



DEE LINCOLN

— PRIME —

DESSERTS

S'mores Bread Pudding 16

*Chocolate Pudding / Almond Cocoa Crumbles
Bailey's Irish Cream Sauce
Housemade Vanilla Bean Marshmallows
Vanilla Bean Ice Cream*

Key Lime Pie 16

*Toasted Meringue / Sweet Cream
St. Germain Marinated Berries
White Chocolate Almond Crunch / Candied Pecans*

Classic Carrot Cake 14

Cream Cheese Icing

White Chocolate Cheesecake 14

*Fresh Strawberries / Whipped Cream
Strawberry Sauce*

Peanut Butter Bar 16

*Layers of Milk Chocolate / Dark Chocolate
Peanut Butter Mousse
Chocolate Glaze / Crispy Chocolate Crust*

Big Easy Donuts 15

Beignet Style / Rum / Chocolate / Strawberry Sauce

Salted Caramel Crème Brûlée 15

*Dulce de Leche Cream / Texas Cornbread
Candied Pecans / Blackberries / Gold Flakes*

Chocolate Tarte 15

*Chocolate Crèmeux / Dulce de Leche / Seasonal Fruit
White Chocolate Pearls*

Sorbet 10

Chef's Selection

Mixed Berries and Cream 11

*Strawberries / Blackberries / Blueberries
Whipped Cream*

Cheese Board 32

*Danish Blue Cheese - Denmark
Grana Padano Parmesan - Italy
Fontina - Denmark
Chef's Selection
Served with Accoutrements*

APPETIZERS *

CHILLED JUMBO SHRIMP <i>Remoulade Sauce / Cocktail Sauce</i>	22
HUSHPUPPY SHRIMP <i>Tomato-Caper Relish / Creole Tartar Sauce</i>	22
CRAB CAKES <i>Creole Sauce</i>	24
TUNA TARTAR * <i>Hawaiian Big Eye Tuna / Avocado / Crispy Wonton / Tobiko / Yuzu Vinaigrette</i>	26
CHAR GRILLED OYSTERS / HALF DOZEN <i>Gulf Oysters / Butter / Garlic / Parmesan Cheese</i>	22
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
ESCARGOT <i>Garlic / Shallot Butter / Grilled Sourdough Bread</i>	17
PEPPER CRUSTED APPLEWOOD SMOKED PORK BELLY <i>Bourbon-Apple Brown Sugar Glaze / Cider Coleslaw with Dried Cranberries Candied Pecans / Cilantro</i>	19
OYSTERS ON THE HALF SHELL *	MP

SALADS/SOUP

BABY WEDGE <i>Smoked Bacon / Baby Heirloom Tomatoes / Blue Cheese Dressing / Blue Cheese Crumbles</i>	13
BEET & CRISPY GOAT CHEESE <i>Fennel / Arugula / Citrus Vinaigrette</i>	14
BABY SPINACH SALAD <i>Candied Pecans / Dried Cranberries / Blue Cheese / Apple Cider Vinaigrette</i>	13
CLASSIC ROMAINE CAESAR <i>Housemade Croutons</i>	11
TOMATO & BURRATA SALAD	16
DAILY SOUP	14

SEAFOOD / ENTREES *

ORA KING SALMON <i>Coconut Lime Beurre Blanc / Mango Habanero Salsa</i>	47
HAWAIIAN BIG EYE TUNA <i>Lavender Pepper Medley / Whole Grain Mustard Vinaigrette</i>	49
CRISPY DUCK BREAST <i>Sugar Snap Peas / Cherries / Sweet Soy</i>	38
SEARED SCALLOPS <i>Lobster Risotto / Blood Orange Butter Sauce</i>	47
MISO MARINATED CHILEAN SEA BASS <i>Thai Chili Glaze / Garlic Sautéed Snow Pea Leaves</i>	51
CHEF'S DAILY MARKET FISH	MP

STEAKS *

FILET MIGNON 8 OZ.	48
FILET MIGNON 12 OZ.	60
PRIME RIBEYE 16 OZ.	59
PRIME NEW YORK STRIP 16 OZ.	61
VEAL CHOP 16 OZ.	49
LONG BONE LAMB CHOPS	72
CHEFS CUT	MP

TO BE SHARED *	
THE COWBOYS WAY	
<i>Prime Porterhouse 35 oz. Carved Dry Aged</i>	175
OR	
<i>Prime Tomahawk 35 oz. Carved Dry Aged</i>	195
CHAIRMAN OF THE BOARD	
<i>Carved 35 oz. Dry Aged Porterhouse / Long Bone Lamb Chops</i>	275
COLD WATER LOBSTER TAIL	
<i>Ask your Server for Size Available</i>	
WHOLE FISH (TEMPURA FRIED OR BLACKENED)	
	95

TOPPINGS *

OSCAR STYLE <i>Lump Crab / Asparagus / Bernaise</i>	24
SEARED FOIE GRAS	26
ALASKAN KING CRAB TRUFFLE BUTTER	32
BLACK TRUFFLE BUTTER	14
6 OZ LOBSTER TAIL	48
FOIE GRAS BUTTER	14
BOURBON PEPPERCORN	12

