

PREMIER CAVIAR SERVICE *			
Kolikof Imperial Caviar, Blinis, Grated Egg, Red Onion & Crème Fraiche			
1 oz.	185	2 oz.	370

APPETIZERS *

CHILLED JUMBO SHRIMP	23
Remoulade Sauce/ Cocktail Sauce	
HUSHPUPPY SHRIMP	23
Tomato-Caper Relish/ Creole Tartar Sauce	
CRAB CAKES	25
Creole Sauce	
CHAR GRILLED OYSTERS/ HALF DOZEN	23
Gulf Oysters/ Garlic Herb Butter/ Parmesan Cheese	
HUDSON VALLEY FOIE GRAS	27
Pan Seared Foie Gras/ Grilled Pumpkin Bread/ Tart Cherry Demi-Glace	
CARPACCIO *	19
Citrus Dijon Aioli/ Capers/ Arugula/ Shaved Parmesan	
ESCARGOT	18
Lemon Garlic Butter/ Grilled Sourdough Bread	
PEPPER CRUSTED APPLEWOOD SMOKED PORK BELLY	19
Bourbon-Apple Brown Sugar Glaze/ Cider Coleslaw/ Dried Cranberries Candied Pecans/ Cilantro	
BRAISED TENDERLOIN POTSTICKERS	19
Spicy Mustard Soy	
OYSTER ON THE HALF SHELL *	MP
Mignonette/ Horseradish/ Cocktail Sauce	

SALADS/ SOUP

BABY WEDGE	14
Smoked Bacon/ Baby Heirloom Tomatoes/ Blue Cheese Dressing/ Blue Cheese Crumbles	
BEET & CRISPY GOAT CHEESE	14
Fennel/ Arugula/ Citrus Vinaigrette/ Candied Pecans	
BABY SPINACH SALAD	13
Candied Pecans/ Dried Cranberries/ Blue Cheese/ Apple Cider Vinaigrette	
CLASSIC ROMAINE CAESAR	12
House Made Croutons/ Shaved Parmesan	
TOMATO & BURRATA SALAD	16
Balsamic Glaze/ Basil Pesto/ Red Onions	
DAILY SOUP	14

SEAFOOD/ ENTREES *

ORA KING SALMON	49
Herb Crust/ Oven Poached in White Wine with Roasted Sweet Potato Salad	
HAWAIIAN BIG EYE TUNA	49
Chimichurri/ Roasted Corn & Avocado Salsa	
CRISPY DUCK BREAST	39
Sugar Snap Peas/ Cherries/ Sweet Soy/ Shiitake Mushrooms	
SEARED SCALLOPS	48
Lobster Goat Cheese Risotto/ Blood Orange Butter Sauce	
MISO MARINATED CHILEAN SEABASS	55
Thai Chili Glaze/ Baby Bok Choy/ Shiitake Mushrooms	
CHEF'S DAILY MARKET FISH	MP

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STEAKS *

FILET MIGNON 8 OZ.	49
FILET MIGNON 12 OZ.	60
PRIME RIBEYE 16 OZ.	61
PRIME NEW YORK STRIP 16 OZ.	63
VEAL CHOP 16 OZ.	55
LONG BONE LAMB CHOPS	75
STEAK & LOBSTER TRIO	85
2 - 4 oz. Medallions of Filet, Chef Toppings/ 6 oz. Broiled Lobster Tail/ Beurre Blanc	

* JAPANESE WAGYU 和牛

KOBE Highly prized Wagyu beef from the Kobe Region of Honshu Island.

KAGOSHIMA A5 STRIP Comes from the Kagoshima Prefecture, which produces some of the most exquisite beef in the world.

SANUKI A5 OLIVE BEEF Exclusively fed a diet of roasted caramelized olive pressings from Shodishima Island, which produces 99% of Japan's Olive Oil.

TO BE SHARED *	
THE COWBOYS WAY	195
Choice of: Carved 35 oz. Dry Aged Porterhouse OR 35 oz. Carved Dry Aged Tomahawk	
COLD WATER LOBSTER TAIL	MP
WHOLE FISH (TEMPURA FRIED OR BLACKENED)	MP

TOPPINGS *

OSCAR STYLE	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
WAGYU SPLIT BONE CANOES	20

SIDES *

CRISPY BRUSSELS SPROUTS	16	CREAMED SPINACH	16
Bacon Vinaigrette		Tasso Ham/ Shiitake Mushrooms	
GRILLED ASPARAGUS	15	KING CRAB MASHED POTATOES	27
Crispy Garlic Tarragon Vinaigrette		Creole Cream Sauce	
ONION RINGS	12	ROASTED MUSHROOMS	15
AVOCADO FRIES	14	JUMBO BAKED POTATO	12
SUGAR SNAP PEAS	12	TRUFFLE & PARMESAN FRIES	13
THAI STYLE FRIED RICE	17	SMASHED WHIPPED POTATOES	14
Add Shrimp		AU GRATIN POTATOES	15
LOBSTER MAC & CHEESE	27	CHORIZO CREAMED CORN	16

