

## APPETIZERS

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### **SWEET CORN “CAPPUCCINO” • 9**

Poached Maine Lobster, Chives

### **FARMER’S MARKET SALAD • 9**

Spring Vegetables, Balsamic Vinaigrette

### **NEW WEDGE • 11**

Baby Iceberg, Tomatoes, Red Onion,

Maytag Blue Cheese

Slab Bacon • 2

### **“BACON, EGG & CHEESE” • 14**

Crispy Pork Belly, Cheddar Cheese Grits,

Organic Egg

### **THAI SHRIMP DUMPLINGS • 12**

Heirloom Carrot, Shiitake, Spiced Coconut Broth

### **JUMBO LUMP CRAB CAKE • 15**

Peruvian Pepper Aioli, Plantain, Avocado

### **BIG EYE TUNA TARTAR • 14**

Micro Greens & Hijiki Salad, Ginger Ponzu

## RAW BAR

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### **OYSTERS**

Hurricane Harbor, Prince Edward Island • 3.00 each

Village Bay, New Brunswick • 3.00 each

Malpeque, Prince Edward Island • 3.00 each

Steamboat, Washington • 3.00 each

Quilcene, Washington • 3.00 each

### **EAST MEETS WEST • 16**

3 East Coast Oysters

3 West Coast Oysters

Cocktail Sauce, Mignonette

### **JUMBO SHRIMP COCKTAIL • 16**

Cocktail Sauce, Mustard Aioli

### **ONCE UPON A PRIME**

At Primehouse we are grateful to our partners at Creekstone Farms who provide us with hand selected Prime Black Angus Beef which we dry age on premise. “Prime”, our very own bull, calls Kentucky’s Creekstone Farm his home.

## SALADS

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### **CLASSIC CAESAR • 11**

Add to your Tableside Caesar

Jumbo Lump Crab • 8

White Anchovies • 3

Grilled Chicken • 6

Shrimp • 8

Filet • 10

### **CHICKEN COBB • 16**

Romaine, Maytag Blue Cheese,

Applewood Smoked Bacon, Eggs,

Avocado, Tomato, Mustard Vinaigrette

### **SEAFOOD COBB • 22**

Shrimp, Crab, Avocado, Roasted Peppers,

Hearts of Palm, Asparagus, Citrus Vinaigrette

### **PRIMEHOUSE STEAK SALAD • 18**

Filet, Baby Arugula, Maytag Blue Cheese,

Red Onion, Balsamic Vinaigrette

### **MARINATED CHICKEN PAILLARD • 12**

Mango, Asian Pear, Buttermilk-Tarragon Dressing

### **CHILLED SHELLFISH CHRYSLER • 49**

4 Jumbo Shrimp

½ lb. Maine Lobster

2 East Coast Oysters

2 West Coast Oysters

4 Littleneck Clams

¼ lb. Mussels

2 Crab Claws

Thai Scallop Ceviche

### **CHILLED SHELLFISH EMPIRE • 79**

6 Jumbo Shrimp

1 lb. Maine Lobster

4 East Coast Oysters

4 West Coast Oysters

6 Littleneck Clams

½ lb. Mussels

4 Crab Claws

Thai Scallop Ceviche

## BURGERS & SANDWICHES

### CLASSIC BURGER • 13

Charbroiled, Lettuce, Tomato, Red Onion, Steak Fries with choice of Cheddar, Gruyere or American Cheese

### BACON & BLUE CHEESE BURGER • 15

Charbroiled, Hand Cut Slab Bacon, Maytag Blue, Lettuce, Tomato, Red Onion, Steak Fries

