

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

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

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/ CRUMBLLED 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
BERNAISE
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

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