

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 22

piquillo peppers, caramelized onions
crudité

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

CAVIAR TATER TOTS 32

deviled egg mousse, crispy prosciutto

TRUFFLE MAC & CHEESE 22

aged white cheddar, black truffle

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 28

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

WAGYU DOUBLE BURGER 30

american cheese, sautéed onions, secret sauce

QUINOA BURGER 24

arugula pesto, fennel salad

HERITAGE TURKEY BURGER 28

guacamole, pepper jack cheese, harissa aioli

STEAK FRITES 54

prime hanger steak, aji verde, garlic herb fries