

PRIMERS

prime salad	mesclun greens, balsamic vinaigrette, warm goat cheese, applewood smoked bacon	11.
beet salad	walnuts, mesclun greens, goat cheese, balsamic	13.
caesar salad	romaine, croutons, parmesan, classic caesar dressing	11.
antipasto	mozzarella, prosciutto, garden greens, balsamic	16.
today's soup	seasonally inspired	mp.
crab cake	caper remoulade	17.
* green lotus	spicy tuna, jonah crab, asian pear, avocado	16.

MIZU SUSHI

tornado roll	shrimp, avocado, fried potato, eel sauce	16.
* star roll	salmon, mango, crunchy tempura, avocado, spicy mayo	14.
* red roof	shrimp, avocado, topped with spicy tuna, spicy mayo, eel sauce	16.
dragon roll	king crab, topped with avocado, bbq eel	17.
* spicy roll	tuna, salmon, or hamachi	12.
* sashimi combo	fifteen pieces of assorted sashimi	38.
* montauk roll	spicy tuna, tempura crunch topped with lobster, yuzu mayo, eel sauce	25.
* toro roll	fatty tuna, scallion, toasted sesame	31.

SEAFOOD BAR

lobster cocktail	1 1/4 lb chilled lobster	29.
shrimp cocktail	the classic	17.
king crab legs	1 lb	60.
* littleneck clams	half dozen 10. dozen 19.	
* oysters	daily selection	each 2.75
* prime plateau	seasonal raw bar tower (two persons minimum)	per person 42.

THE FULL DISH

* the prime brunch	two eggs any style, crispy applewood smoked bacon, roasted skillet potatoes, fresh juice or coffee	15.
* eggs benedict	canadian bacon, hollandaise sauce	17.
prime omelette	black forest ham, cheddar, skillet potatoes	16.
brioche french toast	bananas foster topping	15.
blueberry pancakes	honey almond butter	14.
wild mushroom risotto	arborio rice, wild mushrooms, white truffle, parmesan cheese	16.
classic cobb salad	romaine, avocado, tomato, bacon, chicken, egg, bleu cheese	17.
* tuna	dhana dahl crust, shredded asian vegetables, sripaphai sauce	38.
* atlantic salmon	pan seared, autumn squash, wild rice, cranberry vinaigrette	28.
* "black label" burger	applewood smoked bacon, cheddar, prime fries	19.
* grilled skirt steak	shallot sauce, prime fries	29.
* steak 'n eggs	grilled skirt steak, two eggs any style, skillet potatoes, shallot sauce	19.

THE STEAKS

* filet mignon	12 oz.	43.
* filet mignon	8 oz.	34.
USDA Prime, 21 day dry aged		
* new york strip	16 oz.	47.
* tellers ribeye	38 oz.	59.
* porterhouse for 2	38 oz.	88.

rare: seared outside, center cool and red
medium-rare: seared outside, center warm and red
medium: cooked outside, center hot, pink
medium-well: cooked outside, center hot, slight pink

* served raw, undercooked, or to your liking. eating these items increases your chance of food borne illness, especially if you have certain medical conditions.

WINES BY THE GLASS

sparkling

prosecco, zardetto, italy	9.
champagne, laurent perrier, brut, france	17.

white/rose

pinot grigio, ca donini, italy	10.
chardonnay, tilia, mendoza, argentina	10.
rose, daumas gassac, france	12.
riesling, maria schneider "jazz", pflaz	12.
sauvignon blanc, aspro, gentilini, greece	13.
gruner veltliner, arndorfer, kamptal, austria	14.
chardonnay, cambria, santa barbara, california	14.

red

merlot, c & t, napa, california	11.
malbec, amalaya, calchaqui valley, argentina	12.
shiraz/petite syrah, rutherghend australia	12.
chianti, guarniente, buccia nera, tuscan, italy	13.
pinot noir, jelu, patagonia, argentina	13.
dolcetto di dogliani, valdiba, san fereolo, piedmont, italy	14.
cabernet sauvignon, esca, napa, california	14.
zinfandel, seghesio, sonoma, california	16.

SIDES

smoked sausage	5.
bacon	5.
irish oatmeal	5.
french fries	5.
toast	3.