

PRIME COCKTAILS

VOODOO SMOKE <i>Patron Roca Reposado / Apple Brandy / Benedictine / Dolin Sweet Vermouth / Aromatic Bitters</i>	21
PRIME SMASH <i>Makers 46 / Blackberry / Honey Reduction / Lemon Juice</i>	14
BUBBLE BUBBLE <i>Grey Goose Poire / Elderflower / Simple Syrup / Lemon Juice / Champagne</i>	17
GIUSEPPE <i>Effen Cucumber Vodka / Italicus Bergamot Liqueur / Lime / Sparkling Water / Cucumber and Basil</i>	14
D'BELLA-RITA <i>Dee Lincoln Barrel Aged Double Reposado / Belle Isle Honey Habenero Moonshine / Agave Reduction / Lime Juice / Jalapeño Slice</i>	14
ROCKY MOUNTAIN MANHATTAN <i>Colorado Gold Rye / Antica Formula / 1786 Vermouth / Pepsi Reduction / Aromatic Bitters</i>	15
SAINT ANTHONY <i>TX Bourbon / Maple / Lemon Juice / Frangelico / "Barrel Spice"</i>	16
TYBEE DAISY <i>Diplomatica "Planas" Rum / Peach / Hibiscus / Lime Juice / Mint</i>	15
THE ROSE <i>Ketel One Grapefruit & Rose Botanical Vodka / Licor 43 / Almond Orgeat / Lime Juice</i>	16
HENDRICKS FRENCH MARTINI <i>Hendricks Gin / Chambord / Pineapple / Lemon Juice / Mint</i>	16
DEETOX-TINI <i>Stoli Bluberri / Pomegranate Juice / St Germain Elderflower / Lemon Juice / Blueberries</i>	16

PRIME SASHIMI PLATTER *

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

APPETIZERS *

CHILLED JUMBO SHRIMP	22
<i>Remoulade Sauce / Cocktail Sauce</i>	
HUSH PUPPY SHRIMP	22
<i>Tomato-Caper Relish / Creole Tartar Sauce</i>	
CRAB CAKES	19
<i>Creole Sauce</i>	
TUNA TARTAR	22
<i>Big Eye Tuna / Avocado / Crispy Wonton / Tobiko / Yuzu Vinaigrette</i>	
CHAR GRILLED OYSTERS / ½ DOZEN	18
<i>Gulf Oysters / Butter / Garlic / Parmesan Cheese</i>	
CRISPY PORK BELLY	19
<i>Braised Duroc Pork Belly / Watermelon and Jicama Slaw</i>	
HUDSON VALLEY FOIE GRAS	24
<i>Seared Foie Gras / Texas Peach and Blackberry Tart / Port Wine - Balsamic Reduction</i>	
AVOCADO FRIES	11
ONION RINGS	10
CHEESE PLATTER	MP
<i>Chef's Selection of Domestic and Imported Cheese</i>	

SALADS

TUSCAN KALE & ROMAINE CAESAR	9
<i>Focaccia Croutons / Shaved Parmesan / Tomatoes</i>	
BABY WEDGE	10
<i>Smoked Bacon / Baby Heirloom Tomatoes / Blue Cheese Dressing / Blue Cheese Crumbles</i>	
ROAST BEETS & CRISPY GOAT CHEESE	12
<i>Fennel / Arugula / Citrus Vinaigrette</i>	
WATERMELON SALAD	12
<i>Baby Heirloom Tomatoes / Cucumber / Feta Cheese / Arugula / Mint / Ginger Vinaigrette</i>	
BABY SPINACH AND GRILLED PEACH SALAD	12
<i>Radishes / Red Onion / Candied Pecans / Blue Cheese Crumbles / Champagne Vinaigrette</i>	
JUMBO LUMP CRAB AND HEIRLOOM TOMATO SALAD	19
<i>Blue Crab / Basil Vinaigrette / Red Onion</i>	

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STEAKS *

FILET MIGNON 8 OZ. / 12 OZ.	44 / 54
PRIME RIBEYE 16 OZ.	49
PRIME COWBOY RIBEYE, BONE-IN 22 OZ.	65
PRIME NEW YORK STRIP 16 OZ.	51
VEAL CHOP 16 OZ.	44
LONG BONE LAMB CHOPS	63

TO BE SHARED *

PRIME PORTERHOUSE <i>Carved 35 oz Dry Aged Prime Porterhouse</i>	145
CHAIRMAN OF THE BOARD <i>Carved 35 oz Dry Aged Porterhouse / Long Bone Lamb Chops</i>	235
THE COWBOYS WAY <i>Carved 35 oz Dry Aged Porterhouse / Carved 22 oz Wet Aged Cowboy Ribeye</i>	205
WHOLE SNAPPER (TEMPURA FRIED OR BROILED) <i>Cajun Rice</i>	MP

SEAFOOD / ENTREES *

VERLASSO SALMON <i>Pesto Cous Cous / Sweet Cherry Vinaigrette</i>	36
HAWIIAN BIG EYE TUNA <i>Sweet Purple Rice / Charred Pineapple / Coconut - Yuzu Sauce</i>	46
JUMBO SEA SCALLOPS <i>Mixed Field Peas / Baby Squash / Applewood Smoked Bacon / Warm Citrus Vinaigrette</i>	41
CRISPY DUCK BREAST <i>Sugar Snap Peas / Cherries / Sweet Soy</i>	36
CITRUS CRUSTED CHILEAN SEABASS <i>Broccolini / Tomato / Red Onion / Lemon Butter Sauce</i>	44
CHEF'S DAILY MARKET FISH	MP

SIDES

CRISPY BRUSSEL SPROUTS <i>Bacon Vinaigrette</i>	12	GRILLED ASPARAGUS <i>Crispy Garlic Chips / Tarragon Vinaigrette</i>	12
CREAMED SPINACH <i>Tasso Ham / Shiitake Mushrooms / Mornay Sauce</i>	14	LOBSTER MAC AND CHEESE	18
SUGAR SNAP PEAS	10	ROASTED MUSHROOMS	12
CHORIZO CREAMED CORN	12	AVOCADO FRIES	11
THAI STYLE FRIED RICE	16	JUMBO BAKED POTATO	10
ONION RINGS	10	WHIPPED YUKON POTATOES	11
		AU GRATIN POTATOES	12

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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

SPECIALTY ROLLS *

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

HOUSE FEATURES *

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

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