



PRIME

OYSTERS

OYSTERS ON THE HALF SHELL (GF)

east and west coast, CH cocktail sauce, frozen mignonette*
6 for 24 • 12 for 48

DIRTY OYSTERS (GF)

caviar, crème fraîche, chive*
10/ea

OYSTERS ROCKEFELLER

bacon, creamy spinach, sambuca,
herbed panko, parmesan - 6/ea

CAVIAR

served with potato buckwheat waffles
and classic garnish (GF)

ORC KARAT OSETRA

80/oz

ORC WHITE STURGEON IMPERIAL

110/oz

ORC KALUGA IMPERIAL GOLD

150/oz

KAVIARI OSCIÈTRE GOLD

200/oz

BELUGA OO

850/oz

SEAFOOD TOWER

king crab, oysters, prawns, tuna tartare* (GF)
85/person

APPETIZERS

JUMBO PRAWN COCKTAIL (GF)

horseradish, CH cocktail sauce, lemon 22

TUNA TARTARE (GF)

yellowfin tuna, caviar, sesame, taro crisps* 48

SEARED FOIE GRAS (GF)

pistachio cake, ginger gastrique 38

BLACK TIE SCALLOP

diver scallop, black truffle, puff pastry, truffle port sauce 40

SOUPS & SALADS

LOBSTER BISQUE

tomato confit, bourbon, lobster cream 20

STEAKHOUSE ONION SOUP

sweet sherry, caramelized onion, gruyère cheese 12

FIELD GREENS (V) (GF)

petit field greens, aged balsamic vinaigrette 10

PRIME CAESAR SALAD

baby gem romaine, aged parmesan cheese,
CH Prime Caesar dressing 14

ICEBERG WEDGE SALAD (GF)

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



PRIME

GRILL

- PETIT FILET MIGNON** (GF) 6oz, Greater Omaha prime, aged 30 days 54
- BONE-IN FILET MIGNON** (GF) 14oz, Greater Omaha prime, aged 30 days 85
- GOLD LABEL WAGYU RIBEYE** (GF) 14oz, Snake River Farms, Idaho 110
- BONE-IN COWBOY RIBEYE** (GF) 32oz, Greater Omaha prime, aged 40 days 95
- NEW YORK STRIP** (GF) 12oz, Greater Omaha prime, aged 30 days 65
- RACK OF LAMB** (GF) 16oz, pasture raised, Strauss, Wisconsin 65
- PORTERHOUSE** (GF) 40oz, Greater Omaha prime, aged 60 days 150

STEAK TEMPERATURES

BLUE: cold red center*

RARE: cool red center*

MEDIUM RARE: warm red center*

MEDIUM: warm pink center*

MEDIUM WELL: warm pale pink center*

WELL DONE: hot center, no pink

ENTREES

MISO GLAZED NORWEGIAN WOLF FISH

Asian spinach, asparagus, hon-shimeji mushrooms,
cauliflower-coconut purée,
lobster poivre sauce 48

PAN ROASTED TURBOT (GF)

Spanish turbot, toasted pumpkin seed, butternut squash
confit, caper-crustacean emulsion 45

TRUFFLE GNOCCHI (V)

potato gnocchi, parmesan, garlic cream,
shaved winter truffle 42

HERITAGE CHICKEN (GF)

roasted wild mushroom, tomato confit,
charred leek, natural jus 38

BRAISED PRIME SHORT RIB (GF)

pearl onion, heirloom carrot, mushroom, potato purée,
red wine bordelaise sauce 42

EMBER ROASTED IBERICO PORK

tenderloin "pluma," charred broccolini, spiced sesame
salad, five spice bacon gastrique 48

