

PRIME COCKTAILS

VOODOO SMOKE <i>Patron Reposado / Apple Brandy / Benedictine / Dolin Sweet Vermouth / Aromatic Bitters</i>	22
PRIME ORGANIC SMASH <i>Makers 46 / Organic Blackberries / Fresh Lime / Mint</i>	15
BUBBLE BUBBLE <i>Grey Goose La Poire / Elderflower / St. Germain / Simple Syrup / Lemon Juice / Champagne</i>	18
THE ROSE <i>Ketel One Grapefruit & Rose Botanical Vodka / Licor 43 / Almond Orgeat / Lime Juice</i>	16
DEETOX-TINI <i>Stoli Blueberi / Pomegranate Juice / St. Germain Elderflower / Lemon Juice / Blueberries</i>	16
SUNDOWN OLD FASHIONED <i>House Infused Banana Bulleit Bourbon / Banana Liqueur / Chocolate Bitters</i>	16
DRAGONFLY <i>Hendricks Gin / Basil Infusion / Cucumber Puree / Fresh Lime</i>	16
SOSMO <i>Tito's Vodka / Junmai Daiginjo Sake / Cointreau / White Cranberry Juice / Lime Juice</i>	18
D'BELLA-RITA <i>Dee Lincoln Barrel Aged Double Reposado / Belle Isle Honey Habanero Moonshine / Agave Reduction / Lime Juice / Jalapeño Slice</i>	14

APPETIZERS *

CHILLED JUMBO SHRIMP <i>Remoulade Sauce / Cocktail Sauce</i>	22
HUSH PUPPY SHRIMP <i>Tomato-Caper Relish / Creole Tartar Sauce</i>	22
CRAB CAKES <i>Creole Sauce</i>	21
TUNA TARTAR * <i>Big Eye Tuna / Avocado / Tobiko / Yuzu Vinaigrette / Prawn Chips</i>	22
CHAR GRILLED OYSTERS / HALF DOZEN <i>Gulf Oysters / Butter / Garlic / Parmesan Cheese</i>	20
CRISPY PORK BELLY <i>Braised Duroc Pork Belly / Jicama Slaw</i>	19
HUDSON VALLEY FOIE GRAS <i>Pan Seared Foie Gras / Grilled Pumpkin Bread / Tart Cherry Demi-Glace</i>	26
CARPACCIO * <i>Citrus Dijon Aioli / Capers / Arugula / Shaved Parmesan</i>	18

SALADS/SOUP

CLASSIC ROMAINE CAESAR <i>House Made Croutons / Shaved Parmesan</i>	10
BABY WEDGE <i>Smoked Bacon / Baby Heirloom Tomatoes / Blue Cheese Dressing / Blue Cheese Crumbles</i>	12
BEET & CRISPY GOAT CHEESE <i>Fennel / Arugula / Citrus Vinaigrette</i>	12
BABY SPINACH SALAD <i>Candied Pecans / Dried Cranberries / Blue Cheese / Apple Cider Vinaigrette</i>	12
JUMBO LUMP CRAB & HEIRLOOM TOMATO <i>Blue Crab / Basil Vinaigrette / Red Onion</i>	19
DAILY SOUP	12

SEAFOOD / ENTREES *

VERLASSO SALMON <i>Swiss Chard / Cannellini Beans / Charred Onions / Gremolata Sauce</i>	36
BIG EYE TUNA <i>Sweet Purple Rice / Chimichuri</i>	46
CITRUS CRUSTED CHILEAN SEABASS <i>Broccolini / Tomato / Red Onion / Lemon Butter Sauce</i>	48
BROILED LOBSTER TAIL <i>Ask your server for size available</i>	MP
CRISPY DUCK BREAST <i>Sugar Snap Peas / Cherries / Sweet Soy</i>	36
SEARED SCALLOPS <i>Lobster Risotto / Blood Orange Butter Sauce</i>	41
CHEF'S DAILY MARKET FISH	MP

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STEAKS *

FILET MIGNON 8 OZ.	44
FILET MIGNON 12 OZ.	56
FILET TRIO <i>Oscar Style / Blue Cheese / Mushroom Demi</i>	68
PRIME RIBEYE 16 OZ.	52
PRIME COWBOY RIBEYE, BONE-IN 22 OZ.	69
PRIME NEW YORK STRIP 16 OZ.	55
VEAL CHOP 16 OZ.	46
LONG BONE LAMB CHOPS	63

