black pepper lemon air, beech mushrooms 8

## greens

<b>romaine</b>	caesar dressing, sundried tomatoes, herb focaccia, parmesan cheese 9
<b>spinach</b>	fresh beet vinaigrette, red onion, spiced almonds, artisan goat cheese 8
<b>iceberg</b>	garlic dressing, bacon, green apple, red onion, candied nuts, blue cheese 9
<b>cobb</b>	buttermilk garlic dressing, ham, tomato, quail egg, red onion, blue cheese 13

if you have a food allergy, please speak to the chef, the manager or your server

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

## prime steaks

<b>filet</b>	8 oz   12 oz prime	42   54
<b>ribeye</b>	16 oz prime	39
<b>new york strip</b>	14 oz prime	44
<b>bone-in new york</b>	20 oz prime	56
<b>bone-in ribeye</b>	20 oz prime	54
<b>porterhouse</b>	40 oz prime for two	85

## sauces | 3

hollywood steak sauce | béarnaise | rosemary dijon demi-glace  
au poivre | bordelaise | chipotle cumin butter

## toppings

rogue creamery blue cheese 7 | brandy caramelized onions 6

## specialties

<b>dry aged pork</b>	16 oz bone-in heritage chop	30
<b>cornish hen</b>	honey herb glaze, wilted spinach	26
<b>veal chop</b>	16 oz long bone	47
<b>half rack lamb</b>	8 oz colorado	36

## seafood & shellfish

<b>market fish</b>	daily preparation <i>market price</i>	
<b>ahi tuna</b>	artichoke, kalamata olives, tomato, infused olive oil	34
<b>scottish salmon</b>	lemongrass ginger baby bok choy, hibiscus butter	28
<b>day boat scallops</b>	loaded potato hash, bacon, sour cream	30
<b>cold water lobster</b>	broiled, butter poached or steamed <i>market price</i>	
<b>chilean sea bass</b>	mushrooms, peas, cipollini, pancetta, marsala	34

## side dishes

creamed spinach 9 | sweet creamed corn 9  
grilled asparagus 8 | pan roasted mushrooms 8 | broccoli 9  
truffle mac & cheese 13 | fingerling fries 9 | sea salt crusted baked potato 7  
creamy mashed potatoes 7 | horseradish mashed potatoes 7 | garlic mashed potatoes 7

*john harder chef de cuisine* | *hristina ninova restaurant manager*