



PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** - MENU 012

STARTERS

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

CREOLE SPICED CALAMARI STEAK STRIPS – Creole Olive Salad, House Made Tartar Sauce 24

SAUSAGE & POLENTA – Grilled Italian Sausage, Creamy Parmesan & Pumpkin Polenta, Arrabbiata Sauce, Basil 22

CRISPY LOBSTER – House Made Pepper Jelly, Spicy Aioli 26

13 PRIME GRILLED BACON – Root Beer Glaze, Fennel Slaw, Zesty Apple Cider Vinaigrette 24

STEAKHOUSE SHRIMP COCKTAIL – Homemade Vodka Cocktail Sauce 24

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

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

HARVEST SALAD – Fresh Spinach, Shaved Brussels, Fresh Apples & Pears, Dried Cranberries, Candied Pumpkin Seeds, Dried Goats Cheese, Honey & Apple Cider Vinaigrette 15

CLASSIC STEAKS

6oz Filet Mignon 44

8oz Filet Mignon 54

12oz Prime Harris Ranch New York Strip 58

16oz Prime Harris Ranch Ribeye 70

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

ADD'S

Point Reyes Blue Cheese Crust 7

New Mexico Hatch Green Chile Hollandaise 6

House Steak Sauce 4 / Peppercorn Sauce 6

Grilled Shrimp 10 / Cold Water Lobster Tail 55

SIDES

Sweet Potato Au Gratin 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, Vegetable Garnish, Brandy Peppercorn Sauce 55
(Upgrade to 8oz for an additional 10)

BLACK COFFEE RUBBED RIBEYE – 16oz Prime Ribeye, Garlic Whipped Potatoes, Vegetable Garnish, Black Coffee BBQ Sauce, Tabasco Onion Strings 78

COLORADO HALF RACK OF LAMB Creole Smothered White Beans, Spiced Pecans, Bourbon Glaze 64

CHEF'S SEAFOOD OF THE DAY – Hear About Today's Fresh Seafood Selection MP

CAJUN SMOTHERED CHICKEN – Blackened Mary's Chicken Breast, Rich Cajun Pan Sauce, Steamed Rice, Seasonal Vegetable 38

CREOLE SMOTHERED SHRIMP & GRITS – Blackened Shrimp, Jalapeno Cheddar Grits, Cajun Pan Sauce, Blistered Tomatoes 36

NEW YORK AND ENCHILADAS – 12oz Prime New York Strip, Potato & Cheese Enchiladas, Hatch Green Chile Sauce, Fried Egg, Cilantro Creme 75

LOBSTER PASTA – Cold Water Lobster Tail, Pasta, House Made Tomato Sauce, Herbed Caper Butter, White Wine, Fresh Tomatoes, Fried Basil 62

BRANDIED CHERRY PORK CHOP – Salmon Creek Pork Chop, Sweet Potato Au Gratin, Brandied Cherry Sauce 40

BACON WRAPPED FILET – 8oz Filet, Applewood Smoked Bacon, Garlic Whipped Potatoes, Vegetable Garnish, Bordelaise Sauce 68

13 SPAGHETTI – Sautéed Mushrooms, Eggplant, House Made Tomato Sauce, Shaved Parmesan, Toasted Breadcrumbs 28

FRIED CHICKEN SALAD – Buttermilk Marinated Fried Chicken, Crispy Greens, Marinated Tomatoes & Onions, Cucumbers, Pepper Jack, Cayenne Ranch 36