

# 13 PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** - MENU 011

## 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** – Jalapeño Pepper Jelly Glaze, Jicama Citrus Salsa 24

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

**Fried Green Tomatoes** – New Orleans Remoulade, Dressed Greens 18

## PETITE SALADS

**Old Skool Wedge** – Crisp Iceberg Wedge, Blue Cheese Crumbles, Applewood Smoked Bacon, Tomatoes, Crispy Onions, House Blue Cheese Dressing 15

**13 Caesar** – Romaine, Kale, Radicchio, House Made Dressing, Crisp Breadcrumbs, Shaved Parmesan 15

**13 Spinach Salad** – Fresh Citrus, Toasted Almonds, Jicama, Cotija Cheese, Poppyseed Dressing 14

**Strawberry And Prosciutto Salad** – Fresh Arugula, Toasted Pistachios, Balsamic Vinaigrette 15

## STEAKS

6oz Filet Mignon 44

8oz Filet Mignon 54

Prime 12oz New York Strip 58

Prime 16oz Ribeye 70

**20oz Prime Dry Aged Cowboy Ribeye  
with Whistle Pig Bourbon Butter 95**

**42oz Prime Chef Cut Porterhouse 120**

## ADDS

Blue Cheese Crust 7 / Peppercorn Sauce 6

New Mexico Hatch Green Chile Hollandaise 6

House Steak Sauce 4 / Grilled Shrimp 10

Cold Water Roasted Lobster Tail 55

## SIDES

13 Au Gratin Potatoes 15 / Hand Cut French Fries 11

Jalapeño Cheddar Grits 12 / Garlic Mashed Potatoes 15

Seasonal Vegetables 15 / Sautéed Mushrooms 14

Hatch Chile Mac & Cheese 15 (Add Cold Water Lobster Meat +20)

## CHEF'S SPECIALTIES

**Filet Diane** – 6oz Filet, Garlic Whipped Potatoes, Seasonal Vegetable Garnish, Brandy Peppercorn Sauce 55  
(Upgrade to 8oz Filet for an additional 10)

**Colorado Rack of Lamb** – Roasted Potatoes, Seasonal Vegetable, Chimichurri Sauce 64

**Black Coffee Rubbed Ribeye** – 16oz Prime Ribeye, Garlic Whipped Potatoes, Vegetable Garnish,  
Black Coffee BBQ Sauce, Tabasco Onion Strings 78

**Mushroom Crusted New York Strip** – Roasted Potatoes, Seasonal Vegetables, Bordelaise Sauce,  
Crispy Shallots 72

**Crispy Lemon Chicken** – Crispy Organic Chicken Breast, Asparagus, Tomatoes, Mushrooms, Green Onions, Fresh  
Pasta Tossed in a Lemon Cream Sauce 38

**Jambalaya Lobster Pasta** – Cold Water Lobster Tail, Tomatoes, Andouille Sausage, Green Onions, Red Peppers,  
Fettuccine Pasta, Crystal Butter Sauce 62

**Shrimp & Grits** – Sautéed Shrimp, Salsa Verde, Charred Tomatoes, Jalapeño Cheddar Grits 36

**Rigatoni & Pesto** – Sautéed Mushrooms, Asparagus, Tomatoes, Sundried Tomato Pesto, Shaved Parmigiano,  
Toasted Breadcrumbs 28

**Black And Blue Salad** – Crisp Iceberg & Romaine, Fresh Tomatoes, Shaved Red Onions, Blue Cheese Crumbles,  
Toasted Almonds, Red Wine Vinaigrette, Grilled Flank Steak 34

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