



\$59 PER PERSON
2 PEOPLE MINIMUM

Restaurant Week

M E N U



APPETIZER

Choice Of:

CEASAR SALAD

local sweet gem, homemade caesar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, smoked bacon, blue cheese dressing

CRISPY CALAMARI & SHISHITO PEPPERS

housemade marinara, chipotle aioli

TOMATO BISQUE SOUP

roasted tomatoes, fresh herbs, and a touch of cream

THE SIGNATURE PRIME EXPERIENCE

RIBEYE

6oz; 36 days dry aged

NY STRIP

6oz; 21 days dry aged

FLANK STEAK 6oz

AUSTRALIAN LAMB CHOPS 2 Chops

ADD ONS:

3 oz Australian Wagyu +\$20

3 oz Japanese + \$40

Jumbo Shrimp Scampi \$25

6oz Wild Australian Lobster Tail \$39

DESSERT

To share:

CHOCOLATE HAZELNUT MOUSSE CAKE candied pecans, chocolate leaf

SIDE ADD ONS:

BRUSSELS SPROUTS

pancetta, goat cheese, balsamic glaze

\$14

PARMESAN TRUFFLE FRENCH FRIES (G.F.)

\$16

CREAM OF SPINACH (G.F.)

\$12

SAUTEED SPINACH (G.F.)

\$12

ELOTE

cream, bell pepper, parmesan reggiano

\$14

WILD MUSHROOMS (G.F.)

\$12

GRILLED ASPARAGUS

bearnaise sauce

\$17

TRUFFLE MAC AND CHEESE

\$24

MASHED POTATOES

\$12

LOADED BAKED POTATO

\$14

CREAM HORSERADISH (G.F.)

\$3

BEARNAISE

\$3

TRUFFLE BUTTER (G.F.)

\$4

BEEF BONE BORDELAISE (G.F.)

\$3

CARAMELIZED ONION

\$5

CHIMICHURRI (G.F.)

\$3