

SOUPS & SALADS

SEAFOOD CHOWDER	Lobster / Shrimp / Clams / smoked Bacon / light cream broth / croutons / 18
SOUP OF DAY	Chef's creation / 16
CLASSIC CAESAR	Romaine / shaved parmesan / crispy parmesan / croutons / grilled lemon / lemon caesar dressing / 18 + Anchovies / 4
BURRATA CAPRESE	Buffalo Burrata / diced cherry tomato / crouton / basil pesto / golden Italian dressing / balsamic reduction / 22
WARM WEDGE	Romaine / Crispy Bacon / caramelized onion / cherry tomato / warm Bacon blue cheese dressing / 18

APPETIZERS

QUAIL LOLLIPOPS	Garlic & herb marinated Quail Lollipops / fresh blueberries / grilled lemon / torched rosemary / blueberry merlot reduction / 22
OCTOPUS TACOS	Chilled Spanish Octopus ceviche / passion fruit dressed arugula / sweet chili aioli / mango salsa / wonton shell / grilled lemon / 24
LOCAL LOBSTER CAKE	Local Caribbean Lobster Cake / lemon caper aioli / citrus arugula salad / grilled lemon / 26
PRIME SLIDERS	House blend PRIME Beef / smoked cheddar / caramelized onion / pickled jalapeños / arugula / brioche bun / roasted garlic aioli / 22
SMOKED WAGYU CROSTINI	Smoked Wagyu / blue cheese crumble / caramelized onions / arugula / crostini / peppercorn horseradish / 24
VEAL SWEETBREADS	White wine poached Sweetbreads / beer batter / citrus arugula salad / blueberry merlot reduction / 22
PEI MUSSELS	PEI Mussels / tomato sherry broth / pickled jalapeños / garlic / cherry tomato / shallots / crostini / 24

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PRIME CUTS

At PRIME, we believe our guests deserve the very best quality in steak selection. We offer both wet-aged and dry-aged USDA Prime and Premium steaks to meet each guests' discerning tastes.

WET-AGED

Wet-aged steaks produce a vibrant fresh flavor, a bonus to steak lovers who prefer their meat freshly harvested.

FILET MIGNON 8oz / 58	RIBEYE 20oz / 68	NEW YORK STRIP 16oz / 56
KUROBUTA PORK CHOP 14oz / 48	BISON RIBEYE 12oz / 64	VENISON NEW YORK STRIP 8oz / 58

DRY-AGED

A dry-aged steak imparts a flavor that is both earthy and nutty with a sustained piquancy, producing a steak that is both rich and robust.

TOMAHAWK 58oz / 175**	PORTERHOUSE 28oz / 98**
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PRIME WAGYU

Wagyu beef is distinguished by its highly marbled texture that creates a rich, buttery, melt-in-your-mouth flavor considered to be the best on Earth.

TOMAHAWK 38oz / MP**	SMOKED PICANHA 28oz / MP**	SKIRT STEAK 10oz / 64
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** Serves 2 Adults

BUTTERS & SAUCES / 4

Enhance your meal with house-made butters and sauces.

BACON & ONION BUTTER	PEPPERCORN HORSERADISH
ROSEMARY & THYME BUTTER	BACON BLUE CHEESE MORNAY
CABERNET & SHALLOT BUTTER	JALAPEÑO BEURRE BLANC
ROASTED RED PEPPER BEURRE BLANC	PORT DEMI-GLACE ROSEMARY AU JUS

UPGRADES

LOBSTER TAIL / MP	FOIE GRAS / 28
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CHEF'S CREATIONS

CARIBBEAN DOUBLE STUFFED LOBSTER

1/2 Locally caught Lobster stuffed with Lobster / roasted mashed potatoes / passion fruit arugula salad / jalapeño beurre blanc / MP

SHORT RIB & GRITS

Braised Beef Short Rib / smoked cheddar grits / Bacon bourbon brussels / port demi-glace / 58

JIDORI CHICKEN

House-smoked 1/2 Chicken / roasted mashed potatoes / garlic charred broccoli / grilled lemon / red pepper beurre blanc / 46

WHOLE FRIED SNAPPER

Whole fried Snapper / roasted mashed potatoes / Bacon bourbon brussels / caramelized onions & tomato escovitch / lemon caper aioli / 56

ROASTED BUTTERNUT SQUASH STACK

Truffled Squash Stack / port wine mushrooms / sautéed vegetables / mushrooms / garlic charred broccoli / balsamic reduction / 36

SIGNATURE SIDES / 16

Smoked Cheddar Grits

Roasted Mashed Potatoes & Gravy

Garlic Charred Broccoli

Truffled Mac & Cheese

Bacon Bourbon Brussel Sprouts

Potatoes Au Gratin

Jalapeño Cream Spinach

Cabernet Button Mushrooms

Truffle Parmesan Fries / 12*

*A 20% service charge will be automatically added to parties of six or more