

appetizers

BEEF TENDERLOIN BROCHETTES.

rosemary yukon potato, crimini mushroom, cherry tomato and syrah gastrique. 13

JUMBO LUMP CRAB STUFFED MUSHROOMS.

micro herb salad and yuzu beurre blanc. 14

BACON WRAPPED DIVER SCALLOPS.

corn, pepper, crab relish and cilantro emulsion. 13

COLOSSAL SHRIMP COCKTAIL.

fresh horseradish cocktail sauce and lemon. 12

FOUR DIAMOND DIP.

organic smoked gouda and goat cheese, elephant garlic chips, scallions and grilled flat bread. 10

ARTISANAL CHEESE PLATTER.

almonds, fruit, and crostini. 13

soups & salad

TOMATO AND MOZZARELLA SALAD.

buffalo mozzarella, heirloom tomato, micro basil, balsamic syrup, virgin oil, fried onion. 12

CHOP SALAD. 

romaine hearts, tomato, carrot, red onion, scallion and creamy maytag dressing. 8

HOUSE SALAD. 

bibb lettuce, warm polenta croutons, goat cheese, red onion and grenache vinaigrette. 8

TABLESIDE CAESAR FOR TWO.

prepared to your exact specifications at your table. 14

LOBSTER BISQUE. 

topped with sherry and puff pastry. 9

pasta & vegetarian

WILD MUSHROOM TAGLIATELLI.

wild foraged mushrooms, house made pasta, rosemary sherry cream. 18

ENGLISH PEA & CARAMELIZED SHALLOT RISOTTO.

with sweet pea sauce and mint brown butter. 19

game & fowl

PRIME LAMB PORTERHOUSE CHOPS.

colorado raised lamb, grain & alfalfa fed, prepared mint garlic rubbed or plain. 32

INDIANA DUCK BREAST.

five spice rubbed or plain. 22

fish & shellfish

GRILLED KING SALMON.

red miso rubbed or plain. 26

POTATO WRAPPED PACIFIC HALIBUT.

served with béarnaise. 28

ROASTED DIVER SCALLOPS.

with yuzu beurre blanc. 24

GRILLED WHITE SHRIMP.

with yuzu beurre blanc. 25


STEAMED RED KING CRAB LEGS.

delicate crab with lemon chive drawn butter. 36

GRILLED SPLIT LOBSTER.

with lemon chive drawn butter. 36

FISH OF THE DAY. market price

All Prime Steaks and Natural Beef Selections are served with house made bread and a small salad or bisque. These choices are marked with a .

*Food may be cooked to order.

Please be aware that consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please inform your server if you have special dietary needs or food allergies.

prime steak & chops

What is Prime?

A quality grade that is a composite evaluation of factors that affect palatability of meat (tenderness, juiciness, and flavor). these factors include beef maturity, firmness, texture, color of lean, amount and distribution of marbling within the lean. Beef quality grading is based on (1) degree of marbling and (2) degree of maturity. Prime is the highest quality grade of meat followed by choice and select

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temperatures:

RARE:
cold center, red throughout

MEDIUM RARE:
cool center, red inside

MEDIUM:
warm center, pink inside

MEDIUM WELL:
warm center, very little pink inside

WELL:
hot center, no pink

100Z CENTER CUT PRIME SIRLOIN.

sirloin is the cut of beef that lies between the very tender short loin and the round. 22

140Z PORTERHOUSE VEAL CHOP.

a veal chop is a cut of meat taken from the rib section of a calf. it is extremely rich and delicate. 37

100Z NATURAL BEEF TENDERLOIN.

choose from blackened, peppercorn encrusted, or plain. 39

140Z PRIME NEW YORK STRIP.

this cut of meat comes from the most tender section of beef, the short loin. it is the top loin muscle and is equivalent to a porterhouse steak minus the tenderloin and bone. 29

BEEF WELLINGTON.

8oz tenderloin topped with mushroom duxelle and foie gras wrapped with puff pastry and served with demi glace. 38

200Z BONE-IN PRIME RIBEYE.

this tender, flavorful steak is cut from the rib section (between short loin and the chuck). 45

240Z PRIME BEEF PORTERHOUSE.

this steak is cut from the large end of the short loin containing meat from both the tenderloin and the strip. this is a house specialty. 45

PRIME TOPPINGS & SIDES:

JUMBO LUMP CRAB TOPPED. 12
MAYTAG BLUE CHEESE CRUSTED. 6
BÉARNAISE SAUCE. 4
WHITE TRUFFLE BUTTER. 4
FRESH HORSERADISH CREAM. 2
COLOSSAL GRILLED SHRIMP. 9
ROASTED DIVER SCALLOPS. 9
SEARED FOIE GRAS. 14
½ POUND KING CRAB LEGS. 25

VEGETABLE SIDES:

HAND SMASHED YUKON POTATOES. 6
with pink, black salt and micro chive
TWICE BAKED MINI YUKON POTATOES. 6
with bacon, smoked cheddar and scallion
ROASTED FINGERLING POTATOES. 6
with roasted garlic and maytag blue cheese
STEAMED JASMINE RICE. 5
with micro citrus greens
HOUSE MADE TAGLIATELLI. 5
with fresh tomato sauce
ROASTED MUSHROOMS. 6
with shallots
GRILLED JUMBO ASPARAGUS. 6
with grana padano and lemon
CARMELIZED SHALLOT. 5
with sherry vinegar and fresh herbs
SWEET CORN GRATIN. 5
with cream and breadcrumbs
HONEY GLAZED ENGLISH PEAS & BABY CARROTS. 6

PLEASE REFRAIN FROM USING
CELLULAR PHONES IN THE
DINING ROOM

