

APPETIZERS

VERMONT CHEDDAR SOUP • 9

Potato, Bacon, Chive

GOLDEN & RUBY BEET SALAD • 12

Coach Farms Goat Cheese, Frisée,
Spiced Pecans, Truffle Vinaigrette

CRAB SALAD NAPOLEON • 16

Black Truffle Vinaigrette

FARMER'S MARKET SALAD • 9

Autumn Vegetables, Balsamic Vinaigrette

NEW WEDGE • 11

Heart of Romaine, Tomatoes, Red Onion,
Maytag Blue Cheese
Slab Bacon • 2

THAI SHRIMP DUMPLINGS • 12

Roasted Squash, Shiitake, Spiced Coconut Broth

BIG EYE TUNA TARTAR • 14

Bok Choy & Hijiki Salad, Ginger Ponzu

CLASSIC FILET MIGNON TARTAR • 15

Gaufrette Potatoes

RAW BAR

OYSTERS

Blue Point, Long Island • 3.00 each

Ram Island, Connecticut • 3.00 each

Well Fleet, Massachusetts • 3.00 each

Kumomoto, Washington • 3.00 each

Quilcene, Washington • 3.00 each

EAST MEETS WEST • 16

3 East Coast Oysters

3 West Coast Oysters

Cocktail Sauce, Mignonette

JUMBO SHRIMP COCKTAIL • 18

Cocktail Sauce, Ginger Aioli

ONCE UPON A PRIME

At Primehouse we are grateful to our partners at Creekstone Farms who provide us with hand selected Prime Black Angus Beef which we dry age on premise. "Prime", our very own bull, calls Kentucky's Creekstone Farm his home.

SALADS

CLASSIC CAESAR • 11

Add to your Tableside Caesar

Crab Croutons • 8

White Anchovies • 3

Grilled Chicken • 6

Shrimp • 8

Filet • 10

CHICKEN COBB • 16

Romaine, Maytag Blue Cheese,

Applewood Smoked Bacon, Eggs,

Avocado, Tomato, Mustard Vinaigrette

SEAFOOD COBB • 22

Shrimp, Crab, Avocado, Roasted Peppers,

Hearts of Palm, Asparagus, Citrus Vinaigrette

PRIMEHOUSE STEAK SALAD • 18

Filet, Baby Arugula, Maytag Blue Cheese,

Red Onion, Balsamic Vinaigrette

CHILLED SHELLFISH CHRYSLER • 49

4 Jumbo Shrimp

½ lb. Maine Lobster

2 East Coast Oysters

2 West Coast Oysters

4 Littleneck Clams

¼ lb. Mussels

2 Crab Claws

Thai Fluke Ceviche

CHILLED SHELLFISH EMPIRE • 79

6 Jumbo Shrimp

1 lb. Maine Lobster

4 East Coast Oysters

4 West Coast Oysters

6 Littleneck Clams

½ lb. Mussels

4 Crab Claws

Thai Fluke Ceviche

BURGERS & SANDWICHES

CLASSIC BURGER • 12

Charbroiled, Lettuce, Tomato, Red Onion,
Steak Fries with choice of Cheddar, Gruyere
or American Cheese

BACON & BLUE CHEESE BURGER • 14

Charbroiled, Hand Cut Slab Bacon, Maytag Blue,
Lettuce, Tomato, Red Onion, Steak Fries

STEAKHOUSE BURGER • 14

Seasoned with House Made Steak Sauce,
Topped with Caramelized Onions & Mushrooms

GRILLED ORGANIC CHICKEN • 12

Brie, Tomato, Roasted Peppers, Green Apple,
Fines Herb Aioli, Fruit Skewer

AGED RIBEYE SANDWICH • 19

Smoked Mozzarella, Mushroom and Onions,
Roasted Garlic Mayo, Herb Fries

RED MEATS

Hand selected from our partners at Creekstone Farms,
Kentucky and aged on premise in our Himalayan Salt Room

PARK AVENUE SOUTH FILET • 46

Bone In, 22 oz., Lite Age

PETIT FILET • 34

Bone In, 12 oz., Lite Age

CLASSIC FILET MIGNON • 39

Boneless, 12 oz.

N.Y. SIRLOIN • 48

Dry Aged, 14 oz.

HANGER STEAK • 24

Chimichurri, 12 oz.

“KENTUCKY” BONE-IN RIBEYE • 46

28 days, 20 oz.

PORTERHOUSE FOR TWO • 96

Dry Aged, 39 oz., Sliced Tableside

Classic Oscar • 12

Lump Crab, Asparagus, Béarnaise

SAUCES

Peppercorn

Béarnaise

Chimichurri

(Additional Sauces • 2)

Horseradish

Blue Cheese

House Made Steak Sauce

OCEAN MEATS

JUMBO LUMP CRAB CAKES • 29

Jalapeno Cole Slaw, Lemon Garlic Tartar Sauce

DIVER SEA SCALLOPS • 27

Grilled Corn, Cranberry Beans, Applewood Bacon

SCOTTISH SALMON • 26

Heirloom Carrots, Roasted Fall Vegetables,
Yuzu Brown Butter

CHILEAN SEA BASS • 32

Sushi Rice Crisp, Shiitakes, Baby Bok Choy,
Soy-Ginger Emulsion

SIDES

Mac & Cheese • 10

Truffled Asiago Fries • 10

Whipped Potatoes • 8

Garlic Whipped Potatoes • 8

Old School Hash Browns • 8

Beer Battered Onion Rings • 8

Broccoli Rabe • 10

Creamed Spinach • 11

Grilled Jumbo Asparagus • 10

Roasted Wild Mushrooms • 12

Brussels Sprouts with

Bacon • 12

• LUNCH PRIX FIXE •

\$24.07

• APPETIZERS •

BUTTERNUT SQUASH SOUP

Porcini, Brown Butter Crème Fraîche

PORTOBELLA MUSHROOM TART

Parmesan Phyllo, Port Reduction

• ENTREES •

CHARRED PORK TENDERLOIN

Bacon Mashed Potatoes, Apple Cider Reduction

HOUSE MADE LINGUINI

Shrimp, Pancetta, Parmesan Cream

• DESSERTS •

CHOCOLATE PEANUT CRUNCH TORTE

Salted Caramel Ice Cream

PUMPKIN PIE

Gingersnap Ice Cream, Candied Cranberries