

P R I M E

APPETIZERS

*Tuna & Avocado Poke

soy-sesame dressing, macadamia nuts, cucumber, cilantro

Lump Crab Cake

tartar sauce, lemon

*Seared Diver Scallop

cured pork belly confit, orange & pomegranate sauce

*Black Angus Beef Tartar

beer bread, mesclun salad

Goat Cheese, Piquillos & Portobello Tart

yellow bell pepper coulis

Jumbo Shrimp Cocktail

poached & chilled, house-made citrus cocktail sauce

SOUPS & SALADS

Clam Chowder

smoked bacon, potatoes, vegetables

Vidalia Onion Soup

french baguette, pepper jack cheese

Hearts of Romaine Caesar

anchovies, garlic croutons, parmesan cheese

Iceberg Wedges

crispy applewood smoked bacon, hard-boiled eggs, chives, buttermilk dressing

Beefsteak Tomato & Pickled Red Onions

fresh basil, aged balsamic vinegar, extra virgin olive oil

Harvest Salad

mixed greens, kernel corn, roasted pumpkin, pickled red beets, dried cherries & cranberries, cajun spiced pecans, honey-walnut vinaigrette

FEATURED PRIME STEAKS

*U.S.D.A. Prime New York Strip

12 ounces

*U.S.D.A. Prime Porterhouse Steak

18 ounces or 32 ounces for two people

*U.S.D.A. Prime Bone-In Rib Steak

18 ounces

*U.S.D.A. Prime Filet Mignon

6 ounces / 10 ounces

*Slow Roasted Prime Rib of Beef

freshly grated horseradish

*"Our Signature" Surf & Turf

6 ounce filet mignon with one of your seafood favorites - 6 ounce lobster tail or alaskan king crab legs

SEAFOOD & FISH SPECIALTIES

Alaskan King Crab Legs

A two-pound cluster of sweet alaskan crab legs, warm drawn butter, lemon

*Whole Maine Lobster

warm drawn butter, lemon

Dover Sole

caper lemon sauce

*Applewood Smoked Salmon

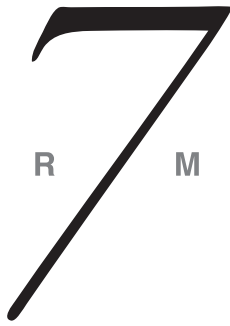
tamarind-whiskey sauce, asparagus

*Seafood Plateau

shrimp, lobster, crab leg and snow crab claws on ice, european & american cocktail sauce

Fish of the Day

P R I M E



LAMB

*New Zealand Double Cut Lamb Chops

10 ounces

PORK

Mojo Marinated Double Cut Pork Rib Chop

14 ounces

VEAL

*Bone-In Veal Chop

16 ounces

POULTRY

Roasted Half Empire Kosher Chicken

cranberry-mango relish

SIDE DISHES

Twice Baked Potato

sour cream, bacon, scallions

Potato Gratin

Mashed Potatoes

Truffle Fries

Vegetable Fried Rice

Creamed Spinach

Sautéed Sweet Corn

Green Beans, Onions & Bacon

Sautéed Mushrooms

Asparagus & Truffle Butter

Crispy Onion Rings

SMALL PLATES

*New Zealand Lamb Rack

6 ounces, potato gratin, green beans, chimichurri sauce

*Sliced Prime Beef Strip Loin Steak

6 ounces, cranberry-port wine sauce, truffle fries, sautéed mushrooms

*Seared Ahi Tuna

5 ounces, sweet soy, chipotle pepper sauce, asparagus

*Prime 7 Seafood Sampler

half lobster tail, alaskan king crab leg, jumbo scallop, mashed potatoes, sauce béarnaise

Grilled Chicken Supreme

habanero-maple barbecue sauce, sweet corn, crispy onion rings

SAUCES

Béarnaise

Steakhouse Barbecue

Cranberry-Port Wine

Armagnac-Green Peppercorn

Jack Daniel's Steakhouse

Chimichurri

Habanero-Maple Barbecue

YOUR CHOICE OF CLASSIC PREPARATIONS:

RARE

Nicely seared on the outside. Red, cool on the inside.

MEDIUM

Hot, pink center. More firm than medium rare.

MEDIUM-RARE

Red, warm center. Slightly firm.

MEDIUM-WELL

Cooked throughout, slight hint of pink at the center.

WELL-DONE

Fully cooked through. No pink left at center.

USDA PRIME BEEF

Of all the beef produced in the U.S. only 2% is certified prime grade by the USDA. Our USDA prime beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we dry age the beef for a minimum of 28 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate beef experience.

SMALLER PORTIONS AVAILABLE