

**. PRIME . ONE . TWELVE .  
LUNCH**

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**SOUPS**

**TOMATO BASIL  
W/MINI FONTINA  
GRILLED CHEESE \$15  
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**FRENCH ONION  
W/BRANDY & AGED  
GRUYERE \$15  
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**LOBSTER BISQUE  
SPIKED W/DRY SACK  
SHERRY \$27**

**RAW BAR**

**JUMBO SHRIMP COCKTAIL \$10 EACH  
MAINE LOBSTER COCKTAIL \$27  
MARYLAND CRAB COCKTAIL \$25**

**SELECTION OF CAVIARS  
W/ TRADITIONAL ACCOMPANIMENTS \$MP**

**CHEF'S SELECTION OF EAST AND WEST  
COAST OYSTERS \$3.50 EACH**

**SERVED W/ HORSERADISH COCKTAIL SAUCE AND  
BLACK PEPPER MIGNONETTE**

**APPETIZERS**

**TRUFFLE PROVOLONE CHEESE FONDUE FOR THE TABLE \$25**

**WAGYU STEAK TARTARE W/ QUAIL EGG & HOUSE MADE CROSTINIS \$25**

**OYSTERS ROCKEFELLER \$21**

**JUMBO LUMP CRAB CAKE W/ SWEET CORN RELISH & TARTAR SAUCE \$23**

**HAWAIIAN BIG EYE TUNA TARTARE W/ CASSAVA CRACKERS \$23**

**TRADITIONAL ESCARGOT W/ FRESH HERBS & GARLIC BUTTER \$19**

**DEVILED EGGS W/ WHITE TRUFFLE & CAVIAR \$20**

**PAN SEARED DIVER SCALLOPS W/ SLOW BRAISED WAGYU SHORT RIB,  
TRUFFLE MASH & PINOT NOIR SAUCE \$36**

**SWEET & SPICY CHICKEN WINGS \$25**

**CRISPY KEY WEST CALAMARI W/LEMON, PARSLEY & SWEET CHILI AIOLI \$23**

**SALADS**

**BEEFSTEAK TOMATO & ONION W/ CRUMBLED BLUE CHEESE \$19**

**HEARTS OF ROMAINE CAESAR W/ BRIOCHE CROUTONS & SHAVED PARMESAN  
\$21 W/GRILLED CHICKEN \$8 EXTRA**

**CRISPY CALAMARI CAESAR W/ROASTED PEPPERS & SHAVED PARMESAN \$19**

**CHOPPED CHINESE CHICKEN SALAD W/SHREDDED GREENS, BEAN SPROUTS,  
CRISPY WONTONS, TOASTED PEANUTS& HOISIN VINAIGRETTE \$18**

**LOBSTER COBB SALAD W/ROASTED CORN, TOMATO, AVOCADO, APPLEWOOD  
SMOKED BACON & CHOICE OF HOUSE MADE DRESSING \$34**

**ARUGULA SALAD W/ ROASTED BEETS, GOAT CHEESE CROUTONS  
& AGED BALSAMIC VINEGAR \$19**

**ORGANIC FIELD GREENS W/ SHAVED APPLES, CANDIED WALNUTS  
& POPPY SEED VINAIGRETTE \$21**

**SOUTHWESTERN TENDERLOIN SALAD W/BUTTER LETTUCE, CILANTRO, BLACK  
BEANS, ROASTED CORN, AVOCADO & CHILI VINAIGRETTE \$25**

**"THE DOUBLE WEDGE"- ICEBERG & BUTTER LETTUCE W/ APPLEWOOD  
SMOKED BACON & CHOICE OF CREAMY BLUE, 1000 ISLAND OR 50/50 \$22**

**PRIME 1 12 CHOPPED SALAD W/ROMAINE, SPINACH, HEARTS OF PALM,  
CUCUMBER, CELERY HEARTS, GRAPE TOMATOES, ASPARAGUS, SMOKED  
BACON & GREEN GODDESS DRESSING \$25**

