

APPETIZERS

FARMER'S MARKET SALAD • 10
Winter Vegetables, Balsamic Vinaigrette

THAI SHRIMP DUMPLING • 12
Heirloom Carrot, Shiitake, Spiced Coconut Broth

BIG EYE TUNA TARTAR • 14
Micro Greens & Hijiki Salad, Ginger Ponzu

CLASSIC CAESAR • 11
Add to your Tableside Caesar
Imported White Anchovies • 3
Crab Cake Croutons • 8

CLASSIC FRENCH ONION SOUP • 9
Black Truffle, Crouton, Gruyere Cheese

NEW WEDGE • 11
Baby Iceberg, Tomatoes, Red Onion,
Maytag Blue Cheese
Slab Bacon • 2

JUMBO LUMP CRAB CAKE • 15
Peruvian Pepper Aioli, Plantain, Avocado

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.

RAW BAR

JUMBO SHRIMP COCKTAIL • 16
Cocktail Sauce, Ginger Aioli

OYSTERS
Well Fleet, Massachusetts • 3.00 each
Wild Fire Island, New York • 3.00 each
Fisher Island, New York • 3.00 each
Dabob Bay, Washington • 3.25 each
Kushi, British Columbia • 3.25 each

EAST MEETS WEST • 16
3 East Coast Oysters
3 West Coast Oysters
Cocktail Sauce, Mignonette

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
Thai Scallop Ceviche

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
Thai Scallop Ceviche

PRIMEHOUSE SOUFLÉ

CHOCOLATE • 12
Vanilla Bean Ice Cream

BANANA CARAMEL • 12
Chocolate Ice Cream

Please Note: Dessert baking time is 15 minutes

CLASSIC CUTS

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

CLASSIC FILET MIGNON • 32

Boneless, 10 oz.

PETIT BONE-IN FILET • 29

12 oz., Lite Age

BONE-IN FILET • 46

22 oz., Lite Age

N.Y. STRIP • 42

Dry Aged, 14 oz.

N.Y. STRIP BONE-IN • 49

35 Day Aged, 20 oz.

RIBEYE STEAKS

Bone-In 20 oz.

28 DAY AGED • 42

40 DAY AGED • 49

65 DAY AGED • 52

“DOUBLE CUT” RIBEYE FOR TWO • 84

21 Day Aged, Bone-In, 40 oz.

PORTERHOUSE FOR ONE • 48

Dry Aged, 20 oz.

Sliced Tableside

PORTERHOUSE FOR TWO • 96

Dry Aged, 39 oz.

Sliced Tableside

HANGER STEAK • 21

Chimichurri, 12 oz.

VEAL CHOP • 36

Bone-In, 14 oz.

SAUCES

Peppercorn
Béarnaise

Horseradish
Blue Cheese

CHEF'S PLATES

BIG EYE TUNA STEAK • 27

Warm Asian Vegetables, Shiitake Mushroom
Soy-Ginger Emulsion

LIVE MAINE LOBSTER • 24 PER LB

2.5 to 3.5 lbs, Steamed, Broiled or Grilled

DIVER SEA SCALLOPS • 26

Black Trumpet Mushroom, Cauliflower,
Apple Wood Bacon-Sherry Reduction

ROASTED ORGANIC CHICKEN • 22

Ricotta Gnocchi, Carrot,
Whole Grain Mustard Natural Jus

CHILEAN SEA BASS • 29

Butternut Squash, Winter Vegetables,
Brown Butter-Truffle Vinaigrette

LONG ISLAND DUCK • 27

Royal Trumpet Mushroom, Pea Shoots,
Confit, Banyuls Reduction

COLORADO LAMB • 34

Roasted Rack, Braised Leg
Goat Cheese Whipped Potato

SIDES

VEGETABLES

Grilled Jumbo Asparagus • 10

Mushroom & Arugula Salad, Shaved Parmesan • 9

Roasted Portabella & Cippillini Onions • 11

Creamed Spinach • 11

Brussels Sprouts with Bacon • 12

Winter Vegetable Mix • 10

FAVORITES

Parmesan Polenta • 9

Old School Hash Browns • 8

Lobster Whipped Potato • 14

Whipped Potato • 8

Roasted Garlic Whipped Potato • 8

Goat Cheese Smashed Potato • 9

Truffle Asiago Fries • 10

Mac & Cheese • 10