

## 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

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

. PRIME . ONE . TWELVE .

**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

. PRIME . ONE . TWELVE .

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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**