

APPETIZERS

WATERMELON GAZPACHO • 9

Lump Crab, Pepper Salsa

CLASSIC CAESAR • 11

Add to your Tableside Caesar
Imported White Anchovies • 3
Crab Croutons • 8

GOLDEN & RUBY BEET SALAD • 12

Coach Farms Goat Cheese, Frisée,
Green Apple, Pistachios, Black Fig Glaze

FARMER'S MARKET SALAD • 10

Summer Vegetables, Balsamic Vinaigrette

NEW WEDGE • 12

Heart of Romaine, Tomatoes, Red Onion,
Maytag Blue Cheese
Slab Bacon • 2

JUMBO LUMP CRAB CAKE • 15

Lemon Garlic Tartar Sauce

THAI FLUKE CEVICHE • 12

Avocado, Coconut, Soy & Lime

BIG EYE TUNA TARTAR • 16

Bok Choy & Hijiki Salad, Ginger Ponzu

CLASSIC FILET MIGNON TARTAR • 16

Gaufrette Potatoes

RAW BAR

OYSTERS

Mystic, Connecticut • 3.00 each
Conn Points, Connecticut • 3.00 each
Mermaid Strait, Prince Edward Island • 3.00 each
Fanny Bay, British Columbia • 3.00 each
Cortes Island, British Columbia • 3.00 each

EAST MEETS WEST • 16

3 East Coast Oysters
3 West Coast Oysters
Cocktail Sauce, Mignonette

CRAB COCKTAIL • 16

Mustard Sauce

JUMBO SHRIMP COCKTAIL • 18

Cocktail Sauce, Ginger Aioli

CHILLED SHELLFISH CHRYSLER • 49

4 Jumbo Shrimp
½ lb. Maine Lobster
2 East Coast Oysters
2 West Coast Oysters
4 Littleneck Clams
¼ lb. Mussels
2 Crab Claws
Sea Scallop Ceviche
Caperberry Toast

CHILLED SHELLFISH EMPIRE • 79

6 Jumbo Shrimp
1 lb. Maine Lobster
4 East Coast Oysters
4 West Coast Oysters
6 Littleneck Clams
½ lb. Mussels
4 Crab Claws
Sea Scallop Ceviche
Caperberry Toast

PRIMEHOUSE SOUFFLÉ • 12

CHOCOLATE

Vanilla Bean Ice Cream

WHITE CHOCOLATE

Raspberry Ice Cream

Please Note: Dessert baking time is 15 minutes

RED MEATS

Hand selected from our partners at Creekstone Farms, Kentucky and aged on premise in our Himalayan Salt Room

PARK AVENUE SOUTH FILET • 46

Bone In, 22 oz., Lite Age

PETIT P.A.S. FILET • 34

Bone In, 12 oz., Lite Age

CLASSIC FILET MIGNON • 39

Boneless, 10 oz.

N.Y. SIRLOIN • 48

Dry Aged, 14 oz.

HANGER STEAK • 24

Chimichurri, 12 oz.

“KENTUCKY” BONE-IN RIBEYE • 46

28 days, 20 oz.

PORTERHOUSE FOR TWO • 96

Dry Aged, 39 oz.

Sliced Tableside

Classic Oscar • 12

Lump Crab, Asparagus, Béarnaise

SIDE DISHES

VEGETABLES

Crunchy Onion Rings • 8

Corn Pudding • 10

Broccoli Rabe with Garlic Dried Tomatoes • 10

Creamed Spinach • 9

Grilled Jumbo Asparagus • 10

Pan Roasted Wild Mushrooms • 12

STARCH

Mac & Cheese • 10

Old School Hash Browns • 8

Whipped Potato • 8

Roasted Garlic Whipped Potato • 8

Parmesan Polenta • 10

Truffle Asiago Fries • 10

SAUCES

Peppercorn

Béarnaise

Horseradish

Blue Cheese

Chimichurri

House Made Steak Sauce

(Additional Sauces • 2)

Once Upon a Prime

At Primehouse we are grateful to our partners at Creekstone Farms who provide us with hand selected Prime Black Angus Beef which we dry age on premise. “Prime”, our very own bull, calls Kentucky’s Creekstone Farm his home.

OTHER MEATS

THYME SEARED VEAL CHOP • 42

Asparagus, Morels, Oven Roasted Tomato, Parmesan Polenta

BERKSHIRE PORK SHORT RIB • 26

White Bean Ragout, Braised Endive, Fresh Apricot

MOROCCAN SPICED RACK OF LAMB • 42

Sunchokes, Zucchini, Summer Squash, Bell Pepper Chutney

PAN ROASTED CHICKEN BREAST • 21

Artichoke, Garbanzo Beans, Haricot Verts, Niçoise Olives, Preserved Lemon, Natural Jus

OCEAN MEATS

SCOTTISH SALMON • 26

Marinated Tomato, Tabbouleh, Yogurt Vinaigrette

CHILEAN SEA BASS • 32

Sushi Rice Crisp, Shiitakes, Baby Bok Choy, Soy-Ginger Emulsion

PAN ROASTED HALIBUT • 28

Caramelized Artichokes, Pistachio, Braised Escarole, Sage Consommé

DIVER SEA SCALLOPS • 27

Grilled Corn, Pea Shoots, Applewood Bacon

LIVE MAINE LOBSTER • 26 per lb

2.5 to 5 lbs, Steamed, Broiled or Grilled

• RESERVE CUTS •

Aged in our Himalayan Salt Room
These special cuts have limited availability.
Please inquire with your server.

40 DAY AGED RIBEYE • 52

Bone-In, 20 oz.

35 DAY AGED KANSAS CITY • 49

Bone-In Sirloin, 20 oz

PORTERHOUSE FOR ONE • 48

Dry Aged, 20 oz.