

IT STARTS HERE

V	Bl

EEF TALLOW CANDLE

garlic infused bone marrow + mélange of fresh-baked bread + 10-yr aged balsamic

– 18 **–**

STEAK TARTARE

caper + herbs + marinated egg yolk + garlic aioli + grilled brioche

— 23 **—**

BEST PART OF FRENCH ONION SOUP

braised short rib + crostini + gruyere + mozzarella gratin

- 17 -

RIRI'S CHICKEN

crispy fried chicken breast + osetra caviar + crème fraîche

WAGYU MEATBALL

calabrian chili tomato sauce + stracciatella + grilled crostini

- 25 -

CRAB CARGOTS

bacon herb butter + havarti + sourdough

- 19 -

WARM & FRESH

MAINE LOBSTER BISQUE

butter poached lobster + herb oil + sherry + bacon snow

- 18 -

GRILLED SHISHITO CAESAR

baby romaine + espelette caesar dressing + anchovy + crispy potato + parmesan

17

HONEY ROASTED BEET SALAD

smoked stracciaella + arugula + sesame seed cashew brittle + citrus vinaigrette + blood orange snow

17 -

PIVOT CHOPPED SALAD

baby romaine + spinach + olive + tomato + blue cheese + mushroom + bacon + lemon basil dressing + crispy shallot

16

UNDER THE SEA

PIVOT TOWER

oysters + cocktail shrimp + king crab leg + lobster + cured salmon belly + crab salad

– MP -

HAMACHI CRUDO

tomato consommé + pickled serrano chili + wild citrus oil + orange supreme + marcona almonds

- 21 -

COLOSSAL SHRIMP

COCKTAIL

lemongrass cocktail sauce + fresh horseradish

OSETRA PIVOT CAVIAR

cured egg yolk + chive + crème fraîche + blinis

115 —

WHO WE ARE =

PIVOT Prime is a modern steakhouse where tradition and innovation come together. As part of Lucky Eleven Hospitality Group, we honor timeless steakhouse craftsmanship while infusing bold, globally inspired flavors. Founded by Gregg and Ashley Young and led by Chef Partner Joel Hassanali, a culinary expert with over 28 years of experience, Pivot Prime delivers an elevated dining experience defined by exceptional quality, impeccable hospitality, and unforgettable flavors.

CHEF PARTNER JOEL HASSANALI



🕡 PIVOT Prime Signature Dish

MIND OF THE CHEF

1 FILET ROSSINI

6 oz. filet + foie gras butter + spinach + toasted brioche + madeira wine sauce + fresh truffle

SAKURA PORK TOMAHAWK

charred brocolini + carrot purée + bacon onion jam + apple mustard seed gastrique

- 45 -

STUFFED CHICKEN MOUSSELINE

pan seared airline chicken breast + garlic herb cheese + pomme purée + asparagus + lemon tarragon butter sauce

- 39 -

ORA KING SALMON

pan seared salmon + spinach + quinoa + confit potato + citrus tarragon beurre blanc

- 47 -

TRUFFLE RAVIOLI

herb ricotta + fresh truffle + cured egg yolk + butter emulsion + crispy prosciutto

ANDERSON RANCH LAMB T-BONE

fingerling potato + arugula mint puree + pomegranate demi + fine herb salad

- 49 -

STEAK VAULT ===

PRIME FILET MIGNON

Creekstone

6 oz. 49

16 OZ. AMERICAN WAGYU RIBEYE

Winterfrost Farms

- 69 -

22 OZ. PRIME COWBOY RIBEYE

Creekstone Farms

- 89 -

12 OZ. PRIME DRY AGED NEW STRIP

30 Day Dry Aged Creekstone Farms

– 68 **–**

🎷 8 OZ. RED WINE AGED MANHATTAN STEAK

14-day aged Winterfrost American Wagyu blue cheese butter

🕠 36 OZ. WHISKEY AGED FLAMING TOMAHAWK

table side presentation + lyonnaise potato + choice of sauce

- MP -

BUTCHER'S BLOCK

Chef's hand-selected premium cuts of steak presented as a curated tasting flight

MP -

CULINARY SIDE KICKS

POMME PUREE

roasted garlic purée + cream + french butter

- 14 -

CRACK FRIES

triple cooked potato wedge + parmesan cheese + roasted garlic aioli + fried herbs

- 14 -

POTATO LEEK GRATIN DAUPHINOIS

braised leeks + béchamel + gruyere cheddar blend

TRUFFLED LOBSTER MAC N CHEESE

five cheese sauce + cavatappi pasta + parmesan crumble + fresh truffle

— 28 —

BRUSSELS SPROUTS

baked apple + peanut miso dressing + spiced cashew + espelette + pecorino

- 15 -

CHARRED BROCCOLINI

garlic onion chili crunch + lemon

- 14 -

ROASTED SMOKED MUSHROOM

herb butter + bordelaise

IUMBO ASPARAGUS

gribiche sauce

- 15 -

IEWELS & GEMS

OSCAR STYLE

jumbo lump crab cake + asparagus + bearnaise sauce

- 18 -

GRILLED COLOASSAL SHRIMP bacon herb butter

— 21 **—**

7 OZ. COLD WATER LOBSTER TAIL blackened + french butter

- 31 -

MAKE IT RAIN TRUFFLE

fresh seasonal truffle — MP -

STEAK AU POIVRE

- 4 -

BONE MARROW BORDELAISE

TRUFFLE BEARNAISE

- 4 -

FRESH CHIMICHURRI

WHISKEY SHOYU BUTTER

— 3.5 **—**

CALABRIAN CHILI BUTTER

— 3.5 **—**

BACON HERB BUTTER

— 3.5 **—**

BLUE CHEESE BUTTER

— 3.5 **—**

V PIVOT Prime Signature Dish