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

ENHANCEMENTS

OSCAR *(GF)*

Alaskan king crab, jumbo asparagus,
béarnaise 45

ROSSINI *(GF)*

seared foie gras, Perigord black truffle,
madeira jus 38

FRESH SHAVED BLACK TRUFFLE *(GF)*

France 25

SAUCES & BUTTERS

BORDELAISE *(GF)*

demi-glace, red wine, thyme

AU POIVRE *(GF)*

black peppercorn, cognac, cream, drippings

BÉARNAISE *(GF)*

shallot, lemon, tarragon

PRIME STEAK SAUCE *(GF)*

tomato, aged vinegar, raisin, spices

HERB BUTTER *(GF)*

shallot, garlic confit, parsley, lemon peel

TRUFFLE BUTTER

sea salt

CLASSIC ACCOMPANIMENTS

CREAMED SPINACH *(V)*

garlic confit, grated parmesan, nutmeg 16

MAINE LOBSTER MAC & CHEESE

aged white cheddar, gouda, herb crust 28

LOADED FINGERLING POTATOES *(GF)*

crispy braised bacon, crème fraîche, fried broccoli,
Tillamook cheddar, green onion 14

POTATO PURÉE *(GF)*

French butter, milk, sea salt 14

SWEET CORN CRÈME BRÛLÉE *(GF)*

roasted kernels, corn custard, caramelized demerara 14

ADVENTUROUS & ORIGINAL

JUMBO ASPARAGUS

grilled jumbo asparagus, pink shrimp, hazelnut romesco,
manchego, jamon iberico 24

CRISPY BRUSSELS SPROUTS

sweet chili XO sauce, bonito 16

FORAGED MUSHROOMS *(V) (GF)*

caramelized onion purée, black garlic aioli 20

HAND CUT BLACK TRUFFLE FRIES *(V) (GF)*

black truffle, parsley, chive, garlic aioli 20



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DESSERTS

CHEESE PLATE

Selection of Cheeses, Candied Citrus, Monofloral Honey,
Marcona Almond, Crisps 24

MILE HIGH CHOCOLATE CAKE

Miso Caramel, Coconut Ice-Cream 12

NEW YORK STYLE KEY LIME CHEESECAKE

Key Lime Curd, Graham Cracker Crust 12

MANGO CRÈME BRULÉE

Passion Fruit, Almond Crumble,
Caramelized Demerara 12

BAKED ALASKA

Neapolitan Ice-cream, Flourless Chocolate Sable,
Strawberry Coulis, Toasted Meringue, Grand Marnier 12





P R I M E

DESSERT COCKTAILS

15 EACH

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlua Liqueur, Espresso,
Coffee Bean

BUTTERED TOFFEE MARTINI

Amaretto Disaronno Liqueur, Baileys Liqueur, Kahlua
Liqueur, Heavy Cream

CAFÉ MOCHA MARTINI

Smirnoff Vanilla Vodka, Kahlua Liqueur, Espresso,
Chocolate Syrup, Cocoa Nibs, Coffee Bean





P R I M E

AFTER DINNER SELECTIONS

SCOTCH

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| Macallan 12 Year 86° | 25 |
| Macallan 18 Year 86° | 135 |
| Macallan 25 Year 86° | 450 |

JAPANESE WHISKY

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| Yamazaki 12 Year 86° | 48 |
| Yamazaki 18 Year 86° | 160 |

COGNAC

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|-----------------------------------|------------------------|
| Courvoisier V.S. | 20 |
| Courvoisier V.S.O.P. | 25 |
| Courvoisier X.O. | 63 |
| Grand Marnier Cuvée du Centenaire | 75 |
| Hennessy Paradis | 350 |
| Louis XIII | 1/2oz-120 1oz-240 |

ARMAGNAC

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| Chateau Arton La Réserve | 30 |
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PRIME

CORDIALS

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| Amaretto Disaronno Liqueur | 15 |
| Baileys Liqueur | 5 |
| Frangelico Liqueur | 15 |
| Kahlua Liqueur | 15 |
| Sambuca Romana Liqueur | 15 |

PORTS

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| Graham's 10 Year Old Tawny Port | 15 |
| Graham's 20 Year Old Tawny Port | 20 |
| Sandeman Founder's Reserve Ruby Port | 15 |

DESSERT WINES (375ml)

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| Dolce "By Far Niente", Napa Valley, CA | 125 |
| Emotions De La Tour, Sauternes, FR | 45 |





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