



SNACKS & SALADS

OYSTERS ON THE HALF

NORTH & MID-ATLANTIC REGION, CHAMPAGNE MIGNONETTE 32

SHRIMP COCKTAIL

GIN-SPIKED COCKTAIL SAUCE, FRESH HORSERADISH 38

ARTISANAL CHEESE

CHEF'S SELECTION OF CHEESE, SEASONAL JAM & ACCOMPANIMENTS 22

HUMMUS & FALAFEL

POMEGRANATE, TAHINI, TOMATO JAM 20



AHI TUNA TARTARE

ASIAN PEAR, PINE NUT, TRIO OF PEPPERS, HABANERO-SESAME OIL 37

PRIME STEAK SKEWERS

BLACK ANGUS FILET, SCALLION, TERIYAKI 26

TOKYO TOTS

OKONOMIYAKI SAUCE, BONITO FLAKES, KEWPIE MAYO, TROUT ROE 14

TRUFFLE MAC & CHEESE

AGED WHITE CHEDDAR, BLACK TRUFFLE 22



TRIO OF DUCK FAT FRIES

HERB & GARLIC, TRUFFLE, OLD BAY 16

CLASSIC CAESAR SALAD

BABY GEM LETTUCE, GARLIC STREUSEL, PARMESAN 22

THE 'WEDGE'

BLUE CHEESE, BACON, EGG, TOMATO, RED ONION BUTTERMILK DRESSING 22

SALAD ADDITIONS

HANGER STEAK 26

CHICKEN 20

SALMON 26

BURGERS & MAINS

PRIME STEAK BURGER

AGED WHITE CHEDDAR, RED WINE SHALLOT COMPOTE, LITTLE GEM LETTUCE 26

WAGYU DOUBLE BURGER

AMERICAN CHEESE, SAUTÉED ONIONS, SECRET SAUCE 28

QUINOA BURGER

ARUGULA PESTO, FENNEL SALAD 22

HERITAGE TURKEY BURGER

GUACAMOLE, PEPPER JACK CHEESE, HARISSA AÏOLI 26

STEAK FRITES

PRIME HANGER STEAK, AJI VERDE, GARLIC HERB FRIES 54



DESIGNATES A CHEF MICHAEL MINA SIGNATURE

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS