



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*** fresh bluefin, 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 29
- 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.

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

JAPANESE A-5 STRIPLOIN* 6 oz 149

AUSTRALIAN FILET MIGNON* 8 oz 78

SEA **GF**

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

SALMON* 8oz 28

BLUEFIN TUNA* 6oz 32

DAILY CATCH* MKT

SCALLOPS* MKT

COLOSSAL SHRIMP 30

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**

FETTUCCHINE & TRUFFLE house yolk fettuccine, pecorino romano, good butter, shaved truffle 27

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

MEGA SHORT RIB pommes, seasonal vegetable, jus 57

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**