

## PRIME COCKTAILS

|  |    |
|--|----|
| <b>VOODOO SMOKE</b><br><i>Patron Roca Reposado/ Apple Brandy/ Benedictine/ Dolin Sweet Vermouth/ Aromatic Bitters</i>                                    | 21 |
| <b>PRIME SMASH</b><br><i>Makers 46/ Blackberry/ Honey Reduction/ Lemon Juice</i>   | 14 |
| <b>D STAR</b><br><i>Dee Lincoln Double Barrel Aged Herradura Reposado/ Creole Liqueur/ Agave Reduction/ Lime Juice</i>                                   | 18 |
| <b>SPARKLING CRANBERRY GIN MULE</b><br><i>Hendricks Gin/ Ginger Beer/ Fresh Cranberries/ Cranberry Juice/ Lime Juice</i>                                 | 16 |
| <b>RE-ENGINEERED OLD FASHIONED</b><br><i>Woodford Rye/ Aromatic Bitters/ Pepsi Reduction</i>   | 15 |
| <b>BUBBLE BUBBLE</b><br><i>Grey Goose Poire/ Elderflower/ Simple Syrup/ Lemon Juice/ Champagne</i>   | 17 |
| <b>GIUSEPPE</b><br><i>Effen Cucumber Vodka/ Italicus Bergamot Liqueur/ Lime/ Sparkling Water/ Cucumber and Basil</i>                                     | 14 |
| <b>MANIFESTO</b><br><i>Bulleit Rye/ Jagermeister "Manifest"/ Mint/ Raw Sugar/ Lemon</i>  | 14 |
| <b>THE AVIATOR</b><br><i>Aviation American Gin/ Montenegro/ Passion Fruit/ Lime</i>  | 15 |
| <b>THE TX MANHATTAN</b><br><i>TX Bourbon/ Averna Amaro</i>   | 16 |
| <b>COUNT ZERO</b><br><i>Appleton Estate Reserve Rum/ Captain Morgan Spiced Rum/ Hoodoo Chicory Liqueur/ Almond Orgeat/ Lime/ "Barrel Spiced" Bitters</i> | 15 |
| <b>THE GODFATHER</b><br><i>Glenfiddich 14/ Grand Marnier/ Vermouth/ Bitters</i>  | 18 |

## PRIME SASHIMI PLATTER \*

|   |     |
|---|-----|
| <b>FOR TWO GUESTS</b>   | 65  |
| <i>Salmon / Tuna / Scallop / Hamachi /<br/>Chilled Jumbo Shrimp / Remoulade Sauce / Cocktail Sauce</i>                                      |     |
| <b>FOR FOUR GUESTS</b>  | 155 |
| <i>Salmon / Tuna / Scallop / Hamachi / Sea Bass / Additional Chef Selection<br/>Chilled Jumbo Shrimp / Remoulade Sauce / Cocktail Sauce</i> |     |
| <b>FOR SIX GUESTS</b>   | 205 |
| <i>Salmon / Tuna / Scallop / Hamachi / Sea Bass / Additional Chef Selection<br/>Chilled Jumbo Shrimp / Remoulade Sauce / Cocktail Sauce</i> |     |

