Cold Appetizers

CRAB LOUIE COCKTAIL jumbo lump crab, remoulade | 18
CRAB DIP TARAMASALATA Mediterranean spread topped with blue lump crab and olives | 16
CRAB & SHRIMP NAPOLEON blue crab, shrimp, mango, smoked tomato vinaigrette | 24
JUMBO SHRIMP COCKTAIL 5 shrimp, atomic cocktail sauce | 21
HAWAIIAN TUNA CRUDO with grape and cherry tomato medley | 14

Seafood Classics

DUTCH HAMACHI pan-seared mild fish with tomato, grape, mint, dill, and lime | 36
HAWAIIAN AHI TUNA* sesame-crusted, parmesan mashed potatoes, tamari wine sauce | 40
MISO-GLAZED SEABASS crab fried rice, chilled cucumber slaw | 48
NEW ENGLAND PAN-SEARED SCALLOPS colossal size, with golden beet pesto and herb oil | 42
MEDITERRANEAN BRANZINO* roasted whole fish, olive oil, lemon, olives, taramasalata | 58
GRILLED WESTER ROSS SALMON with asparagus | 34
HAWAIIAN KAUAI SHRIMP with pineapple garlic sauce and coconut sweet rice | 32

Prime Steaks

Broiled at 1,600 degrees and served on a sizzling 500-degree plate with a roasted head of garlic

PRIME NEW YORK STRIP* 16 oz. prime center-cut strip | 59
FILET* 7 oz. filet of all-natural beef | 40
BONE IN RIBEYE* 20 oz. small eye, prime ribeye | 70
VEGAN BOLOGNESE Field Roast sausage, tomato, red palm, cashew ricotta, butternut squash noodles | 26

Second Course

LOBSTER BISQUE lobster morsels, horseradish goat cheese Cup | 12 Bowl | 14
SONOMA GREENS SALAD spicy pecans, local goat cheese, apples, kalamata olives, honey vinaigrette | 12
WEDGE SALAD iceberg, blue cheese, warm bacon, cherry tomatoes | 14
CAESAR SALAD* white anchovies, shaved pecorino, fresh lemon | 12

Crab & Lobster

PRIME KING CRAB LEG the Ultimate of King Crab, with lemon-garlic butter | 79/lb.
JUMBO LUMP CRAB CAKE two crab cakes served with dilled tartar sauce | 38
SOUTH AFRICAN LOBSTER TAIL renowned worldwide for its sweetness | Market

Shared Accompaniments

LOBSTER MASHED POTATOES | 25 VEGAN BOLOGNESE with butternut squash noodles | 11
STEAMED SPINACH | 9 PAN-SEARED BROCCOLI | 10 ASPARAGUS | 12
PARMESAN MASHED POTATOES | 10 LYONNAISE POTATOES with truffle aioli | 11
STEAK MUSHROOMS | 11 CRAB FRIED RICE | 18 CREAMED SPINACH | 11

*For the Health and Safety of Our Esteemed Guests: Consuming uncooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness. Please alert your server of any food allergies immediately. *Consumer Advisory: If you have chronic illness of the liver, stomach, or blood, or an immune disorder, you are at greater risk of illness from consuming raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

We are not responsible for a guest’s allergic reaction to our food and ingredients, so please take proper precautions. Thank you.
**Take It Easy**

