



PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** - MENU 010

STARTERS

Crispy Lobster – Spicy Aioli, House Made Pepper Jelly 26

Creole Spiced Calamari Steak Strips – Creole Olive Salad, House Made Tartar Sauce 24

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

Steakhouse Shrimp Cocktail – House Made Cocktail Sauce 24

13 Prime Grilled Bacon – Jalapeno Pepper Jelly Glaze, Jicama Citrus Salsa 24

Chile Relleno – Poached Chicken & Cheese Filling, Tortilla Sauce, Cilantro Cream, Pico De Gallo 20

Grilled Sausage & Polenta – Parmesan Cheese, Arrabbiata Sauce 20

13 Prime Hatch Chile Mac & Cheese - 13 (Add Cold Water Lobster Meat +20)

PETITE SALADS

Petite 13 Chopped Salad– Chopped Iceberg, Blue Cheese Crumbles, Grape Tomatoes, Applewood Smoked Bacon, Crispy Onions, House Made Blue Cheese Dressing 11

Petite Caesar – Romaine, Endive, House Made Dressing, Shaved Parmesan, Olive Oil Crostini 11

Petite 13 Spinach Salad – Pears, Beets, Fennel, Candied Pumpkin Seed, Blue Cheese, Poppy Seed Dressing 12

STEAKS

6oz Filet Mignon 40

8oz Filet Mignon 50

Prime 12oz New York Strip 55

Prime 16oz Ribeye 65

20oz Prime Dry Aged Cowboy

Ribeye with Whistle Pig

Bourbon Butter 90

Prime 42oz Chef Cut Porterhouse

120

ADDS

Blue Cheese Crust 6 / Peppercorn Sauce 6

New Mexico Hatch Green Chile Hollandaise 6

House Steak Sauce 4 / Grilled Shrimp 10

Cold Water Roasted Lobster Tail 44

SIDES

13 Au Gratin Potatoes 13 / Hand Cut French Fries 10

Jalapeno Cheddar Grits 11 / Garlic Mashed Potatoes 11

Seasonal Vegetables 12 / Sautéed Mushrooms 12

Hatch Chile Mac & Cheese 13

(Add Cold Water Lobster Meat +20)

CHEF'S SPECIALTIES

Filet Diane – 6oz Filet, Garlic Whipped Potatoes, Seasonal Vegetable Garnish, Brandy Peppercorn Sauce 48
(upgrade to 8oz Filet for an additional 10)

Colorado Rack of Lamb – Creole Smothered White Beans, Bourbon Glaze, Spiced Pecans, Vegetable Garnish 60

Lobster Scampi – Cold Water Lobster Tail, Tomatoes, Basil, Mushrooms, Capers, Scampi Butter, Linguine 54

Black Coffee Rubbed Ribeye – 16oz Prime Ribeye, Garlic Whipped Potatoes, Vegetable Garnish, Black Coffee BBQ Sauce, Tabasco Onion Strings 72

New York Strip & Relleno – Southwestern Spiced New York Strip, Mushroom & Cheese Relleno, Black Bean Relish, Red Chile Hollandaise, Crispy Tortilla Strips 62

Pan Roasted Lemon Chicken – Crispy Organic Chicken Breast, Lemon Cream Sauce with Mushrooms, Tomatoes, Green Onions and Parsley, Garlic Whipped Potatoes and Vegetable Garnish 38

Creole Shrimp and Grits – Creole Spiced Shrimp, Jalapeno Cheddar Grits, Creole Sauce 36

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

Fried Chicken Dinner Salad – Buttermilk Marinated Fried Chicken, Crispy Greens Marinated Tomatoes & Onions, Cucumbers, Pepper Jack Cheese, House Made Cayenne Ranch 26

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness."
Automatic Gratuity added to parties of 6 or more.