## APPETIZERS \*

|  |    |
|--|----|
| <b>CHILLED JUMBO SHRIMP</b>  | 22 |
| <i>Remoulade Sauce / Cocktail Sauce</i>  |    |
| <b>HUSH PUPPY SHRIMP</b>   | 22 |
| <i>Tomato-Caper Relish / Creole Tartar Sauce</i>   |    |
| <b>CRAB CAKES</b>  | 19 |
| <i>Creole Sauce</i>  |    |
| <b>TUNA TARTAR</b>   | 22 |
| <i>Big Eye Tuna / Avocado / Crispy Wonton / Tobiko / Yuzu Vinaigrette</i>                  |    |
| <b>CHAR GRILLED OYSTERS / ½ DOZEN</b>  | 18 |
| <i>Gulf Oysters / Butter / Garlic / Parmesan Cheese</i>                                    |    |
| <b>CRISPY PORK BELLY</b>   | 18 |
| <i>Sweet Potato &amp; Pineapple Hash</i>   |    |
| <b>GRILLED QUAIL</b>   | 18 |
| <i>Fried Polenta / Arugula / Dried Cherries / Honey - Chipotle BBQ Sauce</i>               |    |
| <b>FOIE GRAS</b>   | 24 |
| <i>Seared Hudson Valley Foie Gras / Roasted Apple and Fennel Tart / Balsamic Reduction</i> |    |
| <b>AVOCADO FRIES</b>   | 11 |
| <b>ONION RINGS</b>   | 10 |
| <b>CHEESE PLATTER</b>  | MP |
| <i>Chef's Selection of Domestic and Imported Cheese</i>                                    |    |

## SALADS

|  |    |
|--|----|
| <b>TUSCAN KALE &amp; ROMAINE CAESAR</b>  | 9  |
| <i>Focaccia Croutons / Shaved Parmesan / Tomatoes</i>  |    |
| <b>BABY WEDGE</b>  | 10 |
| <i>Smoked Bacon / Baby Heirloom Tomatoes / Blue Cheese Dressing / Blue Cheese Crumbles</i>   |    |
| <b>ROAST BEETS &amp; CRISPY GOAT CHEESE</b>  | 12 |
| <i>Fennel / Arugula / Citrus Vinaigrette</i>   |    |
| <b>SPINACH SALAD</b>   | 10 |
| <i>Roasted Butternut Squash / Pomegranate Seeds / Green Apples / Blue Cheese /<br/>Candied Pecans / Sweet Cider Vinaigrette</i>    |    |
| <b>BURRATA SALAD</b>   | 14 |
| <i>Wild Arugula / Frisée / Roasted Red Peppers / Kalamata Olives / Tomatoes /<br/>Crispy Prosciutto / Mustard Seed Vinaigrette</i> |    |

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## STEAKS \*

|                                     |         |
|-------------------------------------|---------|
| FILET MIGNON 8 OZ. / 12 OZ.         | 44 / 54 |
| BONE-IN FILET 16 OZ.                | 85      |
| PRIME RIBEYE 16 OZ.                 | 49      |
| PRIME COWBOY RIBEYE, BONE-IN 22 OZ. | 60      |
| PRIME NEW YORK STRIP 16 OZ.         | 51      |
| VEAL CHOP 16 OZ.                    | 44      |
| LONG BONE LAMB CHOPS                | 63      |

### TO BE SHARED \*

|  |     |
|--|-----|
| <b>PRIME PORTERHOUSE</b>   | 135 |
| <i>Carved 35 oz Dry Aged Prime Porterhouse</i>                                       |     |
| <b>CHAIRMAN OF THE BOARD</b>   | 205 |
| <i>Carved 35 oz Dry Aged Prime Porterhouse / Long Bone Lamb Chops</i>                |     |
| <b>THE COWBOYS WAY</b>   | 205 |
| <i>Carved 35 oz Dry Aged Prime Porterhouse / Carved 22 oz Wet Aged Cowboy Ribeye</i> |     |
| <b>WHOLE SNAPPER (TEMPURA FRIED OR BROILED)</b>                                      | MP  |
| <i>Cajun Rice</i>  |     |

## SEAFOOD / ENTREES \*

|   |    |
|---|----|
| <b>VERLASSO SALMON</b>  | 36 |
| <i>Swiss Chard / Smoked Tomato Pesto</i>  |    |
| <b>BIG EYE TUNA</b>   | 46 |
| <i>Artichoke Puree / Slow Roasted Tomatoes / Crispy Artichoke Hearts / Lemon Confit</i> |    |
| <b>PISTACHIO CRUSTED SEA SCALLOPS</b>   | 39 |
| <i>Lobster Risotto / Blood Orange Butter Sauce</i>                                      |    |
| <b>NEW ORLEANS STYLE SHRIMP &amp; GRITS</b>   | 29 |
| <i>Louisiana BBQ Shrimp / Bacon &amp; Cheddar Grits</i>                                 |    |
| <b>CRISPY DUCK BREAST</b>   | 36 |
| <i>Sugar Snap Peas / Cherries / Sweet Soy</i>   |    |
| <b>MISO GLAZED CHILEAN SEABASS</b>  | 40 |
| <i>Roasted Cauliflower / Crispy Sweet Potato / Soy-Brown Butter</i>                     |    |

