

PRIME

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GRILL

FILET MIGNON* *(GF)* Allen Brothers, Aberdeen, SD
6oz | 54 10oz | 90

BONE-IN FILET MIGNON* *(GF)* 14oz, Allen Brothers, Aberdeen, SD 85

PUREBRED WAGYU COWBOY* *(GF)* 28oz, dry aged 14 days, vintage grass-fed, Queensland, AUS 195
sliced to share

DELMONICO BONELESS RIBEYE* *(GF)* 18oz, Allen Brothers, Lime Springs, IA 95

NEW YORK STRIP* *(GF)* 12oz, Allen Brothers, Lime Springs, IA 65

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

WAGYU PORTERHOUSE* *(GF)* 32oz, Rosewood Ranches, Ennis, TX 275
sliced to share

JAPANESE A5 BAVETTE* *(GF)* 6oz, Kagoshima K4, JPN 95

RACK OF LAMB* *(GF)* Mosner Family, Domestic 75

BUTCHER'S BLOCK
Chef's daily selections

ENTRÉES

CRISPY SKINNED BIG GLORY BAY SALMON *(GF)*
salsify three ways, lemon balm 34

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

STRIPED BASS "À LA DIANE" *(GF)*
lion's mane, Dijon, cognac 58

BASQUE SEARED SCALLOPS
Jamón Ibérico, white wine, sweet fennel, saffron 44

GREEN CIRCLE CHICKEN
black truffle gnocchi, golden chanterelle, gravy 36

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

A5 WAGYU BURGER "MASTERS"*
Japanese milk bread, pimento cheese, house pickles 45
shoestring fries

KOJI CURED CELERIAC STEAK *(VG)*
Thai green curry, papaya salad, snow pea 32

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,especially if you have certain medical conditions. There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician..*

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.

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)*
starfruit, cucumber, charred avocado purée,
sour orange ponzu 28

HUDSON VALLEY FOIE GRAS TORCHON
Sicilian pistachio, strawberry, strawberry gastrique
available seared or torchon 46

SOUPS & SALADS

STEAKHOUSE ONION SOUP
sweet sherry, caramelized onion,
cave-aged Gruyère, brioche 12

LOBSTER BISQUE
saffron, cognac, lemon agrumato 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

SAUCES, BUTTERS & TOPPERS

BORDELAISE *(GF)*
demi-glace, bone marrow, red wine, thyme

AU POIVRE *(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 aïoli 10

CORN-A-COPIA *(V)*
jalapeño creamed corn,
cornbread crunch, polenta cloud 12