

APPETIZERS

CLASSIC FRENCH ONION SOUP • 9

Black Truffle, Crouton, Gruyere Cheese

FARMER'S MARKET SALAD • 9

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

THAI SHRIMP DUMPLINGS • 12

Heirloom Carrot, Shiitake, Spiced Coconut Broth

JUMBO LUMP CRAB CAKE • 15

Peruvian Pepper Aioli, Plantain, Avocado

BIG EYE TUNA TARTAR • 14

Micro Greens & Hijiki Salad, Ginger Ponzu

SALADS

CLASSIC CAESAR • 11

Add to your Table Side Caesar

Jumbo Lump Crab • 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, Haricot Vert, Piquillo Pepper, Frisee, Arugula,

Pink Peppercorn Vinaigrette

RAW BAR

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

BURGERS & SANDWICHES

MARINATED CHICKEN SANDWICH • 13
Grilled Pineapple, Avocado, Chipotle Aioli

CLASSIC BURGER • 13
Charbroiled, Lettuce, Tomato, Red Onion,
Steak Fries with choice of Cheddar, Gruyere
or American Cheese

BACON & BLUE CHEESE BURGER • 15
Charbroiled, Hand Cut Slab Bacon, Maytag Blue,
Lettuce, Tomato, Red Onion, Steak Fries

STEAKHOUSE BURGER • 15
Seasoned with House Made Steak Sauce,
Topped with Caramelized Onions & Mushrooms

AGED RIBEYE SANDWICH • 19
Smoked Mozzarella, Mushroom and Onions,
Roasted Garlic Mayo, Steak Fries

OCEAN MEATS

JUMBO LUMP CRAB CAKES • 29
Peruvian Pepper Aioli, Plantain, Avocado

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

SIDES

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

Old School Hash Browns • 8

Whipped Potato • 8

Roasted Garlic Whipped Potato • 8

Truffle Asiago Fries • 10

RED MEATS

Hand selected from our partners at Creekstone Farms,
Kentucky and aged on premise in our Himalayan Salt Room

STEAK FRITES • 29
Bone In Filet, 12 oz., Parmesan Fries

PARK AVENUE SOUTH FILET • 46
Bone In, 22 oz., Lite Age

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.

35 DAY AGED KANSAS CITY • 49
Bone In Sirloin, 20 oz.

PORTERHOUSE FOR TWO • 96
Dry Aged, 39 oz., Sliced Table Side

**7 oz. DOUBLE CUT SIRLOIN,
28 DAY DRY AGED**

Old School Hash Browns or Steak Fries
House Made Steak Sauce

24

STEAK ADDITIONS

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)