



PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ**
VALENTINE'S WEEK MENU

STARTERS

O.G. ALMOND COCONUT PRAWNS – Creole Honey Mustard 25

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

STEAKHOUSE SHRIMP COCKTAIL – Homemade Vodka Cocktail Sauce 24

BEEF CARPACCIO – Basil Aioli, Arugula, Parmesan, Olive Tapenade, Capers, Crostini, Enzo Olive Oil 26

SMOKED SALMON CROSTINI – Smoked Ora King Salmon, Dill Cream Cheese, Everything Crostini, Chive Crema 24

CRISPY LOBSTER – House Made Pepper Jelly, Spicy Aioli 26

13 PRIME GRILLED BACON – Root Beer Glaze, Fennel Slaw, Zesty Apple Cider Vinaigrette 26

PETITE SALADS

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 Goat 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

ADDS

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 / 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 & SHRIMP – 6oz Filet, Creole Spiced Shrimp, Garlic Whipped Potatoes, Vegetable Garnish, Creole Hollandaise 68
(Upgrade to 8oz for an additional 10)

SNAKE RIVER FARMS WAGYU STRIP – Soy Mirin Glazed Mushrooms, Garlic Whipped Potatoes, Wasabi Vinaigrette 95

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

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

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

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

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

CRISPY LEMON CHICKEN – Crispy Organic Chicken Breast, Tomatoes, Mushrooms, Green Onions, Fresh Pasta Tossed in Lemon Cream Sauce 38

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