

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 / 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 / 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
THOR'S HAMMER BEEF SHANK 48oz / 185**	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 45oz / 150**	PORTERHOUSE 28oz / 88**
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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 2-3 Adults

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	FOIE 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 / 56

SHORT RIB SHRIMP & GRITS

Beef Short Rib / citrus-marinated Prawns / Bacon bourbon Brussel sprouts / smoked cheddar grits / mango salsa / rosemary au jus / 58

JIDORI CHICKEN

House-smoked 1/2 Chicken / garlic mashed potatoes / French green beans / grilled lemon / red pepper beurre blanc / 46

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