

APPETIZERS

WATERMELON GAZPACHO · 9

Lump Crab, Pepper Salsa

GOLDEN & RUBY BEET SALAD · 12

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

FARMER'S MARKET SALAD · 9

Summer Vegetables, Balsamic Vinaigrette

NEW WEDGE · 11

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

PERUVIAN SEA SCALLOP CEVICHE · 12

Aji Peppers, Coriander, Citrus, Yuca Chips

BIG EYE TUNA TARTAR · 14

Bok Choy & Hijiki Salad, Ginger Ponzu

CLASSIC FILET MIGNON TARTAR · 15

Gaufrette Potatoes

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

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

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

BURGERS & SANDWICHES

CLASSIC BURGER • 12

Charbroiled, Lettuce, Tomato, Red Onion, Steak Fries with choice of Cheddar, Gruyere or American Cheese

BACON & BLUE CHEESE BURGER • 14

Charbroiled, Hand Cut Slab Bacon, Maytag Blue, Lettuce, Tomato, Red Onion, Steak Fries

STEAKHOUSE BURGER • 14

Seasoned with Housemade Steak Sauce, Topped with Caramelized Onions & Mushrooms

TUNA BURGER • 14

Big Eye Tuna, Daikon Slaw, Ginger-Soy Aioli Sweet Potato Chips

GRILLED ORGANIC CHICKEN • 12

Brie, Tomato, Roasted Peppers, Green Apple, Fines Herb Aioli, Fruit Skewer

AGED RIBEYE SANDWICH • 19

Smoked Mozzarella, Mushroom and Onions, Roasted Garlic Mayo, Herb Fries

OCEAN MEATS

JUMBO LUMP CRAB CAKES • 29

Jalapeno Cole Slaw, Lemon Garlic Tartar Sauce

DIVER SEA SCALLOPS • 27

Grilled Corn, Pea Shoots, Applewood Bacon

SUSTAINABLE SCOTTISH SALMON • 26

Marinated Tomato, Tabbouleh, Yogurt Vinaigrette

CHILEAN SEA BASS • 32

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

SIDES • 8

Mac & Cheese	Broccoli Rabe
Whipped Potatoes	Creamed Spinach
Old School Hash Browns	Grilled Jumbo Asparagus
Crunchy Onion Rings	Corn Pudding
Truffled Asiago Fries	

SAUCES • 2

Peppercorn	Horseradish
Béarnaise	Blue Cheese

SALADS

CLASSIC CAESAR • 11

Add to your Tableside Caesar

Crab Croutons • 8

White Anchovies • 3

Grilled Chicken • 6

Shrimp • 8

Filet • 10

CHICKEN COBB • 16

Romaine, Maytag Blue Cheese, Applewood Smoked Bacon, Eggs, Avocado, Tomato, Mustard Vinaigrette

SEAFOOD COBB • 22

Shrimp, Crab, Avocado, Roasted Peppers, Hearts of Palm, Asparagus, Citrus Vinaigrette

PRIMEHOUSE STEAK SALAD • 18

Filet, Baby Arugula, Maytag Blue Cheese, Red Onion, Balsamic Vinaigrette

• RED MEATS •

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 •