

. PRIME . ONE . TWELVE .

SOUPS

TOMATO BASIL
W/MINI FONTINA GRILLED
CHEESE \$15

FRENCH ONION
W/BRANDY & AGED
GRUYERE \$15

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

SAUTÉED HUDSON VALLEY FOIE GRAS W/ WATERCRESS,

SPICED PINEAPPLE JAM & AUSTRALIAN CANDIED GINGER \$29

OYSTERS ROCKEFELLER \$21

"LOUISIANA STYLE" CHAR-GRILLED OYSTERS \$22

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

SWEET & SPICY CHICKEN WINGS \$25

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

FRIED CHICKEN SLIDERS W/ HOUSE SLAW & CHEDDAR \$24

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

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

KOBE BEEF SLIDERS \$28

KOBE BEEF DUMPLINGS W/ SWEET CHILI AIOLI & SOY VINAIGRETTE \$25

• *FEATURED APPETIZER* •

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

SALADS

BEEFSTEAK TOMATO & ONION W/ CRUMBLD BLUE CHEESE \$19

HEARTS OF ROMAINE CAESAR W/ BRIOCHE CROUTONS & SHAVED PARMESAN
\$21

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

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

"THE DOUBLE WEDGE"- ICEBERG & BUTTER LETTUCE W/ APPLEWOOD SMOKED
BACON & CHOICE OF CREAMY BLUE, 1000 ISLAND OR 50/50 \$23

CHOPPED KALE SALAD W/ QUINOA, BLACK CURRANTS, CRUSHED WALNUTS,
SHAVED PARMESAN & LEMON THYME VINAIGRETTE \$22

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

• *SIGNATURE SALAD* •

PRIME 112 CHOPPED SALAD W/ ROMAINE, SPINACH, HEARTS OF PALM,
CUCUMBER, CELERY HEARTS, GRAPE TOMATOES, ASPARAGUS, SMOKED BACON
& GREEN GODDESS DRESSING \$25

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OUR BEEF IS USDA PRIME AND DRY AGED FOR 30 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 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

CHEF'S COMPOSITIONS

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

JUMBO LUMP CRAB CRUSTED GROUPER 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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POTATOES \$13

**SEA SALT BAKED POTATO W/ VERMONT BUTTER, APPLEWOOD
SMOKED BACON BITS AND CHIVE SOUR CREAM \$14**

**HASH BROWNS
SWEET POTATO FRIES W/ HOUSE MADE RANCH
CRISPY FRENCH FRIES
SWEET POTATO & VANILLA BEAN MASH
ROASTED GARLIC MASH
SCALLOPED PARMESAN POTATOES
CRISPY CHEESE POTATO SKINS W/BACON, SOUR CREAM & GREEN ONIONS
HOUSE MADE "TATER TOTS"
POTATO PANCAKES W/ SOUR CREAM & APPLE COMPOTE
CRISPY WHITE TRUFFLE FRENCH FRIES \$16**

ACCESSORIES \$14

**SEASONAL GRILLED VEGETABLES
SAUTÉED SPINACH
ROASTED BEETS W/ MAYTAG BLUE
CREAMED CORN W/ BLACK TRUFFLES
SAUTÉED FOREST MUSHROOMS
CREAMED SPINACH W/ CRISPY SHALLOTS
BLACK BEANS & RICE
GRILLED ASPARAGUS
FIVE CHEESE TRUFFLE "MAC"
KOBE BEEF & SAUSAGE STUFFING
SOUTHERN STYLE CORNBREAD STUFFING
FRIED GREEN TOMATOES W/PIMENTO CHEESE
CRISPY ONION RINGS
CAMELIZED ONIONS
STONE GROUND CHEDDAR GRITS
STEAMED BROCCOLI W/ CHEDDAR FONDUE
BRAISED COLLARD GREENS W/ SMOKEY BACON
SLOW ROASTED BRUSSELS SPROUTS W/ CRISPY PANCETTA
SAUTÉED BROCCOLI RABE W/GARLIC, CHILIES & LEMON
CAULIFLOWER AND VERMONT CHEDDAR GRATIN
RUM BAKED SWEET PLANTAINS
SPINACH & PARMESAN STUFFED TOMATOES
TRUFFLED LOBSTER MAC N CHEESE \$27
SEAFOOD STUFFING \$20
LOBSTER COLE SLAW \$20**

**OPEN DAILY FOR LUNCH
NOON-3PM
DINNER OPENS DAILY AT 5:30 PM
VISIT OUR SISTER RESTAURANTS
PRIME ITALIAN, PRIME FISH & BIG PINK**

WE PROUDLY SERVE NUESKE'S APPLEWOOD SMOKED BACON