

PRIME
STEAKHOUSE

SEAFOOD

GOLDEN OSETRA CAVIAR* 195

Traditional Accompaniments

SHRIMP COCKTAIL 32
Fresh Wasabi Cocktail Sauce

TUNA TARTARE* 33
Avocado, Radish, Ginger Marinade

CRISPY SALMON SUSHI* 31
Soy Glaze, Chipotle Mayonnaise

OYSTERS ON THE HALF SHELL* 32
Cocktail Sauce, Mignonette

PETITE SHELLFISH PLATEAU*
45 PER PERSON

GRAND SHELLFISH PLATEAU*
77 PER PERSON

Maine Lobster, Shrimp, Oyster, Clam & Mussel

APPETIZERS

BEET CARPACCIO 21
Dijon Mustard, Chili Aioli

BURRATA 26
Fig Compote, Balsamic Vinegar

SEARED FOIE GRAS* 35
Chanterelle Mushrooms, Port & Figs

DUNGENESS CRAB CAKE 34
Grapefruit, Celeriac Remoulade

BEEF CARPACCIO* 33
Sesame Vinaigrette & Parmesan

BACON WRAPPED SHRIMP 31
Avocado, Passion Fruit Mustard

SOUP & SALAD

BABY ICEBERG 22
Bacon, Blue Cheese Dressing

BABY BEET GREEK SALAD 24
Nicoise Olives, Feta Cheese

PRIME ONION SOUP 23
Gruyère, Emmentaler Cheese

CAESAR SALAD 23
Parmesan, Lemon & Chili

CREAM OF TOMATO SOUP 22
Sourdough, Cheddar & Basil

Partner Chef: Jean-Georges Vongerichten | Designer: Michael DeSantis

*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

PRIME GRILL

FILET MIGNON* 8 oz. 78

NEW YORK STRIP* 14 oz. 73
Peppercorn Crusted or Soy-Garlic Glazed

DRY AGED BONE IN RIBEYE* 18 oz. 89

MISHIMA WAGYU RIBCAP* 8 oz. 138

BONE IN RIBEYE* 18 oz. 87

DOUBLE LAMB CHOPS* 14 oz. 77



PORTERHOUSE FOR TWO* 36 oz. 159

STEAKS FROM JAPAN

A5 JAPANESE WAGYU BEEF NEW YORK STRIP*
A5 JAPANESE WAGYU BEEF FILET*
6 oz. 360 | 9 oz. 540 | 12 oz. 720

F1 JAPANESE FILET MIGNON* 6 oz. 128

F1 JAPANESE NEW YORK STRIP* 10 oz. 155

SAUCES

SOY RICE WINE | BÉARNAISE | PEPPERCORN

ENTRÉES

PARMESAN CRUSTED CHICKEN 49
Artichokes, Basil Lemon Butter

CHILEAN SEA BASS* 62
Brussels Sprouts, Celeriac, Bacon Vinaigrette

TANGY BEEF SHORT RIB 59
Aged Cheddar Potato Purée, Crispy Shallots



PAN ROASTED DOVER SOLE 125
Haricots Verts Almondine

SESAME CRUSTED SALMON* 51
Sautéed Potatoes, Black Olives, Passion Fruit

TRISTAN LOBSTER TAIL MP
Butter Poached, Grilled Lemon

SIDES

GLAZED MUSHROOMS 22

BROCCOLI RABE 17

BAKED POTATO 21

BRUSSELS SPROUTS 20
Pecans & Avocado

MARKET CARROTS 17
Garlic-Paprika Oil & Herbs

CRISPY POTATOES 20
Fresno Chile Dressing

CREAMED SPINACH 20

FRIZZLED ONIONS 17
Spicy Herb Remoulade

MASHED POTATOES 20

STEAMED ASPARAGUS 20

FRENCH FRIES 19

TRUFFLE MASHED POTATOES 30

MAC & CHEESE 20

GRATIN DAUPHINOIS 18