

# PRIME

STEAKHOUSE

Open Daily for Dinner: 5:00 p.m. — 10:00 p.m. • Reservations: 702.693.7223

## APPETIZERS

<b>Chilled Shellfish Platter</b> , Cocktail Sauce, Mignonette & Rouille	Market
<b>Siberian Sturgeon Caviar</b> , Traditional Accompaniments	Market
<b>Shrimp Cocktail</b> , Fresh Wasabi Cocktail Sauce	24
<b>Bacon-Wrapped Shrimp</b> , Passion Fruit Mustard & Cumin Honey	24
<b>Seared Foie Gras</b> , Sweet & Sour Morels, Marcona Almonds	32
<b>Salmon Sashimi</b> , Crushed Olives, Lemon & Dill	24
<b>Ribbons of Tuna</b> , Breakfast Radish & Ginger Marinade	20
<b>Steak Tartare &amp; Carpaccio</b> , Tarragon Aioli & Grilled Crostini	22
<b>Dungeness Crab Cake</b> , Sugar Snap Peas, Avocado & Yuzu	24

## SOUPS

<b>PRIME Onion Soup</b> , Gruyère & Emmentaler	15
<b>Spring Pea Soup</b> , Parmesan, Pickled Onion & Sourdough Croutons	15

## SALADS

<b>Caesar</b> , Lemon & Parmesan	16
<b>Baby Artichokes &amp; Snow Peas</b> , Arugula, Parmesan & Basil	18
<b>Baby Iceberg Lettuce</b> , Crispy Bacon & Maytag Blue Cheese Dressing	18
<b>Roasted Baby Beets</b> , Yogurt, Crispy Shallots & Fresh Herbs	16
<b>Market Tomatoes</b> , Burrata Cheese, Mussini Balsamic & Basil	18
<b>Steamed Shrimp Salad</b> , Field Greens, Enoki Mushrooms & Tomato	24
<b>Spring Vegetables</b> , Goat Cheese, Sunflower Seeds & Red Wine Vinaigrette	18
<b>Warm Asparagus Salad</b> , Hollandaise & Truffle Vinaigrette	18

## POTATOES

<b>Ginger Sweet Potatoes</b>	12	<b>Truffle Mashed Potatoes</b>	18
<b>Mashed Yukon Gold Potatoes</b>	12	<b>Gratin Dauphinois</b> Comté Cheese	12
<b>Smashed Fingerling Potatoes</b> Chive Crème Fraîche	12	<b>Baked Potato</b>	12
<b>French Fries</b>	12	<b>Mac &amp; Cheese</b>	12
<b>Chickpea Fries</b>	12	<b>Crispy Spaetzle</b> Gruyère & Chive	12

## MEAT

<b>Filet Mignon</b> , Shishito Peppers	62
<b>Beef Short Rib</b> , Maitake Mushroom, Poblano-Cheddar Croquettes	39
<b>Bone-In Rib Eye</b> , Shishito Peppers, 18 oz. or 28 oz.	58/82
<b>Veal Chop</b> , Potato Confit, Swiss Chard & Spring Onion Cream	52
<b>Dry-Aged Bone-In Rib Eye</b> , Herb Mashed Potatoes	70
<b>Peppercorn-Crusted Rack of Lamb</b> , Crunchy Polenta, Red Wine-Smoked Chili Glaze	56
<b>Porterhouse</b> , Shishito Peppers	65
<b>A5 Japanese Wagyu Beef</b> , Roasted Sweet Peppers	Per Ounce
<b>Prosciutto-Wrapped Pork Chop</b> , Glazed Mushrooms & Sage	38
<b>Peppercorn New York Steak</b> , Red Onion Compote	56

SAUCES: Peppercorn, Soy-Rice Wine, Béarnaise, Miso-Mustard

## FISH

<b>Arctic Char</b> , Roasted Mushrooms, Jalapeño & Garlic	38
<b>Red Snapper</b> , Seed & Nut Crust, Market Vegetables in Sweet & Sour Broth	38
<b>Caramelized Scallops</b> , Spring Onion Vinaigrette, Beets & Pistachio	39
<b>Ahi Tuna</b> , Puffed Rice, Maitake Mushrooms & Soy Dashi	39
<b>Pan-Roasted Dover Sole</b> , Haricot Vert Almondine & Grilled Lemon	65
<b>Australian Lobster Tail</b> , Lemon Spaetzle	56

## POULTRY

<b>Parmesan Crusted Chicken</b> , White Asparagus & Lemon Basil Butter	36
<b>Liberty Farms Duck "l'Orange"</b> , Carrot Purée, Asian Pear & Crystallized Tamarind	36

## VEGETABLES

<b>Glazed Green Vegetables</b> Goat Cheese & Almond Pesto	12	<b>Steamed Asparagus</b>	14
<b>Onion Rings Tempura</b>	12	<b>Glazed Market Mushrooms</b>	16
<b>Creamed Spinach</b>	12	<b>Tender Broccoli</b> Truffle Gouda Fondue	16
<b>Glazed Carrots</b> Tarragon & Yuzu	12	<b>Artichoke Risotto</b> Lemon & Parsley	12

**Partner Chef** Jean-Georges Vongerichten  
**Restaurant Designer** Michael Desantis  
**General Manager** Karina Rizo  
**Executive Chef** Sean Griffin

Appropriate attire required. No shorts, please. Children under five years of age are not allowed. Health District Notice — Consuming raw or undercooked meat, fish or dairy increases the risk of illness.