

PRIMERS

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| prime salad | mesclun greens, balsamic vinaigrette, warm goat cheese, applewood smoked bacon |
| beet salad | walnuts, mesclun greens, goat cheese, balsamic |
| caesar salad | romaine, croutons, parmesan, classic caesar dressing |
| today's soup | seasonally inspired |
| gnocchi | pan-seared potato gnocchi parmesan-white truffle sauce |
| crab cake | caper remoulade |
| sea scallops | semolina dumplings, bacon, rock chives, port reduction |
| shrimp and lobster wontons | hoisin glaze, mustard oil |
| * green lotus | spicy tuna, jonah crab, asian pear, avocado |

MIZU SUSHI

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

SEAFOOD BAR

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| lobster cocktail | 1 1/4 lb chilled lobster |
| shrimp cocktail | the classic |
| king crab legs | 1 lb |
| * littleneck clams | |
| * oysters | daily selection |
| * prime plateau | seasonal raw bar tower (two persons minimum) |

SURF

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| * atlantic salmon | pan seared, autumn squash, wild rice cranberry vinaigrette |
| chilean sea bass | soy-sake marinade, baby bok choy, shiitake mushrooms, chile threads |
| branzino filet | grilled, sautéed spinach, olive oil, lemon |
| * tuna | dhana dahl crust, shredded asian vegetables, sripaphai sauce |
| lobster | steamed, broiled, or "millennium" |

TURF

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| * surf and turf | butter-poached 1 1/4 lb maine lobster petit filet mignon, fondued leeks, spinach |
| * wellington | filet mignon, mushroom duxelles, bordelaise, brie fondue, puff pastry |
| chicken | roasted organic, fingerling potatoes, roasted garlic, shallots, oyster mushrooms, chicken jus |

STEAK AND CHOPS

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| * skirt steak | 16 oz. |
| * filet mignon | 12 oz. |
| * filet mignon | 8 oz. |
| * colorado lamb rack | 16 oz. |
| * veal chop "parmesan" | 16 oz. |
| USDA Prime, 21 day dry aged | |
| * new york strip | 16 oz. |
| * tellers ribeye | 40 oz. |
| * porterhouse for 2 | 40 oz. |

ROAD TRIP CALIFORNIA

PRIME®'S Road Trip Menu takes you around the United States, highlighting the cuisine from a different region of the country every few weeks.

first course

shaved asparagus salad parmesan, truffle vinaigrette

spring onion custard wild mushroom fricasee

second course

* roasted salmon spinach, tomato confit, artichoke vinaigrette

organic chicken fava beans, baby leeks, wild mushrooms

third course

lemon meringue pie blueberry sorbet

fig and almond tart sweetened mascarpone cream

SIDES

starch

skillet potatoes
whipped potato
baked potato
mac n'cheese
french fries
homemade tater tots

not starch

steamed asparagus
creamed spinach
wild mushrooms
daily vegetable

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.