**CHOPPED KALE SALAD W/QUINOA, BLACK CURRANTS, CRUSHED WALNUTS,  
SHAVED PARMESAN & LEMON THYME VINAIGRETTE \$21**

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**SANDWICHES**

**PRIME 112 FILET MIGNON STEAK SANDWICH W/CARAMELIZED & CRISPY ONIONS, FRISEE, HERB MAYO ON A TOASTED BAGUETTE \$32**

**“NEW ENGLAND STYLE” MAINE LOBSTER ROLL \$27**

**“KEYS STYLE” FRIED GROUPEL SANDWICH W/MELTED AMERICAN CHEESE, SHREDDED LETTUCE, BEEFSTEAK TOMATO & TARTAR SAUCE \$19**

**CHURRASCO STEAK WRAP W/BLACK BEANS & RICE, SWEET PLANTAINS & CHIMICHURRI SAUCE \$21**

**ALL SANDWICHES SERVED WITH A CHOICE OF HOUSE MADE CHIPS OR COLE SLAW**

**BURGERS & SLIDERS**

**10 OZ. KOBE BEEF HAMBURGER W/ LETTUCE, TOMATO, ONION & PICKLE \$20**

**PRIME 112 10 OZ. KOBE BEEF HAMBURGER W/ FRIED FARM EGG, APPLEWOOD SMOKED BACON & ENGLISH CHEDDAR \$25**

**KOBE BEEF SLIDERS \$28**

**BIG EYE TUNA SLIDERS W/ WASABI SLAW & SWEET SOY \$26**

**FRIED CHICKEN SLIDERS W/ HOUSE SLAW & CHEDDAR \$23**

**BRAISED WAGYU SHORT RIB SLIDERS W/CARAMELIZED ONIONS & CHEDDAR \$31**

**CHEF’S COMPOSITIONS**

**BLACKENED LOCAL SWORDFISH W/ ARUGULA & PAPAYA SALSA \$39**

**JUMBO LUMP CRAB CRUSTED GROUPEL W/WILTED SPINACH & HORSERADISH BUTTER \$45**

**WILD KING SALMON W/ WHIPPED CAPER POTATOES, ASPARAGUS & LEMON NAGE \$39**

**SOY MARINATED CHILEAN SEA BASS W/ STEAMED BABY BOK CHOY & SWEET MISO SAUCE \$43**

**SESAME CRUSTED HAWAIIAN BIG EYE TUNA W/ CRISPY GINGER RICE BALL, WASABI SAUCE & SWEET SOY \$48**

**PAN ROASTED BONELESS HALF CHICKEN W/GARLIC MASH, GREEN BEANS & NATURAL REDUCTION \$36**

**JUMBO FRIED SHRIMP W/ LOBSTER COLE SLAW & SEEDLESS WATERMELON \$48**

**SLOW BRAISED MISHIMA RANCH WAGYU SHORT RIB W/STONE GROUND CHEDDAR GRITS, COLLARD GREENS & CRISPY ONIONS \$45**

**FRIED “CHICKEN ‘N WAFFLES” W/MAPLE SYRUP \$34**

**CRISPY TEMPURA LOBSTER W/LOBSTER PANCAKE & SWEET CHILI SAUCE \$MP**

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OUR BEEF IS USDA PRIME AND DRY AGED FOR 21-28 DAYS.

**PRIME STEAKS**

- 8 oz. FILET MIGNON \$45
- 12 oz. FILET MIGNON \$61
- 16 oz. BONE-IN FILET \$66
- 14 oz. NY STRIP \$59
- 14 oz. "MEYER NATURAL"  
NY STRIP \$61
- 16 oz. BONE-IN NY STRIP \$66
- 20 oz. NY STRIP \$69
- 24 oz. T-BONE \$72
- 22 oz. BONE-IN RIB EYE \$74
- 30 oz. BONE-IN RIB EYE FOR 2 \$95
- 48 oz. PORTERHOUSE FOR 2 \$140

**JAPANESE A5 KOBE**

FILET \$35 PER OZ. (2 OZ. MINIMUM)  
16 oz. RIB EYE \$230

**OTHER MEAT, CHOPS  
AND RACKS**

- COLORADO LAMB RACK \$59
- 16 oz. VEAL CHOP \$58
- 16 oz. CHURRASCO STEAK \$48
- KOBE BEEF HOT DOG \$28
- 1 LB. KOBE HAMBURGER \$30
- 20 oz. PRIME RIB \$53  
(SUNDAYS NIGHTS ONLY)

**MISHIMA RESERVE  
AMERICAN WAGYU**

- 8 oz. FILET \$85
- 12 oz. FILET \$120
- 35 oz. BONE-IN RIB EYE \$175

**SAUCES \$3**

PRIME 112 STEAK  
HORSERADISH CREAM  
PEANUT HOISIN  
HOLLANDAISE  
BEARNAISE  
CURRY MAYO  
CHIMICHURRI  
BORDELAISE  
PEPPERCORN  
ENGLISH MUSTARD  
XXX HOT SAUCE

**BUTTERS \$4**

GORGONZOLA  
SMOKED BACON & ONION  
TRUFFLE  
GARLIC & HERB  
FOIE GRAS  
CABERNET GOAT CHEESE

**CHAPEAUX**

GORGONZOLA \$4  
BACON & CHEDDAR \$4  
FRIED FARM EGG \$4  
GOAT CHEESE CHIVE \$5  
PHILLY CHEESESTEAK \$7  
OSCAR \$15  
ROSSINI (FOIE GRAS) \$25

**MAINE LOBSTER: MKT. PRICE**

BROILED, STEAMED  
OR

CRACKED AND STUFFED W/ JUMBO LUMP CRAB & BAY SCALLOPS  
& FINISHED W/ COGNAC BUTTER \$20 EXTRA

**POTATOES \$13**

SEA SALT BAKED POTATO W/  
VERMONT BUTTER, APPLEWOOD  
SMOKED BACON BITS AND CHIVE SOUR  
CREAM \$15

WHITE TRUFFLE FRIES \$16

HASH BROWNS  
SWEET POTATO FRIES  
CRISPY FRENCH FRIES  
SWEET POTATO MASH  
ROASTED GARLIC MASH  
SCALLOPED PARMESAN POTATOES  
HOUSE MADE "TATER TOTS"  
POTATO PANCAKES  
KOBE SAUSAGE STUFFING  
CORN BREAD STUFFING

**ACCESSORIES \$14**

SAUTÉED SPINACH  
ROASTED BEETS W/ MAYTAG BLUE  
CREAMED CORN  
SAUTÉED FOREST MUSHROOMS  
CREAMED SPINACH  
BLACK BEANS & RICE  
GRILLED ASPARAGUS  
FIVE CHEESE TRUFFLE "MAC"  
LOBSTER MAC N CHEESE \$27  
FRIED GREEN TOMATOES  
CRISPY ONION RINGS  
CARAMELIZED ONIONS  
STONE GROUND CHEDDAR GRITS  
STEAMED BROCCOLI & CHEDDAR  
BRAISED COLLARD GREENS  
BRUSSELS SPROUTS W/ PANCETTA  
SAUTÉED BROCCOLI RABE  
CAULIFLOWER CHEDDAR GRATIN  
RUM BAKED SWEET PLANTAINS  
GRILLED SEASONAL VEGETABLES