



# PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** - MENU 011

## STARTERS

**BLACKENED FILET BITES** – Tomatillo Salsa, Lime, Cilantro, Homemade Tortilla Chips 24

**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

**FRIED GREEN TOMATOES** – New Orleans Remoulade, Dressed Greens 18

**CRISPY LOBSTER** – Spicy Aioli, House Made Pepper Jelly 26

**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

**SEARED AHI** –Ginger Orange Ponzu, Fennel Salad, Wonton Strips 22

## PETITE SALADS

**OLD SKOOL WEDGE** – Crisp Iceberg Wedge, Point Reyes Blue Cheese Crumbles, Applewood Smoked Bacon, Tomatoes, Crispy Onions, Hard Cooked Egg, House Blue Cheese Dressing 15

**STRAWBERRY AND PROSCIUTTO** – Fresh Arugula, Toasted Pistachios, Balsamic Vinaigrette 15

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

**13 SPINACH** – Fresh Citrus, Toasted Almonds, Jicama, Cotija Cheese, Poppysseed Dressing 14

## CHEF CUTS

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

**42oz Prime Harris Ranch Porterhouse** 120

**TOMAHAWK RIBEYE** with Smoked Cedar Salt 125

## CLASSIC STEAKS

**6oz Filet Mignon** 44

**8oz Filet Mignon** 54

**12oz Prime Harris Ranch New York Strip** 58

**16oz Prime Harris Ranch Ribeye** 70

## ADDS

Point Reyes Blue Cheese Crust 7 / Peppercorn Sauce 6

New Mexico Hatch Green Chile Hollandaise 6

House Steak Sauce 4 / Chimichurri Sauce 6

Grilled Shrimp 10 / Cold Water Lobster Tail 55

## SIDES

13 Au Gratin Potatoes 15 / Hand Cut French Fries 11

Jalapeño Cheddar Grits 13 / Garlic Mashed Potatoes 15

Seasonal Vegetables 15 / Cognac Mushrooms 14

Hatch Chile Mac & Cheese 15

(Add Cold Water Lobster Meat to MAC +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

**PAN ROASTED CHICKEN BREAST** – Spiced Airline Breast, Za'tar Vegetables, Lemon Garlic Yogurt 38

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

**NEW YORK AND SHRIMP** – 12oz New York Strip, Creole Spiced Shrimp, Warm Remoulade, Roasted Potatoes, Seasonal Vegetable, Creole BBQ Sauce 75

**CHEF'S FISH OF THE DAY** – Ask Your Server About Today's Fresh Fish Selection MP

**LOBSTER PASTA** – Buttered Cold Water Lobster Tail, Fettuccine, White Wine & Summer Cream Sauce, Fresh Herbs 62

**RIGATONI PASTA** – Sauteed Mushrooms, Seasonal Vegetable, Tomatoes, Sundried Tomato Pesto, Shaved Parmesan, Toasted Breadcrumbs 28

**SHRIMP & GRITS** – Sauteed Shrimp, Salsa Verde, Charred Tomatoes, Jalapeño Cheddar Grits 36