## SIDES

|                               |    |   |    |
|-------------------------------|----|---|----|
| <b>CRISPY BRUSSEL SPROUTS</b> | 12 | <b>GRILLED ASPARAGUS</b>                          | 12 |
| <i>Bacon Vinaigrette</i>      |    | <i>Crispy Garlic Chips / Tarragon Vinaigrette</i> |    |
| <b>SAUTÉED SPINACH</b>        | 9  | <b>LOBSTER MAC AND CHEESE</b>                     | 18 |
| <b>SUGAR SNAP PEAS</b>        | 10 | <b>ROASTED MUSHROOMS</b>                          | 12 |
| <b>CHORIZO CREAMED CORN</b>   | 12 | <b>WHIPPED YUKON POTATOES</b>                     | 11 |
| <b>THAI STYLE FRIED RICE</b>  | 16 | <b>AU GRATIN POTATOES</b>                         | 12 |
| <b>AVOCADO FRIES</b>          | 11 | <b>ONION RINGS</b>                                | 10 |
| <b>STEAK FRIES</b>            | 10 |   |    |

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## CHEF'S DELECTABLES \*

| NIGIRI/SUSHI 2 PCS | PRICE | SASHIMI 4PCS |
|--------------------|-------|--------------|
| SALMON             | 10    | 20           |
| BIG EYE TUNA       | 12    | 24           |
| YELLOWTAIL         | 12    | 22           |
| SEA BASS           | 12    | 22           |
| EEL                | 10    | 19           |
| SCALLOP            | 10    | 20           |
| TOBIKO             | 9     | 16           |
| IKURA (SALMON ROE) | 11    | 20           |

## SPECIALTY ROLLS \*

|   |    |
|---|----|
| <b>LOBSTER ROLL</b><br><i>Snow Crab / Cucumber / Avocado / Tobiko / Chive / Topped with Baked Lobster</i>             | 24 |
| <b>TEXAS TORNADO ROLL</b><br><i>Yellowtail and Tuna inside / Tempura Fried / House Cream Sauce / Chive</i>            | 16 |
| <b>SPICY TUNA RAINBOW</b><br><i>Spicy Tuna and Avocado inside / Salmon / Hamachi / Tuna / Seabass</i>                 | 18 |
| <b>SASHIMI ROLL</b><br><i>Salmon / Tuna / Yellowtail / Avocado / Soy Wrap</i>   | 20 |
| <b>SPICY YELLOWTAIL ROLL</b><br><i>Yellowtail / Avocado / Jalapeño / Sriracha / Ponzu</i>                             | 18 |
| <b>THE 'PRIME' ROLL</b><br><i>Tempura Tiger Prawn / Avocado / Snow Crab / Spicy Mayo / Eel Sauce / Tobiko / Chive</i> | 22 |

## HOUSE FEATURES \*

|   |    |
|---|----|
| <b>SMOKED SALMON</b><br><i>House Cold Smoked Salmon</i>   | 19 |
| <b>SUSHI PIZZA</b><br><i>Tempura Rice Crust / Sashimi Tuna / Sriracha / Ponzu / Chive</i>                     | 22 |
| <b>BEEF TATAKI</b><br><i>Seared Tenderloin / Ginger / Spicy Radish / Chive/Ponzu</i>                          | 20 |
| <b>SCALLOP CARPACCIO</b><br><i>Scallops / White Truffle Oil / Lemon / Himalayan Sea Salt / Tobiko / Chive</i> | 18 |

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