




some things are better paired...

PRIME Wagyu Burger | 85
caramelized onion, white cheddar, truffle chips, bearnaise and complimented with a glass of Veuve Cliquot



B-10 Shot & Caviar Bump* | 30

STARTERS

| | |
|--|----|
| Fire Roasted Shrimp , garlic, chili butter, parsley | 30 |
| Crispy Terrine , dry aged beef, aioli, house pickles | 24 |
| Hamachi Crudo* , salsa negra, serrano, spring onion, pickled melon, grapefruit | 25 |
| Burrata , pickled raisins, calabrian chili, truffle vinaigrette, semolina loaf | 24 |
| Lump Crab Cake , remoulade, preserved lemon | 25 |
| Crispy Octopus , cauliflower, citrus, salsa macha, thai basil, yogurt, peanuts | 24 |
| French Onion Soup , gruyère, provolone, crostini | 15 |
| Beef Carpaccio* , gribiche mousse, horseradish, pepperoncini, chive +kaluga caviar \$30 ... | 28 |
|  PRIME Bread Service , focaccia, cultured butter | 10 |

CHILLED SEAFOOD

| | |
|---|-------|
| Shrimp Cocktail , cocktail sauce, remoulade | 30 |
| Oysters* , mignonette, cocktail sauce | 25/50 |
| Snow Crab Claws , cocktail sauce, remoulade..... | 55 |
| The Tower* , scallops on the half shell, west coast oysters, jumbo shrimp, snow crab claws | 135 |

SALADS

| | |
|--|----|
| Simple Green , local greens, chicory, shallot, wild oregano, red wine vinaigrette | 14 |
| Caesar , garlic herb breadcrumb, grana padano +anchovies \$3 | 15 |
| Wedge , tomato, blue cheese, bacon, crispy onion, buttermilk dressing | 16 |

STEAKS

16oz Ribeye* | 82 • **12oz NY Strip*** | 65 • **8oz Filet Mignon*** | 69
20oz Dry-Aged Bone in Ribeye* | 98 • **32oz Dry-Aged Tomahawk*** | 215

dress me up

| | | |
|-----------------------------|------------------------|-----------------------------|
| Au Poivre Butter 6 | Steak Sauce 6 | Diver Scallops* 26 |
| PRIME Butter 6 | Beef Jus 6 | King Crab Oscar 42 |
| Béarnaise 6 | Chimichurri 6 | Lobster Tail 99 |

chef cuts

| | |
|-----------------------------|-----|
| Icon NY Strip | |
| 16oz, Australian | 140 |
| Coulotte | |
| 10oz, Australian | 76 |
| T-Bone 22oz | 90 |
| Rib Cap | |
| Limited Availability | MKT |

Proudly Serving Prime, Aged to Perfection, **Linz Heritage Angus Beef**



ENTRÉES

| | |
|--|----|
| Roasted Half Chicken , aleppo glaze, yogurt, greens, cauliflower, piparra peppers | 40 |
| Steak Frites* , ribeye filet, peppercorn aioli | 65 |
| Seared Salmon* , charred corn, summer squash, roasted potato, black lime, chili oil | 44 |
| Prime Bolognese , beef and pork ragout, lumache, parsley, ricotta, pecorino | 39 |
| Roasted Cauliflower , sumac onion, tahini, coriander, mint..... | 28 |
| Swordfish A La Plancha * , harissa, charred chicory, fennel, chermula..... | 42 |

SIDES

| | | |
|--------------------------------------|------------------------------|-------------------------------|
| Truffle Mac & Cheese 20 | Whipped Potatoes 16 | Roasted Mushrooms 18 |
| Brussel Sprouts 16 | Dirty Potatoes 18 | Wagyu Fried Rice 32 |
| Honey Roasted Carrots 15 | Jumbo Asparagus 15 | Tallow Onions 15 |

All food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. Congratulations for reading the fine print, let your server know you read this and a snack from the kitchen will be right out! *Consuming raw or undercooked meats, seafood, shellfish, oysters, or eggs may increase your risk of food borne illness. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from consuming raw oysters. We are always happy to discuss with you and attempt to accommodate any special dietary restrictions or needs. Prices exclusive of tax and gratuity. For parties of 6 or more, 20% service charge will be added.