TO BE SHARED *

PRIME PORTERHOUSE	155
<i>Carved 35 oz Dry Aged Prime Porterhouse</i>	
CHAIRMAN OF THE BOARD	245
<i>Carved 35 oz Dry Aged Porterhouse / Long Bone Lamb Chops</i>	
THE COWBOYS WAY	220
<i>Carved 35 oz Dry Aged Porterhouse / Carved 22 oz Wet Aged Cowboy Ribeye</i>	
WHOLE SNAPPER (TEMPURA FRIED OR BROILED)	MP
<i>Cajun Rice</i>	

TOPPINGS *

OSCAR STYLE <i>Jumbo Crab / Asparagus / Bernaise</i>	22
SEARED FOIE GRAS	26
ALASKAN KING CRAB TRUFFLE BUTTER	32
BLACK TRUFFLE BUTTER	14
6 OZ LOBSTER TAIL	48
FOIE GRAS BUTTER	12

SIDES *

CRISPY BRUSSEL SPROUTS	14	GRILLED ASPARAGUS	14
<i>Bacon Vinaigrette</i>		<i>Crispy Garlic Chips / Tarragon Vinaigrette</i>	
CREAMED SPINACH	14	LOBSTER MAC AND CHEESE	20
<i>Tasso Ham / Shiitake Mushrooms / Momay Sauce</i>		ROASTED MUSHROOMS	14
SUGAR SNAP PEAS	11	JUMBO BAKED POTATO	11
CHORIZO CREAMED CORN	14	TRUFFLE & PARMESAN FRIES	12
THAI STYLE FRIED RICE	16	SMASHED WHIP POTATOES	13
ONION RINGS	11	<i>Toasted Garlic / Parmesan</i>	
AVOCADO FRIES	13	AU GRATIN POTATOES	14

PRIME SASHIMI PLATTER *

FOR TWO *	75
<i>Salmon / Tuna / Scallop / Hamachi</i>	
<i>Chilled Jumbo Shrimp / Remoulade Sauce / Cocktail Sauce</i>	
FOR FOUR *	165
<i>Salmon / Tuna / Scallop / Hamachi / Sea Bass / Additional Chef Selection</i>	
<i>Chilled Jumbo Shrimp / Remoulade Sauce / Cocktail Sauce</i>	
FOR SIX *	215
<i>Salmon / Tuna / Scallop / Hamachi / Sea Bass / Additional Chef Selection</i>	
<i>Chilled Jumbo Shrimp / Remoulade Sauce / Cocktail Sauce</i>	

CHEF'S DELECTABLES

NIGIRI/SUSHI 2 PCS *	PRICE	SASHIMI 4 PCS
SALMON *	12	22
BIG EYE TUNA *	14	26
HAMACHI *	14	26
SEA BASS *	12	22
SCALLOP *	10	18

HOUSE FEATURES *

LOBSTER ROLL *	26
<i>Snow Crab / Cucumber / Avocado / Tobiko / Chive / Topped with Baked Lobster</i>	
TEXAS TORNADO ROLL *	17
<i>Yellowtail and Tuna Inside / Tempura Fried / House Cream Sauce / Chive</i>	
SPICY TUNA RAINBOW *	21
<i>Spicy Tuna and Avocado Inside / Salmon / Yellowtail / Tuna / Seabass</i>	
SASHIMI ROLL *	20
<i>Salmon / Tuna / Yellowtail / Avocado / Soy Wrap</i>	
SPICY YELLOWTAIL ROLL *	18
<i>Yellowtail / Avocado / Jalapeño / Sriracha / Ponzu</i>	
THE 'PRIME' ROLL	22
<i>Tempura Tiger Prawn / Avocado / Snow Crab / Spicy Mayo / Eel Sauce / Tobiko / Chive</i>	
SMOKED SALMON	21
<i>House Cold Smoked Salmon</i>	
CRISPY RICE SUSHI PIZZA *	23
<i>Tempura Rice Crust / Sashimi Tuna / Sriracha / Ponzu / Chive</i>	
SCALLOP CARPACCIO *	18
<i>Scallops / White Truffle Oil / Lemon / Himalayan Sea Salt / Tobiko / Chive</i>	
BRAISED TENDERLOIN POTSTICKERS *	18
<i>Spicy Mustard Soy</i>	
JAPANESE CUCUMBER SALAD	10
<i>Sesame Oil / Soy Sauce / Toasted Sesame Seeds</i>	

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