



STARTERS	PASTA CHEF'S SEASONAL SELECTION 14
	SESAME AHI TUNA SEAWEEED SALAD, SESAME SOY DRESSING, SHISO 15
	APPLEWOOD BACON brussels SPROUTS, SHIITAKE MUSHROOMS 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, CLAM 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
	TOMATO BACON, BASIL, CHIVE, OLIVE OIL 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, manager, or your server
consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food-borne illness*

final cut

STEAKHOUSE

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 SHENANDOAH VALLEY FARMS CHICKEN, FARRO, EGG 26

SEAFOOD

CRAB CAKE RED PEPPER COULIS, AVOCADO 43

SALMON MANCHEGO RISOTTO, CHIVE OIL 30

HALIBUT BOK CHOY, SESAME, SOY, GINGER 36

DAY BOAT SCALLOPS EDAMAME, WATER CHESTNUT, RED PEPPER, LEMON 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

LOBSTER MASHED POTATOES 24

BACON CHEDDAR MASHED POTATOES 14

DUCK FAT STEAK FRIES 11