



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

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## 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) 6oz Allen Brothers, Chicago, IL 54
- 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
- PORTERHOUSE** (GF) 40oz sliced to share, Allen Brothers, Chicago, IL 155
- RACK OF LAMB** (GF) Mosner Family, Domestic 75

### 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

*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