

# PRIME 25

STEAK • FISH • COCKTAILS

GENERAL MANAGER JUSTIN COLVIN

## APPETIZERS

<b>PRIME25 STEAK TARTARE*</b> radish, frisée, mushroom chips, horseradish aioli, quail egg, toasted sourdough	26	<b>TUNA TARTARE*</b> cucumber, herbs, crouton, miso ginger dressing	24
<b>1/2 DOZEN OYSTERS*</b> cocktail sauce, red wine mignonette, lemon (rockefeller +5)	28	<b>"MILLION DOLLAR" BACON</b> thick-cut Nueske bacon, brown sugar, black pepper	20
<b>OCTOPUS AL PASTOR</b> aji verde, pickled shallots, fennel salad	28	<b>CRAB CAKE</b> tarragon remoulade, petite greens with truffle vin, lemon	26
<b>STEAMED MUSSELS</b> sofrito, chorizo, grilled sourdough	20	<b>AMERICAN WAGYU CECINA</b> coriander poached apricots, pickled shallots, marcona almonds, mustard oil	26
<b>DUCK WINGS</b> hoisin-orange glazed, Thai basil salad, cashews, lemongrass pickled cucumbers	18	<b>SHRIMP COCKTAIL</b> lemon, cocktail sauce	28

## SEAFOOD TOWER

oysters, jumbo shrimp, lobster tails, jumbo lump crab salad, tuna tartare, lemons, house sauces  
SIGNATURE 160 // PRIME 240

## SOUP & SALADS

<b>LOBSTER BISQUE</b> lobster-sherry broth, crème fraîche lobster	24	<b>BEET AND BURRATA PANZANELLA</b> roasted beets, shaved fennel, sliced blood orange, burrata cheese, pistachio bread crumbs, pomegranate vinaigrette	16
<b>WEDGE</b> blue cheese, tomato, red onion, cucumber, bacon, olives, creamy house dressing	15	<b>CAESAR</b> parmesan cheese, anchovy crumb	13

## MAINS

<b>HOKKAIDO SCALLOPS*</b> scallops, pea and asparagus risotto, tomato brown butter, black olive crumble	48	<b>TUNA AU POIVRE*</b> pepper and spice crusted tuna, creamed leeks, broccolini, ginger peppercorn veal reduction	44
<b>LAMB LOIN*</b> pea puree, mushroom, asparagus, leek fricassee, bacon-mustard veal jus	46	<b>HALIBUT*</b> leek-turmeric emulsion, roasted baby carrots, tarragon	48
<b>PRIME25 STEAK BURGER*</b> arugula, Comté cheese, tomato compote, Nueske bacon, truffle mustard, fries	34	<b>NORDIC SALMON FILET*</b> roasted maitake mushroom, broccolini, petite herbs, miso mustard	39

EXECUTIVE CHEF PETE MORENO

ALLERGY INFO



Ask your server about modified gluten free options

For parties of 6 or more, and separate checks a 20% gratuity will be automatically added to the bill

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## STEAKS & CHOPS

FILET MIGNON* 8oz	58	PORTERHOUSE* 40oz	150
PRIME NY STRIP* 12oz	56	SPICE RUBBED RIBEYE* 14oz	55
AUSTRALIAN WAGYU TOMAHAWK* 30oz	225	DOUBLE CUT BERKSHIRE PORK CHOP* 16oz	38
CERTIFIED JAPANESE A5 WAGYU* 6oz with XO sauce	135	VENISON* 10oz	48
CHATEAUBRIAND* 20oz	120	CAULIFLOWER 'STEAK' Comté cheese sauce, pistachio chimichurri, roasted mushrooms, peppers	26

## ACCESSORIZE YOUR STEAK

NUESKE BACON & EGG* 10	9oz MAINE LOBSTER TAIL MP	OSCAR JUMBO LUMP* MP
SHRIMP SCAMPI (2pcs) 18	BLUE CHEESE CRUST 9	

## SAUCES

PRIME 25 STEAK SAUCE 6	BÉARNAISE* 8	BORDELAISE 7
CHIMICHURRI 6	CREAMY HORSERADISH 6	COGNAC PEPPERCORN 7
	BLUE CHEESE JUS 8	SAUCE FLIGHT 30 pick 5

## SIDES

CRISPY DUCK FAT POTATOES 11	FRIES 11 scallions & pecorino cheese truffle oil +6	KUNG PAO CAULIFLOWER 10 chili glaze, peppers, onion cashews
HOT HONEY CARROTS 11 garlic herb butter, pistachios	CRISPY BRUSSELS 10 sweet & sour sesame	CREAMED SPINACH 12 with fried shallots
ROASTED MUSHROOMS 11 shishito peppers, yuzu mirin glaze	ASPARAGUS 11 lemon, garlic, shallots	TRUFFLE MAC & CHEESE 20
POTATO PURÉE 10 loaded +6 // lobster +20 truffle +12	BAKED POTATO 9 loaded +6	SHISHITO PEPPERS 11 furikake cream, marcona almond chile crisp

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