

# PIVOT

— PRIME —

## IT STARTS HERE

### BEEF TALLOW CANDLE

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

— 18 —

### KING CRAB CAKE

jumbo lump crab + king crab remoulade + frisée citrus salad

— 29 —

### CRISPY LOBSTER TAIL

sweet chili gochujang + garlic onion crunch

— 30 —

### AMERICAN WAGYU TATAKI

crispy potato + yuzu ponzu + garlic onion crunch + herb oil + habenero salt

— 28 —

### 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

— 23 —

### 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

— 24 —

## WARM & FRESH

### MAINE LOBSTER BISQUE

butter poached lobster + herb oil + sherry + bacon snow

— 18 —

### LYONNAISE SALAD

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

— 18 —

### GRILLED SHISHITO CAESAR

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

— 17 —

### HONEY ROASTED BEET SALAD

smoked stracciatella + 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

### OYSTER ON ICE

lemongrass cocktail sauce + apple mignonette + hot sauce

— HALF DOZEN 24 —

— DOZEN 44 —

### KING CRAB LEGS

green goddess + lemongrass cocktail sauce + king crab salad

— MP —

### 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

— 24 —

### 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  Gluten-Free

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

03.13.26

## MIND OF THE CHEF

### ψ FILET ROSSINI

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

— 67 —

### gf PORK TOMAHAWK

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

— 45 —

### gf 14 OZ. STEAK FRITES

Creekstone Farms

prime new york strip + crack fries + béarnaise sauce

— 59 —

### gf STUFFED CHICKEN MOUSSELINE

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

— 39 —

### SHORT RIB RAGOUT

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

— 35 —

### ψ TRUFFLE RAVIOLI

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

— 41 —

### gf ORA KING SALMON

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

— 47 —

### gf ANDERSON RANCH LAMB T-BONE

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

— 49 —

## STEAK VAULT

gf All items in the Steak Vault are gluten-free

### PRIME FILET MIGNON

Creekstone

6 oz. 49 | 9 oz. 65

### 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

— 61 —

### ψ 8 OZ. RED WINE AGED MANHATTAN STEAK

14-day aged Winterfrost American Wagyu blue cheese butter

— 65 —

### AMERICAN WAGYU CHEF'S CUT

Winterfrost Farms

— MP —

### 14 OZ. PRIME NEW YORK STRIP

Creekstone Farms

— 55 —

### ψ 36 OZ. WHISKEY AGED FLAMING TOMAHAWK

Creekstone Farms

table side presentation + lyonnaise potato + choice of sauce

— MP —

### ψ 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 —

### ψ CRACK FRITES

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

— 14 —

### POTATO LEEK GRATIN DAUPHINOIS

braised leeks + béchamel + gruyere cheddar blend

— 15 —

### TRUFFLED LOBSTER MAC N CHEESE

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

— 28 —

### ψ 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

— 15 —

### JUMBO ASPARAGUS

gribiche sauce

— 15 —

## JEWELS & GEMS

### OSCAR STYLE

jumbo lump crab cake + asparagus + bearnaise sauce

— 18 —

### gf GRILLED COLOASSAL SHRIMP

bacon herb butter

— 21 —

### gf 7 OZ. COLD WATER LOBSTER TAIL

blackened + french butter

— 31 —

### gf MAKE IT RAIN TRUFFLE

fresh seasonal truffle

— MP —

### STEAK AU POIVRE

— 4 —

### gf BONE MARROW BORDELAISE

— 4 —

### gf TRUFFLE BEARNAISE

— 4 —

### gf FRESH CHIMICHURRI

— 4 —

### WHISKEY SHOYU BUTTER

— 3.5 —

### gf CALABRIAN CHILI BUTTER

— 3.5 —

### gf BACON HERB BUTTER

— 3.5 —

### gf BLUE CHEESE BUTTER

— 3.5 —

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