

## SOUPS & SALADS

SEAFOOD CHOWDER	Lobster / Shrimp / Clams / smoked Bacon / light cream broth / croutons / 16
SOUP OF DAY	Chef's creation / MP
CLASSIC CAESAR	Romaine / shaved parmesan / crispy parmesan / croutons / grilled lemon / lemon caesar dressing / 16 + 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 / shaved brussels / 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 / 18
VEAL SWEETBREADS	White wine poached Sweetbreads / beer batter / citrus arugula salad / blueberry merlot reduction / 22
SMOKED WAGYU CROSTINI	Smoked Wagyu / blue cheese crumble / caramelized onions / arugula / crostini / peppercorn horseradish / 24
PEI MUSSELS	PEI Mussels / tomato sherry broth / pickled jalapeños / garlic / cherry tomato / shallots / crostini / 22

\*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 5oz / 28 10oz / 54	RIBEYE 20oz / 38	NEW YORK STRIP 18oz / 56
THOR'S HAMMER BEEF SHANK 48oz / 185	BISON RIBEYE 12oz / 64	OSTRICH NEW YORK STRIP 6oz / 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.

T-BONE 20oz / 58	TOMAHAWK 45oz / 145	PORTERHOUSE 32oz / 84
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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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### BUTTERS & SAUCES / 4

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	FOIS GRAS / 28
SWEETBREADS / 16	GRILLED PRAWNS / 18

## CHEF'S CREATIONS

### CARIBBEAN DOUBLE STUFF LOBSTER

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

### WHOLE FRIED SNAPPER

Whole fried Snapper / garlic mashed potatoes / French green beans / caramelized onions & tomato escovitch / lemon caper aioli / 58

### SHORT RIB SHRIMP & GRITS

Beef Short Rib / citrus-marinated Prawns / Bacon bourbon Brussel sprouts / smoked cheddar grits / mango salsa / rosemary au jus / 48

### JIDORI CHICKEN

House-smoked 1/2 Chicken / garlic mashed potatoes / French green beans / grilled lemon / red pepper beurre blanc / 38

### ROASTED BUTTERNUT SQUASH STACK

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

## SIGNATURE SIDES / 14

Beer Battered Onion Rings

Roasted Garlic Mashed Potatoes & Gravy

French Green Beans

Truffled Mac & Cheese

Bacon Bourbon Brussel Sprouts

Potatoes Au Gratin

Jalapeño Cream Spinach

Cabernet Button Mushrooms

Truffle Parmesan Fries

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