



PRIME

OYSTERS

OYSTERS ON THE HALF SHELL (GF)

east and west coast, CH cocktail sauce, frozen mignonette*
17 for half dozen • 33 for dozen

DIRTY OYSTERS (GF)

caviar, crème fraîche, chive*
58/ half dozen

OYSTERS ROCKEFELLER

bacon, creamy spinach, vermouth,
herbed panko, parmesan
28/ half dozen

CAVIAR

served with caraway stroopwafel
and classic garnish

RUSSIAN OSETRA

80/oz

BELUGA HYBRID

170/oz

KALUGA FUSION IMPERIAL GOLD

240/oz

APPETIZERS

ARGENTINIAN ROYAL RED PRAWN COCKTAIL (GF)

horseradish, CH cocktail sauce, lemon 21

TUNA TARTARE (GF)

bluefin tuna, caviar, sesame, taro crisps* 28

FOIE GRAS TORCHON (GF)

toasted baguette, Sicilian pistachio snow,
crystalized ginger, passionfruit 38

substitute seared foie gras 45

CHEESE PLATE

imported selection of hard, semi-soft, and soft cheeses,
bergamot jam, Marcona almond, toasted baguette 24

SOUPS & SALADS

STEAKHOUSE ONION SOUP

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

ROASTED PARSNIP BISQUE (VG)

toasted hazelnut crumble,
thyme scented olive oil 12

FIELD GREENS (V) (GF)

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

PRIME CAESAR SALAD

baby gem romaine, aged parmesan cheese,
CH Prime Caesar dressing 12

ICEBERG WEDGE SALAD (GF)

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



PRIME

GRILL

- PETIT FILET MIGNON** (GF) 6oz, Greater Omaha, aged 30 days 54
- BONE-IN FILET MIGNON** (GF) 14oz, Greater Omaha, aged 30 days 85
- WAGYU EYE OF RIBEYE** (GF) 8oz, Snake River Farms, Idaho 90
- COWBOY RIBEYE** (GF) 22oz, Greater Omaha prime, aged 40 days 95
- NEW YORK STRIP** (GF) 12oz, Greater Omaha prime, aged 30 days 65
- PORTERHOUSE** (GF) 30oz for two, Greater Omaha prime, aged 30 days 150
- RACK OF LAMB** (GF) pasture raised, Strauss, Wisconsin 53

ENTRÉES

- CRISPY SKIN ORA KING SALMON**
citrus, miso-Dijon broth 34
- HERITAGE CHICKEN** (GF)
roasted wild mushroom, tomato confit,
roasted onion, natural jus 38
- RED WINE BRAISED SHORTRIB**
pearl onion, heirloom carrot, potato purée,
red wine Bordelaise sauce 44
- LEMON SOLE** (GF)
champagne beurre blanc, caviar, chive 58
- SWORDFISH AU POÏVRE**
Sichuan peppercorn, cognac, chive 42
- PAN SEARED SCALLOPS** (GF)
cauliflower "couscous", brown butter,
French vadouvan 42

SAUCES, BUTTERS & TOPPERS

BORDELAISE (GF)

demi-glace, bone marrow, red wine, thyme

AU POÏVRE (GF)

black peppercorn, cognac, cream,

BÉARNAISE (GF)

white wine, lemon, tarragon

PRIME STEAK SAUCE (GF)

tomato, aged vinegar, golden raisin, spices

HERB BUTTER (GF)

parsley, thyme, shallot, lemon zest

TRUFFLE BUTTER

black truffle, Himalayan sea salt

BLUE CHEESE BUTTER

gorgonzola, roasted garlic, rosemary

OSCAR

Béarnaise, blue crab, grilled asparagus
20

ROSSINI

seared foie gras, black truffle, Madeira
45

CLASSIC ACCOMPANIMENTS

JUMBO ASPARAGUS (V) (GF)

grilled jumbo asparagus, Béarnaise, tarragon 12

CREAMED SPINACH (V)

garlic confit, parmesan mornay, toasted nutmeg 12

LOADED BAKED POTATO

bacon lardons, crème fraîche, cheddar, green onion 14

ROASTED GRATITUDE GARDEN'S MUSHROOMS

thyme, caramelized onion purée,
blue and white oyster mushrooms 12

POTATO PURÉE (V) (GF)

French butter, cream, sea salt 10

ADVENTUROUS & ORIGINAL

CRISPY BRUSSELS SPROUTS

country ham, bourbon, dijon, maple syrup 12

SHELLS AND CHEESE

la tur béchamel, Ritz cracker crumble, garlic, chives 10

HAND-CUT FRIES

black truffle, parsley, chive, garlic aioli 8



P R I M E

CLASSIC DESSERTS

KEY LIME PIE

graham cracker crust, Italian meringue, candied lime 12

VANILLA CRÈME BRÛLÉE

passion fruit, almond crumble,
caramelized demerara 10

CREATIVE SWEETS

MILE HIGH CHOCOLATE CAKE

miso caramel, vanilla bean gelato 14

CH PRIME “CHEESECAKE”

roasted guava, pineapple sorbet, salted plantain crisps,
macadamia crunch 10





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

ENVY ALEXANDER

Angels Envy Bourbon ORC Private Selection,
Crème de Cacao Liqueur, Vanilla Ice Cream, Nutmeg



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AFTER DINNER SELECTIONS

SCOTCH

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

JAPANESE WHISKY

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

COGNAC

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



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CORDIALS

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

PORTS

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)

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





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