



13 PRIME STEAK

EXECUTIVE CHEF **TOMMY CHAVEZ** - MENU 014

STARTERS

SALMON TOSTADA – House Tequila Cured Salmon, Jicama, Cabbage & Radish Slaw, Ginger Soy Dressing 24

POLENTA AND SAUSAGE – Italian Sausage, Parmesan Polenta, Smoked Tomato Butter Sauce 22

CHILE RELLENO – Ground Beef Picadillo, Sweet Potatoes, Pepperjack Cheese, Hatch New Mexico Red Chile Sauce 22

CRISPY LOBSTER – House Made Pepper Jelly, Spicy Aioli 26

COFFEE RUBBED BACON – Black Coffee BBQ Sauce, Crispy Shoestring Sweet Potatoes 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, Soft Cooked Egg, House Blue Cheese Dressing 15

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

13 WILTED SPINACH – Pickled Shallots, Candied Pecans, Soft Cooked Egg, Warm Bacon Vinaigrette 15

FALL SALAD – Mixed Greens, Pears, Dried Cranberries, Spiced Pumpkin Seeds, Goat Cheese, 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

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

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

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

CHICKEN MARSALA – Mary's Organic Chicken Breast, Sauteed Mushrooms, Marsala Wine Sauce, Fettuccine 38

CREOLE SPICED DUCK BREAST – Mashed Sweet Potatoes, Seasonal Vegetable Garnish, Dried Cherry Madeira Glaze 45

SHRIMP & GRITS – Creole Spiced Shrimp, Crispy Bacon, Sauce Creole, Jalapeno Cheddar Grits 36

NEW YORK AND ENCHILADAS – 12oz Prime New York Strip, Cheddar, Cotija & Potato Enchiladas, Hatch Red Chile Sauce, Jalapeno Crema, Pico De Gallo, Tortilla Strips 70

LOBSTER FRA DIAVOLO – Cold Water Lobster Tail, Spicy Tomato Sauce, Calabrian Chile. Spaghetti, Fresh Herbs, Breadcrumbs 66

PORK PORTERHOUSE – Sauteed Apples, Calvados Butter, Sweet Potato Au Gratin, Seasonal Vegetable Garnish 40

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

FRIED CHICKEN SALAD – Buttermilk Marinated Fried Chicken, Crispy Greens, Marinated Tomatoes & Onions, Cucumbers, Pepper Jack, Cayenne Ranch 28

PAPPARDELLE BOLOGNESE – Mushroom Bolognese, Shaved Parmesan, Toasted Breadcrumbs 28