### STEAKHOUSE BURGER • 15

Seasoned with Housemade Steak Sauce, Topped with Caramelized Onions & Mushrooms

### AGED RIBEYE SANDWICH • 19

Smoked Mozzarella, Mushroom and Onions, Roasted Garlic Mayo, Steak Fries

## OCEAN MEATS

### JUMBO LUMP CRAB CAKES • 29

Peruvian Pepper Aioli, Plantain, Avocado

### DIVER SEA SCALLOPS • 26

Coconut Jasmine Rice, Kaffir Lime, Asian Vegetable Salad

### SCOTTISH SALMON • 26

Herbed Gnocchi, Smoked Prosciutto, Lemon Brown Butter

### CHILEAN SEA BASS • 29

English Peas, Spring Onions, Porcini Vinaigrette

## SIDES

### VEGETABLES

Creamed Spinach • 11

Grilled Jumbo Asparagus • 10

Herb Roasted Portobella Mushrooms • 11

Summer Vegetable Mix • 10

### SUMMER SIDE SALADS

Roasted Mushroom & Arugula, Shaved Parmesan • 8

Vine Ripe Tomato & Cucumber, Grilled Crouton • 8

Baby Spinach, Roasted Potato,

Bacon-Mustard Vinaigrette • 8

### FAVORITES

Mac & Cheese • 10

Old School Hash Browns • 8

Whipped Potato • 8

Roasted Garlic Whipped Potato • 8

Sweet Corn • 9

Truffle Asiago Fries • 10

## RED MEATS

Hand selected from our partners at Creekstone Farms, Kentucky and aged on premise in our Himalayan Salt Room

### STEAK FRITES • 29

Bone In Filet, 12 oz., Parmesan Fries

### PARK AVENUE SOUTH FILET • 46

Bone In, 22 oz., Lite Age

### CLASSIC FILET MIGNON • 32

Boneless, 10 oz.

### N.Y. SIRLOIN • 42

Dry Aged, 14 oz.

### HANGER STEAK • 21

Chimichurri, 12 oz.

### “KENTUCKY” BONE-IN RIBEYE • 42

28 days, 20 oz.

### PORTERHOUSE FOR TWO • 96

Dry Aged, 39 oz., Sliced Tableside

### Classic Oscar • 12

Lump Crab, Asparagus, Béarnaise

## SAUCES

Peppercorn

Béarnaise

Chimichurri

(Additional Sauces • 2)

Horseradish

Blue Cheese

Housemade Steak Sauce

## • RESTAURANT WEEK 2009 •

\$24.07 PRIX FIXE MENU

### • APPETIZERS •

#### PASSION FRUIT GAZPACHO

Lump Crab & Avocado

#### GRILLED DOUBLE CUT BACON SALAD

Roasted Figs, Frisee Lettuce, Maytag Blue Cheese

#### HEIRLOOM TOMATO & GOAT CHEESE

Micro Basil, Sea Salt, Aged Balsamic

### • ENTREES •

#### SCOTTISH SALMON

English Pea & Mushroom Risotto,  
Preserved Lemon Beurre Blanc

*Channing Daughters Chardonnay, Long Island 2007 \$11*

#### “KENTUCKY BURGER”

Wild Turkey BBQ Sauce, Grilled Onions,  
Cheddar Cheese, Spicy Chips

*Andezon Côtes du Rhône, France 2007 \$11*

#### MARINATED HANGER STEAK

Grilled Portobella & Arugula Salad, Roasted Pepper Salsa

*Peak Organic IPA \$7*

### • DESSERTS •

#### STRAWBERRY SHORTCAKE

Coconut Sorbet, Strawberry Compote

#### TIRAMISU TART

Cappuccino Ice Cream

# APPETIZERS

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## **SWEET CORN "CAPPUCCINO" • 9**

Poached Maine Lobster, Chives

## **CLASSIC CAESAR • 11**

Add to your Tableside Caesar

Imported White Anchovies • 3

Jumbo Lump Crab • 8

## **FARMER'S MARKET SALAD • 10**

Spring Vegetables, Balsamic Vinaigrette

## **NEW WEDGE • 11**

Baby Iceberg, Tomatoes, Red Onion,

Maytag Blue Cheese

Slab Bacon • 2

## **"BACON, EGG & CHEESE" • 14**

Crispy Pork Belly, Cheddar Cheese Grits,

Organic Egg

## **JUMBO LUMP CRAB CAKE • 15**

Peruvian Pepper Aioli, Plantain, Avocado

## **THAI SHRIMP DUMPLING • 12**

Heirloom Carrot, Shiitake, Spiced Coconut Broth

## **BIG EYE TUNA TARTAR • 14**

Micro Greens & Hijiki Salad, Ginger Ponzu

# RAW BAR

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## **OYSTERS**

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Village Bay, New Brunswick • 3.00 each

Malpeque, Prince Edward Island • 3.00 each

Steamboat, Washington • 3.00 each

Quilcene, Washington • 3.00 each

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Cocktail Sauce, Mignonette

## **JUMBO SHRIMP COCKTAIL • 16**

Cocktail Sauce, Mustard Aioli

## **ONCE UPON A PRIME**

At Primehouse we are grateful to our partners at Creekstone Farms who provide us with hand selected Prime Black Angus Beef which we dry age on premise. "Prime", our very own bull, calls Kentucky's Creekstone Farm his home.

