

APPETIZERS

WATERMELON GAZPACHO • 9

Lump Crab, Pepper Salsa

GOLDEN & RUBY BEET SALAD • 12

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

FARMER'S MARKET SALAD • 9

Summer Vegetables, Balsamic Vinaigrette

NEW WEDGE • 11

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

THAI FLUKE CEVICHE • 12

Avocado, Coconut, Soy & Lime

BIG EYE TUNA TARTAR • 14

Bok Choy & Hijiki Salad, Ginger Ponzu

CLASSIC FILET MIGNON TARTAR • 15

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

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.

SALADS

CLASSIC CAESAR • 11

Add to your Tableside Caesar

Crab Croutons • 8

White Anchovies • 3

Grilled Chicken • 6

Shrimp • 8

Filet • 10

CHICKEN COBB • 16

Romaine, Maytag Blue Cheese,

Applewood Smoked Bacon, Eggs,

Avocado, Tomato, Mustard Vinaigrette

SEAFOOD COBB • 22

Shrimp, Crab, Avocado, Roasted Peppers,

Hearts of Palm, Asparagus, Citrus Vinaigrette

PRIMEHOUSE STEAK SALAD • 18

Filet, Baby Arugula, Maytag Blue Cheese,

Red Onion, Balsamic Vinaigrette

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

Ocean 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

BURGERS & SANDWICHES

CLASSIC BURGER • 12

Charbroiled, Lettuce, Tomato, Red Onion, Steak Fries with choice of Cheddar, Gruyere or American Cheese

BACON & BLUE CHEESE BURGER • 14

Charbroiled, Hand Cut Slab Bacon, Maytag Blue, Lettuce, Tomato, Red Onion, Steak Fries

STEAKHOUSE BURGER • 14

Seasoned with Housemade Steak Sauce, Topped with Caramelized Onions & Mushrooms

TUNA BURGER • 14

Big Eye Tuna, Daikon Slaw, Ginger-Soy Aioli Spicy Potato Chips

GRILLED ORGANIC CHICKEN • 12

Brie, Tomato, Roasted Peppers, Green Apple, Fines Herb Aioli, Fruit Skewer

AGED RIBEYE SANDWICH • 19

Smoked Mozzarella, Mushroom and Onions, Roasted Garlic Mayo, Herb Fries

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, 12 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

SAUCES

Peppercorn

Béarnaise

Chimichurri

(Additional Sauces • 2)

Horseradish

Blue Cheese

House Made Steak Sauce

OCEAN MEATS

JUMBO LUMP CRAB CAKES • 29

Jalapeno Cole Slaw, Lemon Garlic Tartar Sauce

DIVER SEA SCALLOPS • 27

Grilled Corn, Pea Shoots, Applewood Bacon

SCOTTISH SALMON • 26

Marinated Tomato, Tabbouleh, Yogurt Vinaigrette

CHILEAN SEA BASS • 32

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

SIDES

Mac & Cheese • 10

Crunchy Onion Rings • 8

Truffled Asiago Fries • 10

Whipped Potatoes • 8

Garlic Whipped Potatoes • 8

Old School Hash Browns • 8

Broccoli Rabe • 10

Creamed Spinach • 9

Corn Pudding • 10

Grilled Jumbo Asparagus • 10

Roasted Wild Mushrooms • 12

• LUNCH PRIX FIXE •

\$24.07

• APPETIZERS •

BLACK BEAN SOUP

Avocado & Corn Salsa

SMOKED SALMON

Piquillo Pepper Crème Fraîche, Fines Herbs Salad

• ENTREES •

TEMPURA SHRIMP SALAD

Mizuna Greens, Miso Cilantro Vinaigrette

STEAK FRITES

Garlic Parmesan Fries, Béarnaise

• DESSERTS •

STONE FRUIT BEIGNETS

Peaches & Plums, Vanilla Custard Dipping Sauce

CHOCOLATE ESPRESSO PARFAIT

Hazelnut Crisps