HAPPY HOUR

MONDAY - FRIDAY • 4 - 6 pm



14. EA classic steakhouse favorites in luxurious opulent bites

GRILLED KING CRAB matsutake shoyu, lime, béarnaise

WAGYU BEEF TARTARE potato chip

BLACK TRUFFLE & POTATO CROQUETTE perigord black truffle

SEARED FOIE GRAS brioche, apple, pickled shallot

KALUGA CAVIAR POTATO SKIN bacon, creme fraiche, aged cheddar



PRIME CHILI 12. cheddar, scallion, crème fraiche

PETITE DRY-AGED CHEESEBURGERS* 12.

3 ea., sharp wisconsin american cheese, tomato, onion, pickle, dijonnaise, brioche bun

HOUSE-CUT POTATO CHIPS 9.

blue cheese fondue, scallion, chili flake

LOBSTER ROLLS 14.

3 ea., louie dressing, house slaw, new england roll

FRIED CHICKEN SLIDERS 12.

3 ea., garlic aioli, pickles, house slaw

OYSTERS 1.50 ea.*

chef's daily selection of the freshest oysters, lemon ginger mignonette, official cocktail sauce

*while supplies last

PRIME



PROVISIONS **Drinks**

12.

CLASSIC MARTINI

DIRTY MARTINI

ESPRESSO MARTINI

COSMOPOLITAN

PRIME PUNCH

bacardi, campari, demerara, drambuie, lime, pineapple

PRIME OLD FASHIONED

old forester 100 proof, demerara, walnut liqueur

ROTATING SPRING WINE SELECTION

An 18% gratuity will be included for parties of 6 or more in your final bill.

A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.

*Items can be served raw or undercooked or contain undercooked ingredients. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.