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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>	26
SMOKIN' VIEUX CARRE <i>Dee Lincoln's Private Select by Maker's Mark/ Cognac/ Sweet Vermouth Benedictine/ Bitters/ Maraschino Cherry</i>	26
BUBBLE BUBBLE <i>Grey Goose LaPoire/ Elderflower/ St. Germain/ Simple Syrup/ Lemon Juice/ Champagne</i>	20
DREAMSICLE <i>Hendricks Gin/ Belle de Brillet Pear Liqueur/ Lemon Juice/ Spiced Brown Sugar Syrup Aromatic Bitters/ Egg White/ Splash of Club Soda</i>	18
PISTACHIO SOUR <i>Lalo Tequila/ Cointreau Noir/ Lime Juice/ Pistachio Syrup/ Peychauds Bitters/ Egg White</i>	18
APPLE OF MY PIE <i>Cincoro Blanco Tequila/ Licor 43/ Apple Spice/ Lemon Juice/ Aromatic Bitters</i>	35
D'ESPRESSO MARTINI <i>Gray Whale/ Coffee Liqueur/ Licor 43/ Orgeat/ Southern Pecan Cold Brew</i>	20
THE ROSE <i>Ketel One Grapefruit & Rose Botanical Vodka/ Licor 43/ Almond Orgeat/ Lime Juice</i>	18
DON Q OLD FASHIONED <i>Don Q Anejo XO Reserve Rum/ Simple Syrup/ Aromatic Bitters</i>	22
WHO ARE YOU <i>Woodford Reserve/ Cointreau/ Lemon/ Spiced Maple Syrup/ Thyme</i>	20
MAN OF LEISURE <i>Texas Rye/ Maple Syrup/ Lemon Juice/ Mint</i>	19
ORIGINAL SIN <i>Whistlepig Piggyback Rye Whiskey/ Amoro Nonino/ Apple Spice/ Sweet Vermouth/ Bitters</i>	20
PRIME SMASH <i>Sazerac Rye/ Blackberries/ Lemon/ Mint</i>	20
D'BELLA <i>Belvedere Vodka/ Cointreau/ White Cranberry Juice</i>	20
DEETOX TINI <i>Stolichnaya Bluberi Vodka/ Pomegranate Juice/ St. Germain/ Fresh Blueberries</i>	20

PRIME SASHIMI PLATTER *
Salmon/ Tuna/ Scallop/ Hamachi/ Japanese Snapper
Chilled Jumbo Shrimp/ Oyster on the Half Shell

TWO GUESTS	85
FOUR GUESTS	170
SIX GUESTS	255

CHEF'S DELECTABLES *

	NIGIRI/SUSHI 2 PCS	SASHIMI 4 PCS
SALMON *	14	28
BIG EYE *	16	32
HAMACHI *	15	30
JAPANESE SNAPPER *	15	30
SCALLOP *	14	28
TORO *	17	34

HOUSE FEATURES *

VIP ROLL * <i>Big Eye Tuna/ Snow Crab/ Guacamole/ Lotus Chips/ Ossetra Caviar/ Jalapeño Dressing Japanese Mustard Miso</i>	29
LOBSTER ROLL * <i>Snow Crab/ Cucumber/ Avocado/ Tobiko/ Topped with Poached Lobster/ Eel Sauce</i>	28
JAPANESE STYLE TACOS * <i>With Tuna Poki</i> <i>With Kagoshima A5</i>	22 35
SASHIMI ROLL * <i>Salmon/ Tuna/ Snow Crab/ Mango/ Asparagus/ Sweet Chili Garlic Sauce Avocado/ Rice Paper</i>	23
SMOKED SALMON * <i>House Cold Smoked Salmon</i>	22
THE 'PRIME' ROLL * <i>Tempura Tiger Prawn/ Avocado/ Snow Crab/ Spicy Mayo/ Eel Sauce Tobiko</i>	23
TUNA TARTAR * <i>Big Eye Tuna/ Avocado/ Prawn Chips/ Tobiko/ Yuzu Vinaigrette</i>	27
SCALLOP CARPACCIO * <i>Jalapeño Salsa/ Truffle Lemon Oil</i>	18
HANDHELD ROLL * <i>Spicy Tuna/ Snow Crab/ Sweet Miso/ Eel Sauce/ Avocado</i>	20
CRISPY RICE SUSHI PIZZA * <i>Tempura Rice Crust/ Sashimi Tuna/ Sriracha/ Ponzu/ Green Onion</i>	23

JAPANESE WAGYU/ HOT ROCK *			
Kagoshima A5 Strip (3oz)	90	Sanuki A5 Olive Strip (3oz)	135

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