

# PRIME

*hospitality vi*

MENU A / 100

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## 1st Course / Soup or Salad

PRIME SOUP OF DAY  
Chef's house-made selection

*or*

CAESAR SALAD

Romain / shaved parmesan / crouton /  
lemon-caesar dressing

## 2nd Course / Appetizer

SMOKED PORK BELLY

House-smoked Pork Belly / cauliflower purée / port-poached apples /  
crispy onions / rosemary au jus

*or*

LOBSTER TACOS

Local Lobster / pickled red onion / arugula /  
wonton shell / citrus creme fraiche / spicy aioli

*or*

PRIME SLIDERS

House-blend PRIME Beef / smoked cheddar / caramelized onions /  
pickled jalapeños / arugula / roasted garlic aioli

## 3rd Course / Entree

JIDORI CHICKEN

House-smoked 1/2 Chicken / garlic roasted mashed potatoes /  
haricot verts / roasted red pepper beurre blanc / port-poached apples

*or*

7oz FILET

Roasted garlic mashed potatoes / Bacon bourbon brussel sprouts

*or*

ROASTED BEET MEDALLIONS

Roasted Beet Medallions / cauliflower rice / succotash / crispy onions /  
balsamic reduction

## 4th Course / Dessert

RUM-RASIN BREAD PUDDING

Rum-soaked raisins / cinnamon custard / vanilla bean ice cream

*or*

STRAWBERRY & CREAM

House-made cheesecake / strawberry coulis / graham cracker crust

*or*

DULCE DE LECHE BROWNIE

Dulce de leche swirl / candied Bacon crumble / cinnamon custard

# PRIME

*hospitality vi*

MENU B / 125

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## 1st Course / Soup or Salad

PRIME SOUP OF DAY  
Chef's house-made selection

*or*

CAESAR SALAD

Romaine / shaved parmesan / croutons /  
lemon-caesar dressing

## 2nd Course / Appetizer

BEEF TATAKI

Filet Mignon / pickled jalapeños / crispy onions / white sesame /  
wasabi sprouts / PRIME ponzu / soy reduction

*or*

LOBSTER CAKE

Local Caribbean Lobster Cake / lemon caper aioli / citrus arugula salad

*or*

SMOKED PORK BELLY

House-smoked Pork Belly / cauliflower purée / port-poached apples/  
crispy onions / rosemary au jus

## 3rd Course / Entree

WHOLE FRIED SNAPPER

Whole fried Snapper / roasted garlic mashed potatoes / haricot verts /  
onion & tomato escovitch / lemon caper aioli

*or*

10oz FILET / NEW YORK STRIP

Roasted garlic mashed potatoes / Bacon bourbon brussel sprouts

*or*

SHORT RIB SHRIMP & GRITS

Citrus-marinated Prawns / smoked cheddar grits / Pork belly /  
cucumber mango salsa / rosemary au jus

## 4th Course / Dessert

KEY LIMIN' COCONUT

Key lime pie / toasted coconut / white-chocolate mousse

*or*

STRAWBERRY & CREAM

House-made cheesecake / strawberry coulis / graham cracker crust

*or*

DULCE DE LECHE BROWNIE

Dulce de leche swirl / candied Bacon crumble / cinnamon custard

# PRIME

*hospitality vi*

MENU C / 150

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## 1st Course / Soup or Salad

PRIME SOUP OF DAY  
Chef's house-made selection

*or*

CHOICE OF SALAD

CLASSIC CAESAR / SHAVED BRUSSEL / WARM WEDGE

## 2nd Course / Appetizer

BEEF TATAKI

Filet Mignon / pickled jalapeños / crispy onions / white sesame /  
wasabi sprouts / PRIME ponzu / soy reduction

*or*

GRILLED OCTOPUS

Grilled Spanish Octopus / garlic roasted cauliflower puree / mango relish /  
sesame beet salad / pickled jalapeños / ginger soy reduction

*or*

CLAMS CASINO

Baked Clams / house smokedPork Belly / bread crumbs / grilled lemon

## 3rd Course / Entree

SURF N' TURF

5oz Filet / Local Caribbean 1/2 Lobster stuffed with Lobster /  
citrus arugula salad / roasted garlic mashed potatoes / jalapeno buree blanc

*or*

BISON RIBEYE / WET-AGED RIBEYE

Roasted garlic mashed potatoes / Bacon bourbon brussel sprouts

*or*

WHOLE FRIED SNAPPER

Whole fried Snapper / roasted garlic mashed potatoes /  
haricot verts / onion & tomato escovitch / lemon caper aioli

## 4th Course / Dessert

KEY LIMIN' COCONUT

Key lime pie / toasted coconut / white-chocolate mousse

*or*

STRAWBERRY & CREAM

House-made cheesecake / strawberry coulis / graham cracker crust

*or*

CRÈME BRÛLÉE

Passion fruit / caramelized sugar