

SR Prime

STEAKHOUSE

GENERAL MANAGER: MARK RECK | CHEF DE CUISINE: MUFEEED ALI

WE KINDLY ASK ALL GUESTS REFRAIN FROM USING SPEAKER PHONE OR LISTENING TO AUDIO FROM THEIR PERSONAL DEVICES WITHOUT HEADPHONES/EARBUDS WHILE INSIDE OF THE DINING ROOMS.

*CONTAINS OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.

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STEAKHOUSE

- CHILLED SEAFOOD -

SEAFOOD TOWER*

HALF MAINE LOBSTER, ALASKAN KING CRAB LEGS, WEST COAST OYSTERS,
BAJA SHRIMP COCKTAIL, CANADIAN COVE MUSSELS

OYSTERS*

DAILY WEST COAST SELECTION, COCKTAIL SAUCE, MIGNONETTE ½DZ | DZ

WILD BAJA SHRIMP COCKTAIL

CLASSIC COCKTAIL SAUCE, CAPER-LEMON AIOLI

- APPETIZERS -

LUMP CRAB CAKE

HERB MICROGREENS, PEPPER REMOULADE

ARANCINI

SMOKED ARABIATA SAUCE, AGED WHITE CHEDDAR, SHAVED TRUFFLES

ROASTED BONE MARROW

SOUGHDOUGH CROSTINI, SHORT RIB MARMALADE, ARGENTINIAN CHIMICHURRI

FRITTO MISTO

FRIED MIXED SEAFOOD WITH ZUCCHINI, EGGPLANT, BASIL & SPICY MARINA

CANDIED BACON

BROWN SUGAR, CHILI FLAKES

BLISTERED SHISHITO PEPPERS

SESAME YUZU AIOLI, PICKLED FRESNO CHILI

- SOUPS -

FRENCH ONION GRATIN

GRUYÈRE, BEEF BROTH, CROUTON

SEASONAL SPECIAL

ROTATING SELECTION OF FRESH & SEASONAL INGREDIENTS

- SALADS -

FORK & KNIFE CEASAR

ROMAINE, PARMIGIANO-REGGIANO, SOURDOUGH CROUTONS, CAESAR DRESSING, MARINATED WHITE ANCHOVY

BABY ICEBERG

PECAN WOOD-SMOKED BACON, TOY BOX TOMATOES, PICKLED RED ONIONS, POINT REYES BLUE CHEESE DRESSING

MARKET SALAD

WINTER GREENS, BLUEBERRY, CHERRY TOMATO, CUCUMBER, RADISH, GOAT FETA CHEESE, SALTED PISTACHIO, SHALLOT VINAIGRETTE

- STEAKS -

CREEKSTONE FARMS NEW YORK STRIP*

16oz. DRY AGED NY

PAINTED HILLS PRIME FILET MIGNON*

PETITE 7oz. | EXECUTIVE 12oz.

PAINTED HILLS RIBEYE*

18oz. CENTER CUT | 24oz. BONE-IN

MIYAZAKI A5 WAGYU*

5oz. | 8oz.

- CHEF'S CUTS -

CREEKSTONE FARMS TOMAHAWK*

PRIME 48oz.

RANGER'S VALLEY AUSTRALIAN WAGYU NEW YORK STRIP*

14oz.

CREEKSTONE FARMS PORTERHOUSE*

PRIME 32oz.

- ADD-ONS -

ROASTED GARLIC BUTTER
BÉARNAISE
JUMBO LUMP CRAB
BUTTER-POACHED ½ MAINE LOBSTER
HORSERADISH CRUST
CHIMICHURRI

POINT REYES BLUE CHEESE
PEPPERCORN CRUST
GRILLED SHRIMP
SEARED SCALLOPS

- ENTRÉES -

CHILEAN SEABASS

UMAMI SAUCE, BRAISED FENNEL

BEEF BOURGUIGNON

RED WINE BRAISED WAGYU BEEF CHEEKS, POTATO PUREE, WILD MUSHROOM,
BABY CARROTS, GRILLED CIPPOLINI ONION, FRESH TRUFFLE

LOBSTER BUCATINI

MAINE LOBSTER TAIL, ROASTED CHILI BUTTER, CHERRY TOMATO, PECORINO ROMANO

SCALLOP MEUNIERE

CHAMPAGNE LEMON BUTTER SAUCE, CAPERS, CHERVIL CIABATTA TOAST

ORAKING SALMON

CRISPY SKIN SALMON WITH SAUTEED GREENS & SAUCE VIERGE

MARY'S FARM CHICKEN

AIRLINE CHICKEN BREAST, SAUTEED PEE WEE POTATO, OLIVES & PARSLEY CREAM

HERB CRUST LAMB CHOPS

VEGETABLE RATATOUILLE, SALSA VERDE, ROSEMARY JUS

- SHAREABLE SIDES -

ROASTED ASPARAGUS

YUKON GOLD POTATO PURÉE

GIANT BAKED POTATO

LOBSTER CHEESE CAVATAPPI

SAUTÉED WILD MUSHROOMS WITH COGNAC

SAUTEED BRUSSELS SPROUTS

BACON & MARCONA ALMOND CRUMBLE