



PRIME

OYSTERS

OYSTERS ON THE HALF SHELL* (GF)

east and west coast, CH cocktail sauce, frozen mignonette
17/ half dozen 33/ dozen

DIRTY OYSTERS* (GF)

caviar, crème fraîche, chive
58/ half dozen

OYSTERS ROCKEFELLER

bacon, creamed spinach,
herbed panko, parmesan
28/ half dozen

CAVIAR

served with French blini
and classic garnishes

RUSSIAN OSETRA 80/oz

BELUGA HYBRID 170/oz

KALUGA FUSION IMPERIAL GOLD 240/oz

CAVIAR FLIGHT 450

APPETIZERS

JUMBO PRAWN COCKTAIL (GF)

horseradish, CH cocktail sauce, lemon 21

BEEF TARTARE*

prime striploin, grain mustard, horseradish, quail egg,
French baguette 32

BLUEFIN TUNA CRUDO* (GF)

green apple, celeriac, horseradish, tonnato 28

HUDSON VALLEY FOIE GRAS TORCHON

hazelnut ganache, maple vinegar gastrique,
saffron onion jam, candied puffed oats,
served chilled 46

SOUPS & SALADS

STEAKHOUSE ONION SOUP

sweet sherry, caramelized onion,
cave aged gruyère, brioche 12

LOBSTER BISQUE

saffron, cognac, lemon aggrumato 18

FIELD GREENS (V) (GF)

petit field greens, aged balsamic, extra virgin olive oil 10

PRIME CAESAR SALAD

baby romaine, aged parmesan, brioche crouton,
CH Prime Caesar dressing 12

ICEBERG WEDGE SALAD (GF)

bacon lardons, heirloom tomato, red onion,
buttermilk-blue cheese dressing 14



PRIME

GRILL

FILET MIGNON (GF) Allen Brothers, Chicago, IL
6oz/ 54 10oz/ 90

BONE-IN FILET MIGNON (GF) 14oz, Allen Brothers, Chicago, IL 85

WAGYU EYE OF RIBEYE (GF) 8oz Westholme Wagyu, Queensland, Australia 90

BONE-IN COWBOY RIBEYE (GF) 22oz, Allen Brothers, Chicago, IL 95

NEW YORK STRIP (GF) 12oz, Allen Brothers, Chicago, IL 65

KANSAS CITY STRIP (GF) 18oz, Allen Brothers, dry aged 35 days 84

PORTERHOUSE (GF) 40oz sliced to share, Allen Brothers, Chicago, IL 155

RACK OF LAMB (GF) Mosner Family, Domestic 75

DOUBLE CUT BONE IN PORKCHOP (GF) 18oz, Duroc Heritage Breed, Domestic 53

BUTCHER'S BLOCK
Chef's daily selections

ENTRÉES

CRISPY SKIN ORA KING SALMON (GF)
korma sauce, pickled apricot, papadam chip 34

"POPCORN" CHICKEN
rosemary farce, glazed broccoli rabe,
popcorn Hollandaise 36

RED WINE BRAISED LAMB SHANK (GF)
pearl onion, heirloom carrot,
potato puree, bordelaise 56

DOVER SOLE (GF)
champagne beurre blanc, caviar, chive 72

CHILEAN SEABASS "BRANDADE" (GF)
crispy potato, fava bean, hedgehog mushroom,
charred cippolini onion 58

DRY AGED ROHAN DUCK BREAST
CH Garden pea salad, holy basil, Thai long pepper sauce
(limited quantity available nightly) 58

TANDOORI SPICED OYSTER MUSHROOM (VG) (GF)
cashew cream, pickled cucumber, mango chutney 32

*Dishes with an * contain raw ingredients
*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May
Increase Your Risk Of Foodborne Illness. Especially If You Have Certain Medical Conditions.*

*Gluten-free is available upon request.
(VG) = Vegan (V) = Vegetarian (GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product and other grains.*

SAUCES, BUTTERS & TOPPERS

BORDELAISE (GF)

demi-glace, bone marrow, red wine, thyme

AU POÎVRE (GF)

black peppercorn, cognac, cream,

BÉARNAISE (GF)

white wine, tarragon, shallot

PRIME STEAK SAUCE (GF)

tomato, aged vinegar, golden raisin, spices

HERB BUTTER (GF)

parsley, thyme, shallot, lemon zest

TRUFFLE BUTTER (GF)

black truffle, Himalayan sea salt

BLUE CHEESE BUTTER (GF)

gorgonzola, roasted garlic, rosemary

CH PRIME HOUSE RUB

garlic, black peppercorn, espresso

OSCAR (GF)

Béarnaise, blue crab, grilled asparagus 20

ROSSINI (GF)

seared foie gras, black truffle, Madeira 46

CLASSIC ACCOMPANIMENTS

JUMBO ASPARAGUS (V) (GF)

buttered asparagus, French sea salt 12

CREAMED SPINACH (V)

garlic confit, parmesan mornay, toasted nutmeg 12

LOADED BAKED POTATO (GF)

bacon lardons, crème fraîche, cheddar, green onion 14

“MADEIRA” MUSHROOMS (V) (GF)

fortified wine, Worcestershire, garlic, olive oil 12

POTATO PURÉE (V) (GF)

French butter, cream, sea salt 12

ADVENTUROUS & ORIGINAL

CRISPY BRUSSELS SPROUTS (GF)

smoked ham, bourbon, red miso, maple syrup 12

SHELLS AND CHEESE (V)

La Tur béchamel, Ritz cracker crumble, garlic, chives 12

Add bacon 4

LOBSTER MAC

La Tur béchamel, Maine lobster, saffron, cognac 24

HOUSE CUT BLACK TRUFFLE FRIES (GF) (V)

black truffle, parsley, chive, garlic aioli 10

CORN-A-COPIA (V)

jalapeño creamed corn,
cornbread crunch, polenta cloud 12