



- STARTERS**
- PASTA** CHEF'S SEASONAL SELECTION **14**
  - SESAME AHI TUNA** SEAWEED SALAD, SESAME SOY DRESSING, SHISO **15**
  - APPLEWOOD BACON** BOURBON, JALAPENO, STEWED MUSTARD SEEDS **14**
  - PRIME SLIDERS** GRUYERE, QUAIL EGG, TOMATO, SEEDED BRIOCHE **15**
- SHELLFISH STARTERS**
- SEASONAL OYSTERS** LEMON, COCKTAIL, MIGNONETTE **HALF DOZEN 19 DOZEN 35**
  - CHILLED SHELLFISH PLATTER** LOBSTER, SHRIMP, CRAB, SCALLOP, OYSTER, MARKET
  - BRAISED MUSSELS** WHITE WINE, GARLIC, BASIL, CROSTINI **14**
  - CRAB SALAD** JUMBO LUMP, FENNEL, WONTON CHIP **22**
  - TIGER SHRIMP** FENNEL, LEMON, COCKTAIL **21**
- SOUPS**
- FRENCH ONION** CARAMELIZED ONION, GRUYERE, PETITE GRILLED CHEESE **12**
  - POTATO LEEK** FOCACCIA CROUTONS, CRISPY BASIL **10**
- GREENS**
- ROMAINE** CAESAR DRESSING, SUN DRIED TOMATO, FOCACCIA, PARMESAN **13**
  - MARKET** STRAWBERRY, MICRO GREENS, PISTACHIO, WONTON, BLEU CHEESE **14**
  - ICEBERG** GARLIC DRESSING, BACON, APPLE, ONION, CANDIED WALNUT, BLEU CHEESE **14**
  - TOMATO** BALSAMIC, OLIVE OIL, BASIL, MOZZARELLA **14**

*if you have a food allergy please speak with the chef, the manager, or your server  
consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness*



**U.S.D.A.  
PRIME  
BEEF**

**FILET** 8 oz 47 12 oz 59  
**NEW YORK STRIP** 14 oz 49  
**RIBEYE** 16 oz 46  
**BONE-IN RIBEYE** 20 oz 61  
**PORTERHOUSE** 40 oz 90

**ADDITIONS**

**SCALLOPS** 18  
**CRAB CAKE** 20  
**LOBSTER TAIL** 33  
**OSCAR** 22  
**TIGER SHRIMP** 21  
**BRANDIED ONIONS** 6  
**ROGUE CREAMERY BLEU CHEESE** 7

**SAUCES**

**AU POIVRE; BEARNAISE; BORDELAISE;  
BLACK TRUFFLE BUTTER;  
SRIRACHA GLACE DE VEAU;  
HOLLYWOOD STEAK SAUCE** 3

**SPECIALTY  
CUTS**

**WAGYU** CHEF'S SEASONAL SELECTION 59  
**VEAL CHOP** 16 OZ BONE-IN, GRILLED 53  
**HALF RACK OF LAMB** 8 OZ COLORADO LAMB, GRILLED 52  
**CHICKEN BREAST** HERBED TOMATO, PARMESAN, PESTO ORZO 26

**SEAFOOD**

**CRAB CAKE** RED PEPPER COULIS, AVOCADO 43  
**SALMON** MANCHEGO RISOTTO, CHIVE OIL 30  
**HALIBUT** PANKO, CHIVE, LEMON, CARROT, PEAS 36  
**DAY BOAT SCALLOPS** FINGERLING POTATO, BACON, HERBED SOUR CREAM 32  
**COLD WATER LOBSTER** BROILED, BUTTER POACHED, OR STEAMED MARKET

**SIDES**

**CREAMED SPINACH** 12  
**CREAMED SWEET CORN** 10  
**GRILLED ASPARAGUS** 14  
**PAN ROASTED MUSHROOMS** 11  
**STEAMED BROCCOLI** 10  
**TRUFFLED MAC & CHEESE** 15  
**SEA SALT BAKED POTATO** 9  
**HORSERADISH MASHED POTATOES** 10  
**GARLIC MASHED POTATOES** 10  
**SAFFRON LOBSTER RISOTTO** 31  
**BACON CHEDDAR MASHED POTATOES** 14  
**DUCK FAT STEAK FRIES** 11