

# APPETIZERS

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## CLASSIC FRENCH ONION SOUP • 9

Black Truffle, Crouton, Gruyere Cheese

## CLASSIC CAESAR • 11

Add to your Table Side Caesar

Imported White Anchovies • 3

Jumbo Lump Crab • 8

## FARMER'S MARKET SALAD • 10

Winter Vegetables, Balsamic Vinaigrette

## NEW WEDGE • 11

Baby Iceberg, Tomatoes, Red Onion,  
Maytag Blue Cheese

Slab Bacon • 2

## "BACON, EGG & CHEESE" • 14

Crispy Pork Belly, Cheddar Cheese Grits,  
Organic Egg

## JUMBO LUMP CRAB CAKE • 15

Peruvian Pepper Aioli, Plantain, Avocado

## THAI SHRIMP DUMPLING • 12

Heirloom Carrot, Shiitake, Spiced Coconut Broth

## BIG EYE TUNA TARTAR • 14

Micro Greens & Hijiki Salad, Ginger Ponzu

## • RESERVE CUTS •

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

### 40 DAY AGED RIBEYE • 49

Bone-In, 20 oz.

### "DOUBLE CUT" RIBEYE FOR TWO • 84

21 Day Aged, Bone in, 40 oz.

### 35 DAY AGED KANSAS CITY • 49

Bone In Sirloin, 20 oz

### PORTERHOUSE FOR ONE • 48

Dry Aged, 20 oz.

### 65 DAY AGED RIBEYE • 52

Bone in, 20 oz.

# RAW BAR

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## OYSTERS

North Point, Prince Edward Island • 3.00 each

Blue Island, New York • 3.00 each

Fisher Island, New York • 3.00 each

Sun Hollow, Washington • 3.25 each

Kushi, British Columbia • 3.25 each

## EAST MEETS WEST • 16

3 East Coast Oysters

3 West Coast Oysters

Cocktail Sauce, Mignonette

## JUMBO SHRIMP COCKTAIL • 16

Cocktail Sauce, Mustard Aioli

## 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.

## 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

Thai 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

Thai Scallop Ceviche

## 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

### **PETIT FILET • 29**

Bone In, 12 oz., Lite Age

### **VEAL CHOP • 36**

Bone In, 14 oz.

### **CLASSIC FILET MIGNON • 32**

Boneless, 10 oz.

### **N.Y. SIRLOIN • 42**

Dry Aged, 14 oz.

### **HANGER STEAK • 21**

Chimichurri, 12 oz.

### **“KENTUCKY” BONE-IN RIBEYE • 42**

28 days, 20 oz.

### **PORTERHOUSE FOR TWO • 96**

Dry Aged, 39 oz.

Sliced Table side

## STEAK ADDITIONS

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### **JUMBO SHRIMP • 8**

### **CLASSIC OSCAR • 12**

Lump Crab, Asparagus, Béarnaise

### **FOIE GRAS • 16**

4 oz., Sautéed

### **SAUCES**

Peppercorn, Béarnaise, Horseradish,  
Blue Cheese, Chimichurri, House Made Steak Sauce  
(Additional Sauces • 2)

## PRIMEHOUSE SOUFFLÉ • 12

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Please Note: Dessert baking time is 15 minutes

### **CHOCOLATE**

### **PISTACHIO**

Vanilla Bean Ice Cream

## OCEAN MEATS

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### **DIVER SEA SCALLOPS • 26**

Black Trumpet Mushroom, Cauliflower  
Apple Wood Bacon-Sherry Reduction

### **BIG EYE TUNA STEAK • 27**

Warm Asian Vegetables, Shiitake Mushroom  
Soy-Ginger Emulsion

### **CHILEAN SEA BASS • 29**

Butternut Squash, Winter Vegetables,  
Brown Butter- Truffle Vinaigrette

### **LIVE MAINE LOBSTER • 24 PER LB**

2.5 to 3.5 lbs, Steamed, Broiled or Grilled

## OTHER MEATS

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### **BERKSHIRE PORK CHOP • 28**

White Yam, Lime, Spicy Sofrito

### **OSSO BUCO • 31**

Sicilian Orzo, Preserved Lemon, Crispy Artichoke

### **ROASTED ORGANIC CHICKEN • 21**

Ricotta Gnocchi, White Beans, Tuscan Kale

## SIDE DISHES

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### **VEGETABLES**

Mushroom & Arugula Salad, Shaved Parmesan • 9  
Creamed Spinach • 11  
Grilled Jumbo Asparagus • 10  
Roasted Portabella & Cipollini Onions • 11  
Brussels Sprouts with Bacon • 12  
Winter Vegetable Mix • 10

### **FAVORITES**

Mac & Cheese • 10  
Parmesan Polenta • 9  
Lobster Whipped Potato • 14  
Old School Hash Browns • 8  
Whipped Potato • 8  
Goat Cheese Smashed Potato • 9  
Truffle Asiago Fries • 10  
Roasted Garlic Whipped Potato • 8