

STARTERS

RAW & CHILLED

CHEDDAR  
SCALLION BISCUITS

Calabrian Chili Butter  
12

SHRIMP SCAMPI

Calabrian Beurre Blanc, Sourdough  
28

CRISPY  
ONION PETALS

Cowboy Ranch  
17

AVOCADO  
CEVICHE

Charred Tomato & Poblano,  
Hibiscus Aguachile  
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

FRESH SHUCKED  
OYSTERS\*

Champagne Mignonette,  
Atomic Cocktail Sauce  
26

WAGYU TARTARE\*

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

HAMACHI  
CRUDO\*

Coconut Milk, Green Apple,  
Micro Cilantro  
27

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

Choice of:  
Half Caesar Salad or  
Clam Chowder Soup

Course 2

Choice of: Prime Burger,  
Eggplant Parmesan, Fish Tacos,  
Grilled Chicken & Avocado  
35

Course 3

Strawberry or  
Coconut  
Soft-Serve

SOUP & SALAD

Protein Add Ons:

Grilled Chicken 9 | Filet Medallions 18  
Grilled Shrimp 4/pc | Tuna 14

HANDHELDS & CLASSICS

STEAK FRITES\*

Au Poivre, Giardinera Aioli  
39

PRIME BURGER\*

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

NEW ENGLAND

CLAM CHOWDER  
Crispy Potato Nest  
17

ADALINA WEDGE

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

TRUFFLED CAESAR

Black Garlic Caesar Dressing,  
Pink Peppercorns, Sootons  
18

TURKEY CLUB

Turkey Breast, Bacon, Swiss,  
Roasted Garlic-Sage Aioli  
18

FISH TACOS

Blackened Daily Fish, Chipotle Aioli,  
Cilantro Lime Coleslaw  
22

GREEK SALAD

Little Gem Lettuce, Tomato, Onion,  
Cucumber, Roasted Red Peppers,  
Feta, Tri-Color Quinoa, Capers,  
Greek Vinaigrette  
19

BEEF SALAD

Peaches, Goat Cheese,  
Pine nuts  
19

HEIRLOOM TOMATO

Onion, A2 Vinaigrette,  
Maytag Bleu Cheese  
21

CHICKEN & AVOCADO  
SANDWICH

Basil Pesto Aioli,  
Roasted Red Peppers, Arugula  
19

EGGPLANT PARMESAN  
SANDWICH

Toasted Panko,  
Spicy Pomodoro, Mozzarella,  
18

STEAK SANDWICH\*

Skirt Steak,  
Horseradish Cheddar, Pepper Relish  
39



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  
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)  
155

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      Creamy Horseradish 5  
Bearnaise 7      Fra Diavolo 7  
Au Poivre 8

SALT LIBRARY

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

GATHER

CARROTS À LA ORANGE

Valencia Orange,  
Miso Caramel, Crunchies  
28

CAULIFLOWER

Salsa Macha, Escabeche,  
Cauliflower Purée  
30



CATCH

CHILEAN SEABASS

Thai Curry, Fresno Chillies  
47

SALMON

Mint Chimichurri, Sautéed Spinach  
38

FRIENDS

BRUSSELS SPROUTS

Cherry Bomb Peppers,  
Hot Honey  
16

WHIPPED POTATO

Maitre d' Butter,  
Panko, Chives  
16

ROASTED MUSHROOM

Dashi Buerre Blanc,  
Masago Arare  
15

GRILLED ASPARAGUS

Green Goddess,  
Preserved Lemon  
17

TTEOK-BOKKI N CHEESE CACIO E PEPE SPINACH

Korean Rice Cake,  
Reggiano Parmigiano  
16

Black Pepper,  
Panko, Pecorino  
15

\*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. This fee may be removed upon request, should you choose.



PRIME