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

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 / Cognac 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 HALF 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 – Sauteed Shrimp, Salsa Verde, Charred Tomatoes, Jalapeño Cheddar Grits 36

RIGATONI & PESTO – Sauteed Mushrooms, Asparagus, Tomatoes, Sundried Tomato Pesto, Shaved Parmigiano, Toasted Breadcrumbs 28

FRIED CHICKEN DINNER SALAD – Buttermilk Marinated Fried Chicken, Crispy Greens, Marinated Tomatoes & Onions, Cucumbers, Pepper Jack Cheese, House Made Cayenne Ranch 26