

# starters

## CHARCUTERIE BOARD

*prosciutto, salami, nduja,  
smoked olives, house pickles,  
rotating selection of cheese*  
22

## SPRING FRENCH ONION SOUP

*house-made sourdough, gruyere cheese*  
14

## CAESAR SALAD

*romaine, spring peas, parmesan  
cured egg yolk, olive bread crumbs  
caesar dressing*  
15

## BURRATA & ROASTED BEETS<sup>GF</sup>

*pistachio brittle, basil  
honey-sherry vinaigrette*  
18

## GARDEN TEMPURA

*artichoke, asparagus, turnip, carrot  
squash blossoms, mushroom  
herb crème fraiche*  
16

## LOBSTER CAPPUCCINO<sup>GF</sup>

*tarragon foam, prosciutto crumble  
lobster oil, cognac*  
19

## WHIPPED FENNEL RICOTTA

*agave, sweet potato terrine, salsa macha  
grilled sourdough bread*  
18

## TORCHED SCALLOP\*<sup>GF</sup>

*spring radish, cucumber relish, sesame aioli  
citrus herbs*  
22

# entrees

## MUSHROOM AGNOLOTTI

*oyster mushroom, black garlic cream  
pecorino cheese, chives*  
28

## HALIBUT\*

*nduja & sun dried tomato farro,  
cauliflower, cilantro pecan pesto  
saffron butter*  
52

## CHICKEN MILANESE

*breaded chicken, spinach linguini,  
arugula, foccacia, parmesan*  
34

## JUNIPER LAMB CHOPS\*

*orange harissa couscous, fennel puree  
asparagus, mint jelly*  
50

## VENISON GNOCCHI

*purple potato, candied carrots  
stuffed cabbage, mustard port reduction*  
44

## FRUTTI DI MARE

*house-made angel hair pasta, scallops  
clams, shrimp, tomato broth*  
46

## PRIME SIRLOIN\*<sup>GF</sup>

*wild mushroom, mustard greens  
blackberry jus*  
52

## PRIME HOUSE BURGER\*

*sun dried tomato pesto, rosso  
heirloom tomato, caramelized onion  
smoked gouda, truffle french fries*  
26

## FEATURE OF THE DAY

*ever-changing, farm-fresh  
mkt price*

*Chef de Cuisine Taylor Radebaugh*

\*May be served raw or under-cooked Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

GF – Gluten-free

Please notify your server if you have any food allergies

# steaks & chops\* GF

*all steaks are served with a choice of 2 sides & 1 sauce*

WAGYU HANGING TENDER – 9OZ  
58

PORK TOMAHAWK  
45

NY STRIP – 12OZ  
60

RIBEYE SPLIT BONE - 16 OZ  
64

HALF ROASTED CHICKEN  
42

FILET MIGNON – 8OZ  
58

TOMAHAWK FOR TWO  
145

## steak sauces

TALLOW BEARNAISE, RED CHIMICHURRI, GREEN CHILI GORGONZOLA, MUSHROOM BORDELAISE  
7 each

## enhancements

BUTTER-POACHED LOBSTER TAIL<sup>GF</sup>  
26

SEARED FOIE GRAS<sup>GF</sup>  
20

BONE MARROW<sup>GF</sup>  
16

BLACK TRUFFLE BUTTER<sup>GF</sup>  
9

## sides

TRUFFLE WHIPPED POTATOES<sup>GF</sup>  
*black truffle butter, chives*  
6

DUCK CONFIT POTATO WEDGES<sup>GF</sup>  
*guajillo aioli, fine herbs*  
6

SMOKED GOUDA FARRO  
*toasted farro, smoked gouda  
crispy shallots, herbs*  
7

CREAMED SPINACH LINGUINI  
*garlic butter, garden herbs  
pecorino cream*  
8

ROASTED WILD MUSHROOMS<sup>GF</sup>  
*thyme, sherry butter, lemon*  
6

CANDIED CARROTS<sup>GF</sup>  
*maple syrup, thyme, mint*  
6

ASPARAGUS<sup>GF</sup>  
*hollandaise*  
6

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