**VOILA!** A sensory tour de force of dry ice smoke, Vodka, cava, Chambord, pineapple juice, raspberries | 16

**PRETTY IN PINK** Vodka, lemon juice, muddled strawberries, mint | 14.5

**BLUE LAGOON** Blueberry and bubbles | 11.5

**LIVELY UP** Hendrick's, raspberry syrup, lime juice, ginger beer, with cucumber slices | 14.5

**EMERALD CITY** Blueberry Vodka, yellow Chartreuse, lemon juice | 14.5

**SOJU JUJO** Reserva Rum, Soju, Montenegro, lime juice, Orgeat | 14.5

**We Dare You**

**HOUSE OLD FASHIONED** Rye, spiced orange syrup, angostura & orange bitters | 14.5

**NUEVO OLD FASHIONED** Añejo Mezcal, Meletti Amaro, Ancho Reyes, West India Orange bitters | 14

**SMOKE & MIRRORS** Mezcal Añejo, Tequila, lemon juice, Chambord, cilantro leaves, cucumber | 18.5

**UPPER MANHATTAN** Butter-Washed Rye, Chinato Vermouth, maple syrup, black walnut bitters | 18.5

**FIG MANHATTAN** Rye, Vermouth, fig syrup, orange bitters | 14.5

**ESPRESSO MARTINI** Vodka, Averna, demerara gum syrup, cold brew coffee | 14.5

**MODERN MANHATTAN** Rye, Byrrh Quinna, Benedictine, cherry vanilla bitters, angostura bitters | 14.5

**Pride & Joy**

**TIKI MARGARITA** Tequila, fresh lemon and lime, orange bitters, Orgeat | 19.5

**AVIATOR** Gin, lemon juice, maraschino liquor, Créme de Violette | 14.5

**FIRE SIDE CHAT** Bourbon, Averna, Ancho Reyes, bitters, cinnamon syrup | 14

**PAPER PLANE** Bourbon, Aperol, Zucca Rabarbaro, lemon juice | 14.5

**CLOUD NINE** Hendrick's, Vermouth, Créme de Violette, lemon juice, gum syrup, egg white | 16.5

**Tequila & Mezcal**

**AVION** 44 | 30

**CLASE AZUL, RESPOSADO** 30

**DON JULIO, AÑEJO** 16

**DON JULIO, 1942** 34

**HERRADURA, AÑEJO** 16

**PATRON, PLATINUM** 46

**ILEGAL, AÑEJO, MEZCAL** 28

**Bourbon & Whiskey**

**BAKERS** | 14

**BASIL HAYDEN'S** | 15

**EAGLE RARE, KENTUCKY** | 16

**ELIJAH CRAIG, 12 YEAR** | 16

**JACK SINGLE BARREL** | 18

**KNOB CREEK** | 14

**STAGG JR.** | 16

**TEELIN’S, IRISH WHISKEY** | 13

**WOODFORD, RESERVE** | 16

**Single Malt Scotch**

**ARBEG, SUPERNOVA, ISLAY** | 20

**ABERLOUR, 12 YEAR, SPEYSIDE** | 16

**BALVENIE, I2 YEAR, DOUBLE WOOD, SPEYSIDE** | 18

**BOWMORE, I2 YEAR, ISLAY** | 18

**BRUICHLADDICH, BLACK ART 1990, ISLAY** | 78

**CRAGGANMORE, I2 YEAR, SPEYSIDE** | 18

**GLENFIDDICH, 12 YEAR, SPEYSIDE** | 14

**GLENLIVET, I2 YEAR, SPEYSIDE** | 12

**GLENMORANGIE, 10 YEAR, SPEYSIDE** | 15

**GLENMORANGIE, I2 YEAR, PORT WOOD FINISH** | 14

**GLENMORANGIE, I2 YEAR, SHERRY WOOD FINISH** | 12

**LAGAVULIN, I6 YEAR, ISLAY** | 28

**JOHNNIE WALKER, BLUE** | 50

**MACALLAN, 12 YEAR, HIGHLAND** | 18

**MACALLAN, 18 YEAR, HIGHLAND** | 48

**MACALLAN, RARE CASK, HIGHLAND** | 44

**OBAN, 14 YEAR, WEST HIGHLAND** | 18

**TALISKER, 10 YEAR, ISLE OF SKYE** | 18

**Cognac & Brandy**

**CARDENAL MENDOZA, GRAN RESERVA, SPAIN** | 16

**COURVOISIER, V.S.O.P., COGNAC** | 16

**PIERRE FERRAND, AMBRE, COGNAC** | 14

**HENNESSY, V.S.O.P., COGNAC** | 18

**HENNESSY, X.O., COGNAC** | 40

**NONINO, FRANGOLINO, GRAPPA** | 15

**RÉMY MARTIN, V.S.O.P., COGNAC** | 28

**RÉMY MARTIN, X.O., COGNAC** | 34

**LARRESSINGLE, X.O., ARMAGNAC** | 24

**RÉMY MARTIN, LOUIS XIII, COGNAC** .5 oz. | 80

**RÉMY MARTIN, LOUIS XIII, COGNAC** 1 oz. | 160

**RÉMY MARTIN, LOUIS XIII, COGNAC** 1.5 oz. | 240