

## APPETIZERS

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### **WATERMELON GAZPACHO • 9**

Lump Crab, Pepper Salsa

### **CLASSIC CAESAR • 11**

Add to your Tableside Caesar  
Imported White Anchovies • 3  
Crab Croutons • 8

### **GOLDEN & RUBY BEET SALAD • 12**

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

### **FARMER'S MARKET SALAD • 10**

Summer Vegetables, Balsamic Vinaigrette

### **NEW WEDGE • 12**

Heart of Romaine, Tomatoes, Red Onion,  
Maytag Blue Cheese

### **JUMBO LUMP CRAB CAKE • 15**

Lemon Garlic Tartar Sauce

### **PERUVIAN SEA SCALLOP CEVICHE • 12**

Aji Peppers, Coriander, Citrus,  
Yuca Chips

### **BIG EYE TUNA TARTAR • 16**

Bok Choy & Hijiki Salad, Ginger Ponzu

### **CLASSIC FILET MIGNON TARTAR • 16**

Gaufrette Potatoes

## RAW BAR

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### **OYSTERS**

Mystic, Connecticut • 3.25 each  
Malpeque, Prince Edward Island • 3.00 each  
Mermaid Strait, Prince Edward Island • 3.25 each  
Oysterville Select, Washington State • 3.50 each  
Quilcene Bay, Washington State • 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

### **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  
Sea Scallop 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

### **PRIMEHOUSE SOUFFLÉ • 12**

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#### **CHOCOLATE**

Vanilla Bean Ice Cream

#### **WHITE CHOCOLATE**

Raspberry Ice Cream

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*Please Note: Dessert baking time is 15 minutes*

## RED MEATS

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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

### **PETITE P.A.S. FILET • 34**

Bone In, 12 oz., Lite Age

### **CLASSIC FILET MIGNON • 39**

Boneless, 10 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 • 48 PP**

Dry Aged, 39 oz.

Sliced Tableside

• Housemade Steak Sauce Available Upon Request •

## SIDES • 9

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Creamed Spinach

Mac & Cheese

Old School Hash Browns

Roasted Garlic Whipped Potato

Parmesan Polenta

Crunchy Onion Rings

Corn Pudding

Truffle Asiago Fries

Broccoli Rabe with Garlic Dried Tomatoes

Grilled Jumbo Asparagus

Pan Roasted Wild Mushrooms

## SAUCES • 2

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Peppercorn

Béarnaise

Horseradish

Blue Cheese

### **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.

## OTHER MEATS

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### **THYME SEARED VEAL CHOP • 42**

Asparagus, Morels, Oven Roasted Tomato, Parmesan Polenta

### **BERKSHIRE PORK SHORT RIB • 26**

White Bean Ragout, Braised Endive, Fresh Apricot

### **MOROCCAN SPICED RACK OF LAMB • 42**

Sunchokes, Zucchini, Summer Squash, Bell Pepper Chutney

### **PAN ROASTED CHICKEN BREAST • 21**

Artichoke, Garbanzo Beans, Haricot Verts, Niçoise Olives, Preserved Lemon, Natural Jus

## OCEAN MEATS

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### **SUSTAINABLE SCOTTISH SALMON • 26**

Marinated Tomato, Tabbouleh, Yogurt Vinaigrette

### **CHILEAN SEA BASS • 32**

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

### **PAN ROASTED HALIBUT • 28**

Caramelized Artichokes, Pistachio, Braised Escarole, Sage Consommé

### **DIVER SEA SCALLOPS • 27**

Grilled Corn, Pea Shoots, Applewood Bacon

### **LIVE MAINE LOBSTER • 26 per lb**

2.5 to 5 lbs, Steamed, Broiled or Grilled

## • RESERVE CUTS •

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Aged in our Himalayan Salt Room  
These special cuts have limited availability.  
Please inquire with your server.

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### **40 DAY AGED RIBEYE • 52**

Bone-In, 20 oz.

### **35 DAY AGED KANSAS CITY • 49**

Bone-In Sirloin, 20 oz

### **PORTERHOUSE FOR ONE • 48**

Dry Aged, 20 oz.