



- STARTERS**
- PASTA** CHEF'S SEASONAL SELECTION **14**
 - SESAME AHI TUNA** SEAWEED SALAD, SESAME SOY DRESSING, SHISO **15**
 - DUCK SAUSAGE FLATBREAD** FOIE GRAS, ROASTED RED PEPPER COULIS, BALSAMIC **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** PEA SHOOTS, RADISH, ENGLISH CUCUMBER **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**
CORNISH GAME HEN ROYAL TRUMPET MUSHROOMS, STRAWBERRY, THYME **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