

AMUSE YOURSELF

W.T.F.*

Wagyu, Truffle, Foie
14

L.O.L.

Lobster, Onion, Lime
15

O.M.G.

Olive Oil Pearls, Mushroom, Ginger
13

BREADS

BUFFALO BLEU CHEESE FOCACCIA

12

CHEDDAR SCALLION
BISCUITS

12

PARKER HOUSE ROLLS

12



TRIO TOWER
25

CAVIAR SERVICE

Kaluga Caviar, Gaufrette Potato*
Shallots, Sifted Egg, Chive, Creme Fraiche
110

SOO-PER SIZE ME

Add House Made Chicken Nuggets
15

STARTERS

CRISPY
ONION PETALS

Cowboy Ranch
17

BAKED
SCALLOP-CARGOT

Cafe de Paris Butter, Toasted
Parsley-Panko
24

WAGYU CORN DOG

Honey Poppy Seed-Dijon
18

AVOCADO CEVICHE

Charred Tomato & Poblano,
Hibiscus Aguachile
18

OYSTA ROCKAFELLER

Pimiento Cheese, Panko,
Braised Collared Greens
25

SOUPS & SALADS

ROASTED
TOMATO SOUP

Grilled Cheese Croutons, Basil
12

NEW ENGLAND
CLAM CHOWDER

Nueske's Bacon, Crispy Potato
17

HEIRLOOM TOMATO

Onion, A2 Vinaigrette,
Maytag Bleu Cheese
21

ADALINA WEDGE

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

TRUFFLED CAESAR

Black Garlic Caesar Dressing,
Pink Peppercorns, Sootons
18

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



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*

Cucumber, Fresno, Crispy Quinoa,
Calamansi Vinaigrette
27

OCTOPUS CARPACCIO

Passion Fruit, Aji Amarillo Vinaigrette, Cilantro Oil,
Charred Sweet Corn
25

WAGYU TARTARE*

Wagyu NY Strip, Black Truffle Aioli,
Parmigiano Reggiano, Quail Egg,
Horseradish
22

*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
65

BONE-IN FILET*

14 oz
89

NY STRIP*

14 oz
73

AUSTRALIAN

STONE AXE*

100% Full Blood Waygu Genetics
Strip Loin 14 oz
135

SENKU*

450 Day Grain Diet
Picanha 8 oz
74

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)
105

TAKAMORI*

Superior feed from 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

LARGE FORMAT

DINO SHORT RIB

Tamarind Glaze, Sticky Rice Cake, Coconut Flake, Crushed Peanuts
*Requires 40 minutes to cook

72

LOBSTER POT PIE

Whole Lobster, Carrots, English Peas, Pearl Onion, Sauce Americaine
*Requires 60 minutes to cook

85

GATHER

CAULIFLOWER DIANE

Panko, Lemon Zest, Sauce Diane
32

CARROTS À LA ORANGE

Valencia Orange,
Miso Caramel, Crunchies
28

EGGPLANT PARMESAN

Toasted Panko,
Spicy Pomodoro, Basil
24



CATCH

GRILLED SALMON*

Mint Chimichurri, Sauteed Spinach
38

ALASKAN HALIBUT

Caviar Beurre Blanc
34

CHILEAN SEABASS

Thai Curry, Fresno
Chilies
47



CLASSICS

STEAK FRITES*

Au Poivre, Giardinera Aioli
39

ROASTED CHICKEN

Heritage Green Circle,
Wild Mushrooms, Foie Gras Sauce
39

PRIME BURGER*

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

FRIENDS

FORK & KNIFE TOMATO

Mapo Streusel,
Sherry Vinaigrette
12

BRUSSELS SPROUTS

Cherry Bomb Peppers,
Hot Honey
16

ROASTED MUSHROOMS

Herb Bordelaise,
Pecorino
14

MAC N CHEESE

Tteok-Bokki,
Reggiano Parmigiano
16

LOBSTER CHEESY CORN

Maine Lobster, Mozzarella,
Lime, Scallions
20

WHIPPED POTATO

Maitre d' Butter,
Panko, Chives
15

GRILLED ASPARAGUS

Green Goddess,
Preserved Lemon
17

CACIO E PEPE SPINACH

Black Pepper, Panko,
Pecorino
15

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