

MARKET SALADS

HEIRLOOM TOMATO & BURRATA CHEESE

cured olives - serrano ham - pistachio pesto 18

CHOPPED NICOISE

cured olives - green beans - baby carrots 24

KALE CAESAR

garlic crouton - crispy capers - lemon parmesan dressing 15
add chicken 6 | add shrimp 9

STARTERS*

CRISPY ROCK SHRIMP

chili remoulade - scallions - radish 18

TUNA TARTARE

hass avocado - soy honey emulsion - taro chips 18

SMOKED SALMON

onion - caper - tomatoes - cream cheese 14

LIL' BRGS

wagyu beef - special sauce - sesame seed bun 20

CHICKEN AVOCADO TOSTADA

grilled ciabatta - confit tomato - sheep ricotta 14

HOMEMADE GRANOLA

organic greek yogurt - berries compote 12

RAW BAR*

OYSTERS ON A HALF SHELL

mignonette - atomic horseradish - cocktail sauce - lemon
18 - half dozen / 36 - dozen

CHILLED ALASKAN KING CRAB

lemon - dijonaise 27

SHRIMP COCKTAIL

cocktail sauce - lemon 19

CEVICHE 18

ENTRÉES

PRIME BURGER

grilled onions - blue cheese - house sauce 18

CROQUE MADAME

nueske's smoked bacon - fontal - organic eggs 16

VANILLA BEAN RICOTTA PANCAKES

seasonal berries - dulce leche 15

BENEDICTS

chorizo hollandaise - jalapeño cheddar biscuit - kale 16
add lobster - mp

STK & EGGS

organic eggs any style - hash browns - grilled ciabatta 30

TURKEY MELT

herb mayo - brie - hass avocado - cinnamon raisin toast 16

SHRIMP & GRITS

aged cheddar - jalapeño - bacon marmalade 24

CORNED BEEF REUBEN HASH

special sauce - baked egg - rye toast 24

Executive Chef: Rafael Linares

**Consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry, or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at a higher risk and should consult their physician or public health official for further information.*

STK* *We purchase USDA beef from Meats by Linz using cattle raised in the heartland of America. The cattle are grass-fed then corn-fed in the last 3 months. Linz Heritage angus cattle are certified which allows for ultimate consistency and the highest quality marbled beef.*

SMALL

FILET MEDALLION 6oz 37

SKIRT STEAK 8oz 28

MEDIUM

FILET 10oz 47

SIRLOIN 16oz 46

DRY-AGED DELMONICO 14oz 62

boneless ribeye - generous marbling
decadent & tender

LARGE

BONE-IN RIB STEAK 20oz 52

DRY-AGED PORTERHOUSE 28oz 98

"king of steaks" - combination of NY striploin
& filet mignon

TOPPINGS

PEPPERCORN CRUSTED 4 | TRUFFLE BUTTER 8

SHRIMP 6 each | KING CRAB 10 | KING CRAB "OSCAR" 15 | LOBSTER MP

SAUCES

(includes 1 - additional 2 each)

STK | STK BOLD | AU POIVRE | HORSERADISH | CHIMICHURRI

BLUE BUTTER | BÉARNAISE | RED WINE

SIDES

SWEET CORN PUDDING 12

PARMESAN TRUFFLE FRIES 13

MAC & CHEESE 14

APPLE CHICKEN SAUSAGE 6

JALAPEÑO CHEDDAR GRITS 13

TRUFFLE HONEY CORN BREAD 8

GRILLED ASPARAGUS 13

APPLEWOOD SMOKED BACON 6

DESSERT *10 each*

NUTELLA MONKEY BREAD

cinnamon sugar - caramel

APPLE CRUMB CAKE

caramel - spiced apple - dulce de leche ice cream

ICE STK

mini ice cream cone sampler

WARM BAKED COOKIE

chocolate sauce - caramel - vanilla ice cream