



DINNER MENU

American Regional Cuisine | EXECUTIVE CHEF **TOMMY CHAVEZ** | Menu Number 003

STARTERS

13 Prime Escargot Won Ton

Mushroom duxelle, garlic, fresh herbs, pernod butter 13

Porcini Mushroom Ravioli

Lemon cream, fresh asparagus, shaved parmesan 18

Root Beer Glazed Bacon

Fennel and radish salad 16

Beef Carpaccio

Thin sliced beef tenderloin, fresh arugula, creole mustard vinaigrette, shaved parmesan, crostini 20

Crispy Lobster

Spicy aioli, house made pepper jelly 20

Shrimp Cocktail

Large shrimp, capers, house vodka sauce 22

Five Spice Ahi Tuna

Honey wasabi chile sauce, crisp won ton 18

Crispy Cauliflower Tacos

Fresh cabbage slaw, tomatillo aioli, pickled red onions 14

SALADS

13 Prime House Salad

Wilted spinach, applewood smoked bacon lardon, candied pecans, parmesan cheese, warm bacon vinaigrette, fried egg 13

Tomato & Onion Salad

Shaft's blue cheese, oregano vinaigrette 13

House Wedge

Iceberg, blue cheese, grape tomatoes, apple smoked bacon, crispy onions, blue cheese dressing 13

Caesar Salad

Romaine, endive, house made dressing, shaved parmesan, house made croutons 13

Fried Chicken Salad

Buttermilk marinated fried chicken, crisp greens, marinated tomatoes & onions, cucumbers, pepper jack cheese, house made cayenne ranch 17

STEAKS

All of our steaks are Certified Angus beef. They are aged for a minimum of 28 days and seasoned with salt & pepper. Our steaks are cooked in a 1500° broiler and finished with steak butter.

8 oz Certified Angus Filet Mignon 40

Prime 16 oz Ribeye 50

Prime 16 oz New York Strip 50

Prime 20 oz Bone in New York Strip 59

Prime 20 oz Bone in Ribeye 62

Hand-cut Prime 42 oz Tomahawk Steak 120

SIDES

Fresh seasonal vegetables 11

Jalapeno cheddar grits 8

Creamed spinach 9
(add fried egg 3)

Garlic broccoli 10

Garlic mashed potatoes 9

Sauteed mushrooms 9

House made mac & cheese 10
(add lobster 8)

Hand cut French fries 9

ADDS

Bordelaise sauce 6 / Blue cheese crust 6 / Bernaise 6 / Roasted Lobster tail 28
Peppercorn sauce 6 / Grilled shrimp 10 / Scallops 16

CHEF'S SPECIALTIES

Lobster Pasta

6 oz lobster tail, mushrooms, green onions, parsley, fettuccine, lemon butter sauce 38

Tomato Mushroom Pasta

Fresh tomatoes, sautéed mushrooms, garlic, basil, Thai chili's and a fried egg, in a light pan sauce 24

Creole Spiced Scallops

Sweet sea scallops, jalapeno cheddar grits, fresh vegetable, Creole hollandaise sauce 36

Pan Roasted Chicken

Mary's organic chicken, warm quinoa, vegetables, lemon vinaigrette 27

Filet Diane

6 oz filet mignon, roasted garlic mashed potatoes, brandy peppercorn sauce 38

Colorado Lamb Rack

Fingerling potatoes, fresh vegetables, chimichurri 48

Black Coffee Rubbed Prime Ribeye

Roasted garlic mashed potatoes, black coffee bbq sauce 52

13 Classic Burger

Applewood bacon, shredded lettuce, tomato, pickles, and house dressing with fresh cut fries 16

The consumer warning clearly states, "Consuming raw undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness."