

PIVOT

— PRIME —

SIGNATURE COCKTAILS

NIGHT SHADE

elijah craig bourbon + angostura amaro +
amaro meletti + lustau vermut rojo

18

RAI TAI

rittenhouse rye + appleton estate
signature rum + chinola passion fruit
liqueur + lime + nutmeg syrup

14

JACK & "COKE"

jack daniels single barrel select +
coke syrup + coca-cola foam

16

HOT HONEY

ESPRESSO MARTINI

cachaca + sweet port +
fresh espresso + grind espresso
liqueur + hot honey

16

HIGH SOCIETY

drumshanbo orange gin +
campari + tawny port wine

16

DRAGON SLAYER

fireball dragon reserve + gran gala +
clarified milk + pineapple

14

ELIJAH CRAIG OLD FASHIONED

elijah craig bourbon + white truffle +
coconut palm + angostura bitters +
orange bitters

20

WASABI MARTINI

wheatley vodka +
wasabi oil + lemon

15

DONKEY KONG'S BREW

bumbu rum + combier creme
de banana + grind espresso liqueur
+ yuzu cordial

16

ZERO-PROOF COCKTAILS

SPRITZ ME, BABY

noughty sparkling wine +
NA aperol

13

LA FEUILLE VERTE

basil + pineapple + yuzu + lime-infused
simple syrup + ginger beer

11

THE HERBALIST

tarragon + lime + simple syrup +
cucumber mint lime soda + orange

11

NOUGHTY SPARKLING

CHARDONNAY

Germany

13

WINES BY-THE-GLASS

PINOT NOIR

Crossbarn 2019
Sonoma County
16

Belle Glos 'Clark & Telephone' 2023
Santa Barbara County
18

Lingua Franca 'Avni' 2022
Willamette Valley
22

Bourgogne
Côtes du Rhône
25

RED BLENDS

Serial 2021
Paso Robles
14

Harvey & Harriet 2021
Paso Robles
16

ZINFANDEL

Saldo 2023
California
16

MERLOT

Orin Swift 'Advice from John' 2023
St. Helena, California
20

CABERNET

Austin Hope 2022
Paso Robles
18

Napa Cut 2022
Napa Valley
20

Martis 2021
Alexander Valley
20

Crossbarn 2021
Napa Valley
30

CHARDONNAY

Belle Glos 'Glasir Holt' 2021
Sonoma
20

The Hilt 2021
St. Rita Hills
23

Bourgogne 2022
Cote D'Or, France
25

BLANC & BOUJEE

Scattered Peaks 2023
Fumé Blanc, Napa Valley
12

Boomtown 2023
Pinot Grigio, Washington
12

Jules Taylor 2024
Sauvignon Blanc, Marlborough
13

Raimund Prüm 'Solitar' 2023
Riesling, Germany (Semi-Dry)
13

SPARKLING & ROSE

Soracco Moscato d'Asti 2023
Moscato, Italy
14

Gruner Veltliner
Brut, Austria
15

Veuve Clicquot
Champagne, France
30

Minuty Côtes de Provence Rosé 2023
Province, France
15

WHO WE ARE

PIVOT Prime is a French-inspired steakhouse where tradition and innovation come together. As part of Lucky Eleven Hospitality Group, we honor timeless craftsmanship while infusing bold, globally inspired flavors. Founded by Gregg and Ashley Young and led by Chef Partner Joel Hassanali. You can expect exceptional quality, unreasonable hospitality, and unforgettable flavors.

IT STARTS HERE

COLOSSAL SHRIMP COCKTAIL

Lemongrass cocktail sauce +
fresh horseradish

— 18 —

KING CRAB CAKE

jumbo lump crab + king crab,
remoulade + frisee citrus salad

— 29 —

RIRI'S CHICKEN

crispy fried chicken breast +
osetra caviar + crème fraîche

— 23 —

BEST PART OF
FRENCH ONION SOUP

braised short rib + crostini +
gruyere + mozzarella gratin

— 17 —

CRISPY LOBSTER TAIL

sweet chili gochujang +
garlic onion crunch

— 31 —

WAGYU MEATBALL

calabrian chili tomato sauce +
stracciatella + grilled crostini

— 25 —

STEAK TARTARE

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

— 23 —

CRAB CARGOTS

bacon herb butter + havarti + sourdough

— 19 —

WARM & FRESH

SOUP OF THE MOMENT

chef's choice

— 13 —

LYONNAISE SALAD

frisée blend + potato +
slow cooked egg + pork belly +
mustard seed bacon dressing

— 18 —



SMOKED SALMON CAESAR

baby romaine + espelette caesar dressing +
anchovy + brioche crumb + teardrop tomato parmesan

— 21 —

HONEY ROASTED BEET

quinoa + orange segments + arugula +
sesame seed cashew brittle +
citrus vinaigrette + blood orange snow

— 19 —

PIVOT CHOPPED SALAD

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

— 16 —



CHICKEN MILANESE SALAD

frisée arugula blend + mushroom + capers +
tomato + red onion + prosciutto +
lemon basil dressing + parmesan

— 24 —

SEARED STEAK SALAD

baby romaine + spinach + olive + tomato +
blue cheese + mushroom + bacon

— 16 —

Add a protein to any salad
chicken - steak - salmon - shrimp

MIND OF THE CHEF

AMERICAN WAGYU CHEF'S CUT

choice of sauce or butter
Sakura Wagyu Farms

— MP —

6 OZ. PRIME FILET MIGNON

choice of sauce or butter
Creekstone

— 49 —

PLUM CREEK CHICKEN

pan seared airline chicken breast + pomme purée +
asparagus + caramelized onion jus

— 38 —



SHORT RIB RAGOUT

tenderloin tips + braised short rib +
exotic mushrooms + cumin crème + house-made
black pepper pasta + fresh horseradish crumble

— 31 —

14 OZ. STEAK FRITES

Creekstone Farms
prime new york strip + crack fries + béarnaise sauce

— 59 —

WAGYU BURGER

thick black pepper bacon + farm fried egg +
house dill pickle + dijonnaise + crack fries

— 29 —

ORA KING SALMON

pan seared salmon + spinach + confit
potato + citrus caviar beurre blanc

— 47 —



STEAK CROQUE MADAME

sliced tenderloin + mornay sauce +
thick brioche toast + gruyere + farm egg

— 29 —

STEAK DIANE

pepper crusted filet medallions + pomme puree +
mushroom madero sauce + asparagus

— 45 —

CULINARY SIDE KICKS

TRUFFLED MAC N CHEESE

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

— 27 —

POMME PUREE

roasted garlic purée + cream + French butter

— 14 —



CRACK FRIES

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

— 14 —

JUMBO ASPARAGUS

gribiche sauce

— 15 —

ROASTED SMOKED MUSHROOM

herb butter + bordelaise

— 15 —



BRUSSELS SPROUTS

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

— 15 —



PIVOT Prime Signature Dish

OSCAR STYLE

jumbo lump crab cake + asparagus +
bearnaise sauce

— 18 —

GRILLED PRAWNS

bacon herb butter

— 20 —

7 OZ. COLD WATER LOBSTER TAIL

blackened spiced + French butter

— 31 —

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions.*