



# 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, CAULIFLOWER FLORET 20



## AHI TUNA TARTARE

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

## PRIME STEAK SKEWERS

BLACK ANGUS FILET, RED ONIONS, EGYPTIAN PEPPER SAUCE 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