

P R I M E



APPETIZERS

*Ahi Tuna and Avocado Tower

Pomegranate-soy dressing

Jumbo Lump Crab Cake

Tartare sauce and lemon

*Foie Gras Slider

Truffle port wine sauce, brioche sesame bun,
apricot confit, onion compote

*Classic Steak Tartare

Toast points, parmesan crisp, mustard mayonnaise

Goat Cheese, Red Pepper and Portabello Tart

Yellow bell pepper coulis

Jumbo Shrimp Cocktail

Fresh poached and chilled, citrus cocktail sauce

SOUPS & SALADS

Clam Chowder

Smoked bacon, potatoes, vegetables

American Onion Soup

Hoagie toast with cheddar and pepper jack cheese

Hearts of Romaine Caesar

Anchovies, garlic croutons, parmesan cheese

Iceberg Wedges

Crispy applewood smoked bacon,
hard-boiled egg, fresh chives, buttermilk dressing

Beefsteak Tomato and Pickled Red Onion

Fresh basil, aged balsamic vinegar, extra virgin olive oil

Harvest Salad

Mixed greens, kernel corn, roasted pumpkin,
pickled red beets, dried cranberries, dried cherries,
cajun spiced pecans, honey-walnut vinaigrette

FEATURED PRIME STEAKS

*U.S.D.A. Prime New York Strip

12 ounces

*U.S.D.A. Prime Porterhouse Steak

18 ounces or 32 ounces for two people

*U.S.D.A. Prime Bone-In Rib Steak

18 ounces

*U.S.D.A. Prime Filet Mignon

6 ounces / 10 ounces

*Slow Roasted Prime Rib of Beef

Freshly grated horseradish

*"Our Signature" Surf and Turf

6 ounce filet mignon with one of your
seafood favorites - 6 ounce lobster tail
or Alaskan king crab legs

SEAFOOD AND FISH SPECIALTIES

Alaskan King Crab Legs

A two-pound cluster of sweet Alaskan crab legs,
warm drawn butter

Whole Maine Lobster

Warm drawn butter and lemon

Dover Sole

Capers and lemon sauce

*Barbecue Glazed Salmon Steak

House barbecue sauce

*Seafood Plateau

Shrimp, lobster, crab and scallops on crushed ice,
European and American cocktail sauce

*Fish of the Day



LAMB

***New Zealand Double Cut Lamb Chops**
10 ounces

PORK

***Mojo Marinated Double Cut Pork Rib Chop**
14 ounces

VEAL

***Veal Tomahawk Chop**
16 ounces

POULTRY

Half Roasted Empire Kosher Chicken
Cranberry-mango relish

SAUCES

Béarnaise

Steakhouse Barbecue

Cranberry-Port Wine

Armagnac-Green Peppercorn

Jack Daniel's

Steakhouse Chimichurri

**Homemade Habanero-Maple
Barbecue Sauce**

SMALL PLATES

***New Zealand Double Cut Lamb Chop**
6 ounces, potato gratin, green beans, chimichurri sauce

***Sliced Prime Beef Strip Loin Steak**
6 ounces, cranberry-port wine sauce, truffle fries, sautéed mushrooms

***Seared Ahi Tuna**
5 ounces, chipotle pepper sauce and sweet soy sauce, mashed potatoes, asparagus

Prime 7 Seafood Sampler

Half lobster tail, Alaskan king crab leg and jumbo scallop with mango-citrus glaze, hollandaise sauce, vegetable rice

Grilled Free Range Chicken Breast

Homemade habanero-maple barbecue sauce, sweet corn, crispy onion rings

SIDE DISHES

Twice Baked Potato
Sweet butter, sour cream, crumbled bacon, scallions

Potato Gratin

Mashed Potatoes

Truffle Fries

Vegetable Rice

Creamed Spinach

Sautéed Sweet Corn

Green Beans, Onions and Bacon

Sautéed Mushrooms

Asparagus with Truffle

Crispy Onion Rings

YOUR CHOICE OF CLASSIC PREPARATIONS:

RARE

Nicely seared on the outside. Red, cool on the inside.

MEDIUM

Hot, pink center. More firm than medium rare.

MEDIUM-RARE

Red, warm center. Slightly firm.

MEDIUM-WELL

Cooked throughout, slight hint of pink at the center.

WELL-DONE

Fully cooked through. No pink left at center.

USDA PRIME BEEF

Of all the beef produced in the U.S. only 2% is certified prime grade by the USDA. Our USDA prime beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we dry age the beef for a minimum of 28 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate beef experience.

SMALLER PORTIONS AVAILABLE

**Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.*