



PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** MENU 008

STARTERS

Creole Spiced Calamari Steak Strips
Creole Olive Salad, House Made Tartar Sauce 22

Beef Carpaccio
Basil Aioli, Arugula, Shaved Parmesan, Olive Tapenade, Capers, Crostini 26

13 Prime Grilled Bacon
Jalapeno Pepper Jelly Glaze, Jicama Citrus Salsa 22

Crispy Lobster
Spicy Aioli, House Made Pepper Jelly 24

Steakhouse Classic Shrimp Cocktail
House Made Cocktail Sauce 22

13 Prime Hatch Chile Mac & Cheese 13
Add Lobster Meat 10

Crispy Sweet Potato Tacos
Fresh Cabbage Slaw, Spicy Aioli, Pico De Gallo 16
(Tuesday – Thursday)

PETITE SALADS

Petite Wedge – Iceberg Wedge, Blue Cheese, Grape Tomatoes, Applewood Smoked Bacon, Crispy Onions, House Made Blue Cheese Dressing 10

Petite Caesar – Romaine, Endive, House Made Dressing, Shaved Parmesan, House Made Croutons 10

Petite 13 Fall Salad – Spinach, Asian Pears, Beets, Shaved Fennel, Candied Pumpkin Seed, Blue Cheese, Orange Vinaigrette 10

STEAKS

6oz Filet Mignon 40

8oz Filet Mignon 50

Prime 12oz New York Strip 50

Prime 16oz Ribeye 60

42oz Chef Cut Porterhouse 100

**20oz Prime Dry Aged Cowboy Ribeye
with Whistle Pig Bourbon Butter 85**

ADDS

Blue Cheese Crust 6 / Peppercorn Sauce 6

New Mexico Hatch Green Chile Hollandaise 6

Add Grilled Shrimp 10 / Scallops 18

8oz Roasted Lobster Tail 34

SIDES

Fresh Seasonal Vegetables 11

Jalapeno Cheddar Grits 10

Garlic Mashed Potatoes 10

Broccolini Almondine 11

Hand Cut French Fries 9

Sautéed Mushrooms 11

Hatch Chile Mac & Cheese 13

Add Lobster Meat 10

CHEF'S SPECIALTIES

Filet Bordelaise – 8oz Filet Mignon, 13 Au Gratin Potatoes, Sautéed Vegetables, Mushroom Bordelaise Sauce 58

New York Steak & Enchiladas – 12oz Prime New York Strip, Green Chili & Potato Enchiladas, Tortilla Sauce, Tortilla Strips, Pico De Gallo 58

Black Coffee Rubbed Ribeye – 16oz Prime Ribeye, Garlic Whipped Potatoes, Seasonal Vegetable Garnish, Black Coffee BBQ Sauce 68

Filet Diane – 6oz Filet, Garlic Whipped Potatoes, Seasonal Vegetable Garnish, Brandy Peppercorn Sauce 48

Herb Roasted Lobster Pasta – 8oz Cold Water Lobster Tail, Butternut Squash and Fall Spiced Scented Pasta, Pumpkin Seed Medley, Fresh Herbs and Parmesan 46

Shrimp & Grits – Large Prawns, Tomatoes, Jalapeno Cheddar Grits, Tomatillo Salsa 30

Scallops Saltimbocca – Sage Basted Scallops, Roasted Fennel, Prosciutto Crisps, Herbed Polenta, Lemon Beurre Blanc 46

13 Spaghetti – House Made Tomato Sauce, Fresh Basil, Shaved Parmigiano Reggiano, Portobello Mushroom 26

Pan Roasted Chicken Breast – Roasted Root Vegetables, Sweet Potatoes, Sherry Jus 29

13 Prime Classic Burger – Applewood Smoked Bacon, Shredded Lettuce, Tomatoes, Pickles, American Cheese, and House Dressing with Fresh Cut Fries 22 (Tuesday – Thursday)

Fried Chicken Dinner Salad – Buttermilk Marinated Fried Chicken, Crispy Greens Marinated Tomatoes & Onions, Cucumbers, Pepper Jack Cheese, House Made Cayenne Ranch 24

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

13 PRIME STEAK

WINE LIST

	GL	BTL		GL	BTL
Sparkling					
NV Sargente , Prosecco, Extra Dry	11	40			
Caraccioli , Brut, Santa Lucia Highlands, 2014		90			
Veuve Clicquot , Brut, Reims France		95			
Chardonnay					
Black Badger , Alexander Valley, 2018	12	42			
Tolosa Estate, Edna Valley, 2016	12	42			
Presqu'île , Santa Barbara, 2019		42			
Bistue Cellars , Russian River, 2019		56			
Wrath , Fermata, Monterey, 2017		58			
Rombauer , Napa Valley, 2020		64			
Other Whites					
Cimalta , Soave, Verona Italy, 2019	12	42			
Daisy, Pinot Grigio , Washington, 2019	9	30			
Selbach , Riesling, Germany, 2017	11	40			
Margerum Sav Blanc, Happy Canyon, 2017		42			
Beckman , Sav Blanc, Santa Ynez, 2020	12	42			
Merlot					
Keenan , Napa Valley, 2017	15	50			
Pinot Noir					
Ampelos Santa Rita Hills, 2018		50			
Haden Fig Willamette Valley, 2020	15	52			
Planet Oregon Willamette Valley, 2018	17	58			
Wrath , San Saba, Monterey, 2017		68			
Hirsch , Bohan Dillon, Sonoma Coast, 2019		75			
Roar Santa Lucia Highlands, 2019		85			
Cabernet Sauvignon/Blends					
Somavia , Dry Creek Valley, 2019	14	50			
Halter Ranch Synthesis , Paso Robles, 2018	14	50			
Mastro Scheidt , Alexander Valley, 2019	16	54			
Band of Vintners , Napa Valley, 2018	20	68			
Mastro Scheidt , Signature, Dry Creek, 2018		75			
Alpha Omega , Two Squared, Napa Valley, 2017		85			
Silver Oak , Alexander Valley, 2017		95			
Baldacci , Napa Valley, 2016		120			
Chase Cellars , Bourn Luck (CFM) Napa, 2018		125			
Mending Wall , Napa Valley, 2015		138			
Darioush , Signature, Napa Valley, 2018		155			
Alpha Omega , Napa Valley, 2018		160			
Castiel Estate , Napa Valley, 2018		175			
Joseph Phelps Insignia , Napa Valley, 2018		280			
Alpha Omega Era , Napa Valley, 2017		325			
Interesting Reds					
Joyce , Syrah, Santa Lucia Highlands, 2018	13	46			
Caliza , End of Day, ZM Cuvee Paso Robles, 2018	14	50			
Tablas Creek , GSMC, Paso Robles 2019		46			
Tolosa , Syrah, Edna Valley, 2017		54			
Denner , Ditch Digger, Paso Robles, 2015		65			
Mending Wall , Petite Syrah, Napa Valley, 2017		95			
Malbec					
Caymus , Red Schooner, Argentina NV	16	64			
Zinfandel					
Andis , Old Vine, Shenandoah Valley 2019	13	46			



The **13 Prime Wine Club** brings another level of experience, discovery, and adventure to your wine collection every month. Member benefits include two bottles of wine every month, 20% off dinner on wine pick up day, 10% off on wine bottles purchased at the restaurant, and more. See website for details.

PRIME Club - \$90+tax

CHOICE Club - \$65+tax

Corkage Fee \$40 Limit of 2 bottles of wine per table/party. Corkage fee waived with purchase of bottle of wine.