SIDES *

CRISPY BRUSSEL SPROUTS <i>Bacon Vinaigrette</i>	15	CREAMED SPINACH <i>Tasso Ham / Shiitake Mushrooms</i>	15
GRILLED ASPARAGUS	14	LOBSTER MAC & CHEESE	26
ONION RINGS	11	ROASTED MUSHROOMS	14
AVOCADO FRIES	13	JUMBO BAKED POTATO	11
SUGAR SNAP PEAS	11	TRUFFLE & PARMESAN FRIES	12
CHORIZO CREAMED CORN	15	SMASHED WHIP POTATOES	13
THAI STYLE FRIED RICE	16	AU GRATIN POTATOES	14
ADD SHRIMP	+12	KING CRAB CREOLE MASHED POTATOES	26

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PRIME COCKTAILS

VOODOO SMOKE <i>Dee Lincoln's Reposado Tequila by Herradura Apple Brandy / Benedictine / Dolin Sweet Vermouth / Aromatic Bitters</i>	24
SMOKIN' VIEUX CARRE <i>Dee Lincoln's Private Select Barrel by Maker's Mark / Cognac / Sweet Vermouth Benedictine / Bitters / Maraschino Cherry</i>	24
PRIME SMASH <i>Sazerac Rye / Blackberries / Lemon / Mint</i>	16
BUBBLE BUBBLE <i>Grey Goose La Poire / Elderflower / St. Germain / Simple Syrup / Lemon Juice / Champagne</i>	19
THE ROSE <i>Ketel One Grapefruit & Rose Botanical Vodka / Licor 43 / Almond Orgeat / Lime Juice</i>	16
FRISCO FIRE <i>Ford's Gin / Cointreau / Lemon / Blood Orange Syrup / Honey Syrup / Black Walnut Bitters / Egg White</i>	16
A NEW HORIZON <i>Lalo Tequila Blanco / Mathilde Pêche / Lemon / Pear / Orange Bitters</i>	16
WHO ARE YOU <i>Woodford Bourbon / Cointreau / Lemon / Spiced Maple Syrup / Thyme</i>	19
OUT OF OFFICE <i>Cincoro Blanco / Pineapple / Ginger / Chili / Lime</i>	15
VIBES <i>Tito's Handmade Vodka / Passion Fruit / Orgeat / Lemon / CBD Gummy</i>	18
SWEATER WEATHER <i>High West Double Rye / Angostura Bitters / Cinnamon</i>	19
BE SWIFT <i>Martell Blue Swift / Banana Liqueur / Lemon Juice / Black Lemon Bitters</i>	21

PRIME SASHIMI PLATTER *

Salmon / Tuna / Scallop / Hamachi / Japanese Snapper
Chef Selection / Chilled Jumbo Shrimp
Remoulade Sauce / Cocktail Sauce

FOR TWO GUESTS	80
FOR FOUR GUESTS	160
FOR SIX GUESTS	240

CHEF'S DELECTABLES

	NIGIRI/SUSHI 2 PCS	SASHIMI 4 PCS
SALMON *	12	24
BIG EYE *	15	30
HAMACHI *	14	28
JAPANESE SNAPPER *	14	28
SCALLOP *	14	28
TORO *	15	30
EEL *	12	24

HOUSE FEATURES *

DEE LINCOLN SIGNATURE ROLL * <i>Chef's Selection</i>	MP
LOBSTER ROLL * <i>Snow Crab / Cucumber / Avocado / Tobiko / Chive / Topped with Baked Lobster</i>	26
SASHIMI ROLL * <i>Salmon / Tuna / Snow Crab / Mango / Asparagus / Avocado / Gobo Root / Sweet Chili Garlic Sauce / Avocado / Rice Paper</i>	22
THE 'PRIME' ROLL * <i>Tempura Tiger Prawn / Avocado / Snow Crab / Spicy Mayo / Eel Sauce / Tobiko / Chive</i>	23
HANDHELD ROLL * <i>Spicy Tuna / Snow Crab / Avocado / Citrus Miso Teriyaki / Soy Paper</i>	20
NIGIRI COMBO PLATE * <i>King Crab & Truffle Wasabi Aioli / Scallop & Jalapeño Salsa / A5 Wagyu Beef & Truffle Tapenade Soy Smoked Salmon & Strawberry Miso Brulee / Hamachi & Yuzu Dressing / Japanese Snapper & Shiso Lemon / Salmon & Oshizushi Kelp Dressing</i>	28
SMOKED SALMON * <i>House Cold Smoked Salmon</i>	22
CRISPY RICE SUSHI PIZZA * <i>Tempura Rice Crust / Sashimi Tuna / Sriracha Aioli / Ponzu / Chive</i>	23
BRAISED TENDERLOIN POTSTICKERS * <i>Spicy Mustard Soy</i>	18
SEARED SCALLOP RIBBON SALAD * <i>Scallop Ribbon / Pickled Ginger Dressing / Arugula / Shaved Red Onion / Green Apple</i>	18

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