

# PIVOT

— PRIME —

## SIGNATURE COCKTAILS

NIGHT SHADE  
elijah craig bourbon + angostura amaro +  
amaro meletti + lustau vermut rojo  
18

PUMPKIN HORCHATA  
WHITE RUSSIAN  
grind espresso liqueur +  
pumpkin liqueur + vodka +  
licor 43 horchata + simple  
16

PRIME JULIOUS  
ketel one + licor 43 creme brulee +  
orange juice + simple  
15

HOT HONEY  
ESPRESSO MARTINI  
cachaca + sweet port + espresso +  
grind espresso liqueur +  
hot honey  
16

FINE & DANDY  
roku gin + st. germain +  
aperol + lemon + simple  
15

LYCHEE MARTINI  
haiken lychee vodka + del santo +  
gran gala + honey syrup + lime  
16

SMOKED BARREL PICK  
OLD FASHIONED  
PIVOT barrel pick +  
coconut palm sugar syrup +  
fee brothers mole bitters  
25

DONKEY KONG'S BREW  
bumbu rum + combier creme  
de banana + grind espresso liqueur  
+ yuzu cordial  
16

WASABI MARTINI  
wheatley vodka +  
wasabi oil + lemon  
15

## 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 2025  
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

— 24 —

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 —

 SALMON CAESAR

smoked salmon belly + baby romaine +  
white anchovy caesar dressing + brioche crumble +  
teardrop tomato + parmesan

— 20 —

HONEY ROASTED BEET

quinoa + orange segments + 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 —

 CHICKEN MILANESE SALAD

breaded airline chicken breast + frisée arugula blend +  
mushroom + capers + tomato + red onion + prosciutto +  
lemon basil dressing + parmesan

— 25 —

TUNA NICOISE SALAD

fingerling potato + asparagus spears + capers  
+ teardrop tomato + kalamata olive +  
red onion + gribiche dressing

— 24 —

Add a protein to any salad

| chicken | steak | salmon | shrimp |
|---------|-------|--------|--------|
| 8       | 17    | 16     | 21     |

MIND OF THE CHEF

6 OZ. PRIME FILET MIGNON

choice of sauce or butter  
Creekstone Farms

— 49 —

LOBSTER club

bacon + avocado + tomato + calabrian chili aioli +  
brioche + crack fries

— 29 —

 PLUM CREEK CHICKEN

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

— 29 —

SHORT RIB RAGOUT

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

— 28 —

8 OZ. STEAK FRITES

American Wagyu Winterfrost  
denver cut + crack fries + béarnaise sauce

— 45 —

 WAGYU BURGER

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

— 25 —

ORA KING SALMON

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

— 35 —

 STEAK CROQUE MADAME

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

— 28 —

 STEAK DIANE

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

— 43 —

CULINARY SIDE KICKS

MAC N CHEESE

five cheese sauce + cavatappi pasta +  
parmesan crumble

— 19 —

POMME PUREE

roasted garlic purée + cream + French butter

— 14 —

JUMBO ASPARAGUS

gribiche sauce

— 15 —

ROASTED SMOKED MUSHROOM

herb butter + bordelaise

— 15 —

 CRACK FRIES

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

— 13 —

 BRUSSELS SPROUTS

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

— 15 —

 PIVOT Prime Signature Dish

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

LCH 10.13.25