

STARTERS

CRISPY ONION PETALS

Cowboy Ranch
17

CHEDDAR SCALLION BISCUITS

Calabrian Butter
12

WAGYU CORN DOG

Honey Poppy Seed-Dijon
18

SHRIMP SCAMPI

Calabrian Beurre Blanc, Sourdough
28

OYSTA ROCKAFELLER

Pimiento Cheese, Panko,
Braised Collared Greens
25

AVOCADO CEVICHE

Charred Tomato & Poblano,
Hibiscus Aguachile
18

CAVIAR SERVICE

KALUGA CAVIAR, GAUFRETTE POTATO*

Shallots, Sifted Egg, Chive, Crème fraîche
110

SOO-PER SIZE ME

Add House Made Chicken Nuggets
15



RAW & CHILLED

SEAFOOD COCKTAILS*

Served with Atomic Cocktail
Sauce, Drawn Butter

Shrimp - 26

Maine Lobster Tails - MP

Alaskan King Crab - MP



FRESH SHUCKED OYSTERS*

Champagne Mignonette,
Atomic Cocktail Sauce
26

HAMACHI CRUDO*

Coconut Milk, Green Apple,
Micro Cilantro
27

CRAB & AVOCADO

Green Papaya, Sesame, Cilantro
29

WAGYU TARTARE*

Wagyu NY Strip, Black Truffle Aioli,
Quail Egg, Horseradish
23

FIRE & ICE TOWER*

Elegance Meets Urban

Shrimp, Lobster, Fresh Shucked Oysters, P.E.I. Mussels,
Top Neck Clams, Tteok-Bokki "Rice Pasta" in Fra Diavolo
195



SOUP & SALADS

NEW ENGLAND CLAM CHOWDER

Crispy Potato Nest
17

BEEF SALAD

Peaches, Goat Cheese, Pine Nuts
19

ADALINA WEDGE

Nueske's Bacon, Onion, Maytag
Bleu Cheese, Zesty Italian
24

HEIRLOOM TOMATO

Onion, A2 Vinaigrette,
Maytag Bleu Cheese
21

TRUFFLED CAESAR

Black Garlic Caesar Dressing,
Pink Peppercorns, Sootons
18

*These items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. *As a way to offset employee benefits and rising costs associated with the restaurant, we have added a 3.75% fee to all guest checks. We do this in lieu of increased menu prices. This fee may be removed upon request, should you choose.





HUNT



45-DAY DRY-AGED

BONE-IN RIBEYE*

22 oz
99

TOMAHAWK* Rosemary Tallow, Adalina Seasoning Blend 185

CITY FILET*

7 oz
59

CROWN CUT*

9 oz
66

BONE-IN FILET*

14 oz
89

NY STRIP*

14 oz
73

AUSTRALIAN

STONE AXE*

100% Full Blood Wagyu Genetics
Strip Loin 12 oz
135

SENKU*

450 Day Grain Diet
Picanha 8 oz
75

DOMESTIC MILLER WAGYU RANCH

Exclusively at Adalina Prime

Sourced from a 100% Japanese Wagyu bloodline, meticulously raised on Miller's Farm in Illinois. This rare and opulent cut delivers an unparalleled depth of flavor, marbling, and tenderness.

CHEFS RESERVE*

MP

JAPANESE

MIYAZAKI*

Intricate Snowflake Marbling
Ribeye 4 oz minimum order (addition by 4 oz)
155

TAKAMORI*

Superior feed from the Dassai-Asahi Brewery
Strip Loin 4 oz minimum order (addition by 4 oz)
125

BETTER ON TOP

Cajun Style 5 Peppercorn 8
Maytag Bleu Cheese 6 Horseradish 5
Pastrami Spice 5

SAUCES

Chimichurri 6 Ssamjang 6
Bearnaise 7 Creamy Horseradish 5
Au Poivre 8 Fra Diavolo 7
A2 Sauce 5 Crab Oscar 36

SALT LIBRARY

Truffle Herb
Seaweed Horseradish
Buckwheat Porcini & Balsamic
Citrus Red Wine
Vanilla Smoked Bourbon

GATHER

CAULIFLOWER

Salsa Macha, Escabeche,
Cauliflower Purée
30

CARROTS À LA ORANGE

Valencia Orange,
Miso Caramel, Crunchies
28

EGGPLANT PARMESAN

Toasted Panko,
Spicy Pomodoro, Basil
25



CATCH

SALMON

Mint Chimichurri, Sautéed Spinach
39

BRANZINO

Salsa Verde, Pistachios,
Charred Orange
40

SEABASS

Thai Curry,
Fresno Chillies
47



CLASSICS

STEAK FRITES*

Au Poivre, Giardinera Aioli
39

ROASTED CHICKEN

Heritage Green Circle Chicken,
Black Garlic Jus, Pickled Fresnos
39

PRIME BURGER*

1/2 lb Prime Patty,
Tomato, Lettuce & Onion
24

FRIENDS

BRUSSELS SPROUTS

Cherry Bomb Peppers,
Hot Honey
16

ROASTED MUSHROOMS

Dashi Beurre Blanc,
Masago Arare
15

TTEOK-BOKKI N CHEESE

Korean Rice Cake,
Reggiano Parmigiano
16

FRENCH FRIES

Giardinera Aioli
13

CHEESY ELOTES

Chili Powder, Mozzarella,
Lime
17

WHIPPED POTATO

Maitre d' Butter,
Panko, Chives
16

GRILLED ASPARAGUS

Green Goddess,
Preserved Lemon
17

CACIO E PEPE SPINACH

Black Pepper, Panko,
Pecorino
15

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