

STARTERS

CHEDDAR SCALLION BISCUITS	GRILLED AVOCADO*
Morita Chili Butter 12	Chilled Lobster, Poblano Crema, Calamansi Vinaigrette 32
SHRIMP SCAMPI	CRISPY ONION PETALS
Calabrian Scampi Butter, Sourdough 28	Cowboy Ranch 17

CAVIAR SERVICE
KALUGA CAVIAR, GAUFRETTE POTATO*
Shallots, Sifted Egg, Chive, Creme Fraiche 110
SOO-PER SIZE ME
Add House Made Chicken Nuggets 15

SEAFOOD COCKTAILS
Served with Atomic Cocktail Sauce, Drawn Butter
Shrimp - 26
Maine Lobster Tails - MP
Alaskan King Crab - MP

STEAK TARTARE*	HAMACHI CRUDO*
Egg Yolk Fudge, Giardiniera Aioli, Sourdough 23	Coconut Milk, Green Apple, Micro Cilantro 27
FRESH OYSTERS*	TUNA CARPACCIO*
Champagne Mignonette, Atomic Cocktail Sauce 26	Umami Aioli, Emperors Genmai, Lemon Oil 26

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



POWER LUNCH

Course 1	Course 2	Course 3
Choice of: Half Caesar Salad or Clam Chowder Soup	Choice of: Prime Burger, Eggplant Parmesan, Fish Tacos	Strawberry or Coconut Soft-Serve
	35	

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER	BEEF SALAD	TRUFFLED CAESAR
Crispy Potato Nest 17	Peaches, Goat Cheese, Pine nuts 19	Black Garlic Caesar Dressing, Pink Peppercorns, Sootons 18
GREEK SALAD	ADALINA WEDGE	
Little Gem Lettuce, Tomato, Onion, Cucumber, Red Pepper, Feta, Capers, Quinoa, Greek Vinaigrette 19	Nueske's Bacon, Onion, Maytag Bleu Cheese, Zesty Italian 25	

Protein Add Ons:
Grilled Chicken 9 | Filet Medallions 18
Grilled Shrimp 4/pc | Tuna 14

HANDHELDS & CLASSICS

PRIME BURGER*	STEAK SANDWICH*	TURKEY CLUB
1/2 lb Prime Patty, Tomato, Lettuce & Onion 24	Filet, Grande Provolone, Giardiniera Aioli, Grilled Onion 39	Turkey Breast, Bacon, Swiss, Roasted Garlic-Sage Aioli 18
EGGPLANT PARMESAN SANDWICH	FISH TACOS	
Toasted Panko, Spicy Pomodoro, Mozzarella, 18	Blackened Daily Fish, Chipotle Aioli, Cilantro Lime Coleslaw 22	



STEAKS



30-DAY DRY-AGED BONE-IN RIBEYE*
22 oz 99

TOMAHAWK* Rosemary Tallow, Adalina Seasoning Blend 185			
CITY FILET*	SPINALIS*	BONE-IN FILET*	NY STRIP*
7 oz	10oz	14 oz	14 oz
59	95	89	73

AUSTRALIAN
2GR*
100% Full Blood Wagyu Genetics Strip Loin 12 oz 150
DIAMANTINA*
320 Day Grain Diet Filet 10 oz 120

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
KAGOSHIMA
This world-renowned Wagyu is prized for its extraordinary marbling, buttery texture, and rich umami flavor. 4 oz minimum order(addition by 4 oz) 125
RIBEYE*
NY STRIP*

BETTER ON TOP		SAUCES	
Cajun Style 5	Peppercorn 8	Chimichurri 6	Creamy Horseradish 5
Maytag Bleu Cheese 6	Horseradish 5	Bearnaise 7	Fra Diavolo 7
Pastrami Spice 5		Au Poivre 8	

SALT LIBRARY

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

ENTREES

STEAK FRITES*
Au Poivre, Giardiniera Aioli 55

LUMACHE ALLA VODKA
Gochujang, Basil, Panko 29

CHILEAN SEABASS
Thai Curry, Fresno Chilies 47

SALMON
Mint Chimichurri, Sautéed Spinach 38

FRIENDS

BRUSSELS SPROUTS	WHIPPED POTATO	ROASTED MUSHROOM	GRILLED ASPARAGUS	TTEOK-BOKKI N CHEESE	CACIO E PEPE SPINACH
Cherry Bomb Peppers, Hot Honey 16	Maitre d' Butter, Panko, Chives 16	Dashi Buerre Blanc, Masago Arare 15	Green Goddess, Preserved Lemon 17	Korean Rice Cake, Reggiano Parmigiano 16	Black Pepper, Panko, Pecorino 15

*These items are raw or 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. This fee may be removed upon request, should you choose.