# • RESTAURANT WEEK 2009 •

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\$35 PRIX FIXE MENU

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## • APPETIZERS •

### **PASSION FRUIT GAZPACHO**

Lump Crab & Avocado

### **GRILLED DOUBLE CUT BACON SALAD**

Roasted Figs, Frisee Lettuce, Maytag Blue Cheese

### **HEIRLOOM TOMATO & GOAT CHEESE**

Micro Basil, Sea Salt, Aged Balsamic

## • ENTREES •

### **SCOTTISH SALMON**

English Pea & Mushroom Risotto,  
Preserved Lemon Beurre Blanc

*Channing Daughters Chardonnay, Long Island 2007 \$11*

### **MARINATED HANGER STEAK**

Grilled Portobella & Arugula Salad,  
Roasted Pepper Salsa

*Andezon Côtes du Rhône, France 2007 \$11*

### **CREEKSTONE FARMS FILET MIGNON**

7 oz., Caramelized Summer Vegetables

*Chalten Pinot Noir Reserva, Mendoza 2007 \$12*

## • DESSERTS •

### **STRAWBERRY SHORTCAKE**

Coconut Sorbet, Strawberry Compote

### **TIRAMISU TART**

Cappuccino Ice Cream

## RED MEATS

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Hand selected from our partners at Creekstone Farms, Kentucky and aged on premise in our Himalayan Salt Room.

### **PARK AVENUE SOUTH FILET • 46**

Bone In, 22 oz., Lite Age

### **PETIT FILET • 29**

Bone In, 12 oz., Lite Age

### **VEAL CHOP • 36**

Bone In, 14oz

### **CLASSIC FILET MIGNON • 32**

Boneless, 10 oz.

### **N.Y. SIRLOIN • 42**

Dry Aged, 14 oz.

### **HANGER STEAK • 21**

Chimichurri, 12 oz.

### **“KENTUCKY” BONE-IN RIBEYE • 42**

28 days, 20 oz.

### **PORTERHOUSE FOR TWO • 96**

Dry Aged, 39 oz.

Sliced Tableside

## STEAK ADDITIONS

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### **JUMBO SHRIMP • 8**

### **CLASSIC OSCAR • 12**

Lump Crab, Asparagus, Béarnaise

### **FOIE GRAS • 16**

4 oz., Sautéed

### **SAUCES**

Peppercorn, Béarnaise, Horseradish,  
Blue Cheese, Chimichurri, Housemade Steak Sauce  
(Additional Sauces • 2)

## PRIMEHOUSE SOUFFLÉ • 12

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Please Note: Dessert baking time is 15 minutes

### **CHOCOLATE**

Vanilla Bean Ice Cream

### **PEANUT BUTTER**

Chocolate Ice Cream

## SIDE DISHES

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### **VEGETABLES**

Creamed Spinach • 11

Grilled Jumbo Asparagus • 10

Herb Roasted Portobella Mushrooms • 11

Summer Vegetable Mix • 10

### **SUMMER SIDE SALADS**

Roasted Mushroom & Arugula, Shaved Parmesan • 8

Vine Ripe Tomato & Cucumber, Grilled Crouton • 8

Baby Spinach, Roasted Potato,

Bacon-Mustard Vinaigrette • 8

### **FAVORITES**

Mac & Cheese • 10

Old School Hash Browns • 8

Whipped Potato • 8

Roasted Garlic Whipped Potato • 8

Sweet Corn • 9

Truffle Asiago Fries • 10

## OCEAN MEATS

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### **DIVER SEA SCALLOPS • 26**

Coconut Jasmine Rice, Kaffir Lime,  
Asian Vegetable Salad

### **SCOTTISH SALMON • 26**

Herbed Gnocchi, Smoked Prosciutto,  
Lemon Brown Butter

### **CHILEAN SEA BASS • 29**

English Peas, Spring Onions, Porcini Vinaigrette

### **LIVE MAINE LOBSTER • 24 PER LB**

2.5 to 3.5 lbs, Steamed, Broiled or Grilled

## OTHER MEATS

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### **BERKSHIRE PORK CHOP • 27**

Corn & Fava Bean Succotash,  
Smoked Cherry Barbecue Sauce

### **MOROCCAN SPICED LAMB LOIN • 26**

Herbed Quinoa Salad, Natural Jus

### **PAN ROASTED CHICKEN BREAST • 21**

Parmesan Tagliolini, Asparagus,  
Portobello Mushrooms