

# LOUNGE

## SNACKS & SALAD

### **OYSTERS ON THE HALF 32**

north & mid-atlantic region,  
champagne mignonette

### **SHRIMP COCKTAIL 38**

gin-spiked cocktail sauce,  
fresh horseradish

### **ARTISANAL CHEESE 22**

chef's selection of cheese,  
seasonal jam & accompaniments

### **HUMMUS & FALAFEL 20**

pomegranate, tahini, cauliflower floret

### **M AHI TUNA TARTARE 37**

asian pear, pine nut, trio of peppers,  
habanero-sesame oil

### **PRIME STEAK SKEWERS 26**

black angus filet, red onions,  
Egyptian Pepper Sauce

### **TOKYO TOTS 14**

okonomiyaki sauce, bonito flakes,  
kewpie mayo, trout roe

### **TRUFFLE MAC & CHEESE 22**

aged white cheddar, black truffle

### **M TRIO OF DUCK FAT FRIES 16**

herb & Garlic, truffle, old bay

### **CLASSIC CAESAR SALAD 22**

baby gem lettuce, garlic streusel,  
parmesan

### **THE 'WEDGE' 22**

blue cheese, bacon, egg, tomato,  
red onion buttermilk dressing

### **SALAD**

#### **ADDITIONS**

hanger steak 26

chicken 20

salmon 26

## BURGERS & MAINS

### **PRIME STEAK BURGER 26**

aged white cheddar, red wine shallot compote, Little gem lettuce

### **WAGYU DOUBLE BURGER 28**

american cheese, sautéed onions, secret sauce

### **QUINOA BURGER 22**

arugula pesto, fennel salad

### **HERITAGE TURKEY BURGER 26**

guacamole, pepper jack cheese, harissa aioli

### **STEAK FRITES 54**

prime hanger steak, aji verde, garlic herb fries