



# 13 PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** - MENU 013

## STARTERS

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

**SALMON CROSTINI** – House Tequila Cured Ora King Salmon, Chive Cream Cheese, Capers, Pickled Onion, Smoked Salt, Everything Crostini 22

**O.G. ALMOND COCONUT PRAWNS** – Creole Honey Mustard, Sliced Serrano Peppers 25

**CHILE RELLENO** – Mushrooms, Creamy Cheese Blend, Tortilla Sauce, Pico 22

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

**COFFEE RUBBED BACON** – Red Eye Gravy, Fried Egg 26

**BEEF CARPACCIO** – Basil Aioli, Arugula, Parmesan, Olive Tapenade, Capers, Balsamic, Crostini 26

**STEAKHOUSE SHRIMP COCKTAIL** – Homemade Vodka Cocktail Sauce 24

## PETITE SALADS

**OLD SKOOL WEDGE** - Iceberg Wedge, Point Reyes Blue Cheese Crumbles, Applewood 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

**THE 13 GREEN** – Mixed Greens, Grape Tomatoes, Sliced Cucumbers, Red Onion, Radish, Lemon Basil Vinaigrette 14

**BUTTER LETTUCE STACK** – Butter Lettuce, Red Onion, Heirloom Tomatoes, Point Reyes Blue Cheese, Radish, Sunflower Seeds, Cayenne Ranch 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

## ADDS

Point Reyes Blue Cheese Crust 7 / Chimichurri 6

New Mexico Hatch Green Chile Hollandaise 6

House Steak Sauce 4 / Peppercorn 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, 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** – New Orleans Spiced Ratatouille, Chimichurri Sauce 64

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

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

**CREOLE SMOTHERED SHRIMP & GRITS** – Tomatillo Salsa, Jalapeno Cheddar Grits, Blistered Tomatoes 36

**CAMPFIRE NEW YORK** – 12oz Prime New York Strip, Creole Spiced, Campfire Vegetables, Garlic Whipped Potatoes, Remoulade, Crispy Shoestrings 70

**LOBSTER PASTA** – Buttered Cold Water Lobster Tail, Roasted Corn, Green Onion, Basil, Corn Cream Sauce, Chili Oil, Fettuccine Pasta 66

**SALMON CREEK PORK CHOP** – Whistle Pig Maple Glaze, Potato Au Gratin, Vegetable Garnish 40

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

**PISTACHIO PESTO PASTA** – Sautéed Mushrooms, Fresh Tomato, Pistachio Pesto, Fettuccine 28

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