



## STARTERS

- BREAD SERVICE** rosemary yeast house rolls, sea salt, honey butter 6
- OYSTERS\* on the HALF SHELL** champagne mignonette 4 per **GF | DF**
- CHARCUTERIE\*** chef's daily assortment 32
- BEEF TARTARE\*** tenderloin, caper, shallot, cornichon, yolk, herbs, crostini 24 **DF**
- TUNA CRUDO\*** yuzu ponzu, cucumber, sesame, fried shallot 24 **DF**
- COLOSSAL SHRIMP COCKTAIL** cocktail sauce, lemon 24 **GF | DF**
- SEAFOOD TOWER\*** seasonal selection 185 **GF | DF**
- SOUP DU JOUR** MP
- JUMBO LUMP CRAB CAKE** sweet corn remoulade, red pepper coulis, chive oil, fennel salad 27
- STEAMED NC LITTLENECK CLAMS** saffron cream, grilled baguette 28
- SHRIMP SCAMPI** broiled colossal shrimp, garlic, shallots, wine, butter, parsley, bread 29
- BROILED OYSTERS** creole butter, trinity, scallion, old bay toast 26

## CAVIAR\*

served with brioche rounds, crumbled egg,  
red onion, crème fraîche & chive oil

Kilo Cavier - Northern California  
*The Only Eco-Certified Sturgeon Farm in the US*

**ESTATE** 85

**SELECT** 120

## SALADS

- CLASSIC CAESAR** hearts of romaine, parmesan, croutons 16
- G PRIME HOUSE SALAD** greens mix, pickled red onion, tomato, crouton, muenster, endive, champagne vinaigrette 15
- ICEBERG WEDGE** gorgonzola, nueske's bacon, scallions, confit tomato, roasted garlic ranch 15 **GF**

**ADDITIONS** 3oz tenderloin tip\* **GF** +17 | 6oz chicken breast **GF | DF** +18 | 3 colossal shrimp **GF** +15

\* These items offered may be served raw or cooked to a temperature of your choosing. Consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions. Please notify your server of any existing food allergies or dietary restrictions.

An additional 3% will be charged to help offset processing costs if a credit card is used for payment. This amount is not more than what we pay in fees. We do not surcharge debit cards.

Gratuity of 20% will be added to any party of eight guests or more.

# ENTREES

**G PRIME BURGER\*** 10oz house patty, butter bibb, heirloom tomato, crisp red onion, house dill pickle chips, muenster, house sauce, brioche, served with frites & truffle aioli 29

**AIRLINE CHICKEN BALLOTINE** spinach-infused mousseline, brown butter-toasted garlic cream 35 **GF**

**GRILLED ROMANESCO STEAK** caramelized celeriac purée, pepper jelly 24 **V**

**FETTUCCINE & TRUFFLE** house yolk fettuccine, pecorino romano, good butter, black truffle 23

**PAPPARDELLE BOLOGNESE** beef, pork & san marzano bolognese, carrot pappardelle 29

**MEGA SHORT RIB** pommes, seasonal vegetable, jus 57

## BUTCHER

### LAND **GF**

*a la carte | broiled to order | finished with tallow butter*

**BEEF TENDERLOIN\*** 6 oz 47 | 10 oz 66

**PRIME NY STRIP\*** 14 oz 53

**PRIME BONE-IN COWBOY RIBEYE\*** 22 oz 86

**SWEET TEA BERKSHIRE PORK CHOP\*** 2/8 oz 36

**AUSTRALIAN DOUBLE BONE LAMB CHOP\*** 2/7 oz 59

**PRIME PORTERHOUSE\*** 32 oz 135

**PRIME TOMAHAWK\*** 36 oz 149

**WAGYU JAPANESE A-5 STRIPLOIN\*** 6 oz 149

**WAGYU AUSTRALIAN FILET MIGNON\*** 8 oz 78

### SEA **GF**

*a la carte | plancha seared to order | finished with house seafood butter*

**SALMON\*** 8oz 28

**TUNA\*** 6oz 32

**DAILY CATCH\*** MKT

**SCALLOPS\*** MKT

**COLOSSAL SHRIMP** 30

## ACCOMPANIMENTS

**CREAMED FRESH BABY SPINACH** 14

**WHIPPED IDAHOES** 13 **GF**

**TALLOW FRITES** 13

**SCALLOPED POTATOES** 14 **GF**

**POMMES DE TERRE LYONNAISE** 14

**MUSHROOM RAGOUT** 16 **GF**

**TRUFFLE MAC & CHEESE** 15

add lobster + \$15

**PIMENTO CREAMED CORN** 14

**ASPARAGUS** 15 **V**

## ENHANCEMENTS

**OSCAR** 27

**GORGONZOLA AU GRATIN** 9 **GF**

**LOBSTER TAIL** 10oz MKT

**SAFFRON BEURRE BLANC** 5 **GF**

**BÉARNAISE** 4 **GF**

**AU POIVRE** 6 **GF**

**BORDELAISE** 4 **GF**

**HORSERADISH CREAM** 4 **GF**

**YUZU PONZU** 4 **DF**