

## PRIMERS AND SALADS

prime salad	mesclun greens, balsamic vinaigrette, warm goat cheese, applewood smoked bacon
beet salad	walnuts, mesclun greens, goat cheese, balsamic
crab cake	caper remoulade
soup of the day	seasonal garnish
antipasto	mozzarella, prosciutto, garden greens, balsamic
caesar salad	romaine, croutons, parmesan classic caesar dressing

## MIZU SUSHI

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
* spicy roll	tuna, salmon, or hamachi
* montauk roll	spicy tuna, tempura crunch topped with lobster, yuzu mayo, eel sauce
* toro roll	fatty tuna, scallion, toasted sesame
* sushi combo	8 pieces assorted sushi, spicy tuna roll

## SEAFOOD BAR

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

## THE FULL DISH

* prime steak sandwich	kobe flat iron, onions, mushrooms, peppers, brie fondue served open face with skillet potatoes
lump crab salad sandwich	lemon dill dressing, croissant, mesclun greens
curried chicken salad sandwich	apple, celery, grape chutney, garden greens
chilean sea bass	soy sake marinade, baby bok choy, shiitake mushrooms
chicken grecco	1/2 organic chicken, beefsteak tomato, cucumber, peppers, olives, feta, red wine vinaigrette
cobb salad	romaine, avocado, tomato, bacon, chicken, egg, bleu cheese
* tuna	dhana dahl crust, shredded asian vegetables, sripaphai sauce
cold water lobster roll	brioche, celery remoulade, garden greens
* atlantic salmon	pan seared, autumn squash, wild rice, cranberry vinaigrette
* prime "black label" burger	smoked bacon, cheddar, brioche, prime fries

## STEAK AND CHOPS

* 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.

**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.

## THE "GOOD" AFTERNOON

the bloody hell	chipotle-infused vodka, tomato, horseradish, tobasco
the mimosa	prosecco, orange juice
H2O martini	hpnotiq liqueur, absolut citron, white cranberry
the bellini	prosecco, white peach puree
pineapple mojito	malibu pineapple, muddled mint and lime, fresh pineapple
the razmopolitan	stoli raspberry, white cranberry, raspberry syrup
tellers' apple martini	ketel one vodka, apple pucker brandy, apple puree

### sparkling

prosecco, zardetto, italy  
laurent perrier, brut, champagne, france  
moet & chandon, rosé brut, champagne, france

### white/rose

pinot grigio, ca donini, italy  
chardonnay, tilia, mendoza, argentina  
sangiovese, poggio trevalle, marenmma, tuscan  
soave, suavia, veneto, italy  
sauvignon blanc, aspro, gentilini, greece  
gruner veltliner, arndorfer, kamptal, austria  
chardonnay, cambria, santa barbara, california

### red

merlot, hammer, california  
malbec, amalaya, calchaqui valley, argentina  
shiraz, raydon estate, langhorne creek, australia  
zinfandel, rosenblum, california  
pinot noir, plowbuster, willamette, oregon  
dolcetto di dogliani, valdiba, san fereolo, piedmont, italy  
cabernet sauvignon, stackhouse, california  
syrah/carmenere/cabernet, coyam, valle de maipo, chile  
cabernet sauvignon, surh luchtel, napa, california  
cabernet/merlot, decoy, duckhorn, napa, california  
brunello di montalcino, ramoni, gianni fabbri

## SIDES

### starch

skillet potatoes  
whipped potato  
mac n'cheese

### not starch

steamed asparagus  
creamed spinach  
wild mushrooms  
daily vegetable