

APPETIZERS

MAINE LOBSTER BISQUE • 10

Black Truffle “Cappuccino”

FARMER’S MARKET SALAD • 9

Summer Vegetables, Balsamic Vinaigrette

THAI SHRIMP DUMPLINGS • 12

Heirloom Carrot, Shiitake, Spiced Coconut Broth

RED ALASKAN KING CRAB • MP

Cocktail Sauce, Mustard Aioli

BIG EYE TUNA TARTARE • 15

Micro Greens & Hijiki Salad, Ginger Ponzu

B.L.T. SALAD • 14

Baby Iceberg, Tomatoes, Red Onion
Maytag Blue Cheese, Slab Bacon

JUMBO LUMP CRAB CAKE • 16

Peruvian Pepper Aioli, Plantain, Avocado

BUFFALO MOZZARELLA SALAD • 12

Heirloom Tomato, Basil, Sea Salt, 21 Year Balsamic

RAW BAR

OYSTERS

Malpeque, Prince Edward Island • 3.00 each

Wellfleet, Massachutes • 3.00 each

Shiny Sea, Prince Edward Island • 3.00 each

Sister Point, Washington • 3.50 each

Kumamoto, Oregon • 3.50 each

EAST MEETS WEST • 17

3 East Coast Oysters

3 West Coast Oysters

Cocktail Sauce, Mignonette

JUMBO SHRIMP COCKTAIL • 16

Cocktail Sauce, Mustard Aioli

SALADS

CLASSIC CAESAR • 12

Tableside Caesar Additions

Jumbo Lump Crab • 8

White Anchovies • 3

Grilled Chicken • 6

Shrimp • 8

Filet • 10

CHICKEN COBB • 16

Romaine, Maytag Blue Cheese,

Applewood Smoked Bacon, Egg,

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, Frisée, Arugula,

Pink Peppercorn Vinaigrette

CHILLED SHELLFISH CHRYSLER • 60

4 Jumbo Shrimp

½ lb. Maine Lobster

2 East Coast Oysters

2 West Coast Oysters

4 Littleneck Clams

¼ lb. Mussels

Alaskan King Crab

Tuna Tartare, Ginger Ponzu

CHILLED SHELLFISH EMPIRE • 92

6 Jumbo Shrimp

1 lb. Maine Lobster

4 East Coast Oysters

4 West Coast Oysters

6 Littleneck Clams

½ lb. Mussels

Alaskan King Crab

Tuna Tartare, Ginger Ponzu

BURGERS & SANDWICHES

TURKEY CLUB • 14

7 Grain Bread, Bacon, Avocado, Pommery Mustard Aioli

CUBAN CHICKEN PANINI • 14

Serrano Ham, Asiago Cheese, Chili Pepper Pesto

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 Cheese
Lettuce, Tomato, Red Onion, Steak Fries

STEAKHOUSE BURGER • 15

Seasoned with House Made Steak Sauce
Topped with Caramelized Onions & Mushrooms

LOBSTER ROLL • 24

Apple Wood Smoked Bacon, Lemon, Cucumber, Avocado

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

SCOTTISH SALMON • 26

Braised Garden Vegetables, White Asparagus
Double Smoked Bacon

BIG EYE TUNA STEAK • 27

Warm Asian Vegetables, Shiitake Mushroom
Soy-Ginger Emulsion

CHILEAN SEA BASS • 32

English Peas, Fava Beans, Meyer Lemon Beurre Blanc

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 premises. "Prime", our very own bull, calls Kentucky's Creekstone Farm his home.

CLASSIC CUTS

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

CLASSIC FILET MIGNON • 36

Boneless, 10 oz.

STEAK FRITES • 32

Bone-In Filet, 12 oz., Parmesan Fries

BONE-IN FILET • 46

22 oz., Lite Age

N.Y. STRIP • 45

Dry Aged, 14 oz.

N.Y. STRIP BONE-IN • 49

35 Day Aged, 20 oz.

RIBEYE STEAKS

Bone-In, 20 oz.

28 Day Aged • **46**

40 Day Aged • **51**

65 Day Aged • **55**

PORTERHOUSE FOR ONE • 48

Dry Aged, 20 oz.

PORTERHOUSE FOR TWO • 96

Dry Aged, 40 oz.. Sliced Tableside

VEAL CHOP • 36

Bone-In, 14 oz.

SIDES

VEGETABLES

Mushroom & Arugula Salad, Shaved Parmesan • **9**

Summer Vegetable Mix • **10**

Grilled Jumbo Asparagus • **10**

Roasted Portabella & Cipollini Onions • **11**

Green Beans & Bacon • **10**

Creamed Spinach • **11**

FAVORITES

Duck Fat Hash Browns • **8**

Truffle Asiago Fries • **10**

Corn Pudding • **9**

"Buffalo" Potatoes, Lemon Aioli • **8**

Roasted Garlic Whipped Potato • **8**

Mac & Cheese • **10**