



Appetizers

Seafood Stuffed Portabella Caps

SWEET CRAB, SCALLOPS, AND SHRIMP FOLDED WITH CREAM CHEESE AND STUFFED IN GRILLED PORTABELLA
\$9.98

Beer Battered Lobster Fingers

SWEET COLD WATER LOBSTER MEAT DIPPED IN HOUSE-MADE BEER BATTER, FRIED AND SERVED WITH WARM, LEMON CAPER BUTTER
\$11.98

Shrimp Cocktail

A HALF DOZEN WHITE JUMBO SHRIMP SERVED WITH HOUSE-MADE COCKTAIL SAUCE AND LEMON WEDGES
\$12.98

Chicken & Chorizo Dip

SMOKED CHICKEN AND CHORIZO COMBINED WITH BOURSIN CHEESE AND SERVED WITH FLAT BREAD CHIPS
\$10.98

Grilled Flat Bread Pizza

CHOOSE BETWEEN CLASSIC PIZZA, MARGARITA OR CHICKEN, MUSHROOM & ALFREDO
\$8.98

Salads

The Royal Caesar

FRESH CHOPPED, CRISP ROMAINE DELICATELY TOSSED WITH PICKLED RED ONIONS, CAPERS, CROUTONS, HOUSE-MADE CAESAR DRESSING AND TOPPED WITH GRATED PARMESAN
STARTER \$2.98 / DINNER \$9.98

Salad Caprese

HEIRLOOM TOMATOES LAYERED WITH FRESH MOZZARELLA AND TOPPED WITH BASIL OIL AND BALSAMIC GASTRIQUE
STARTER \$3.98 / DINNER \$9.98

Soups

Soup Du Jour

ONLY HOUSE-MADE SOUPS WITH THE FRESHEST OF INGREDIENTS ARE ALLOWED. PLEASE ASK YOUR SERVER FOR THE DAILY OPTION
ENTRÉE OPTION / DINNER \$4.98

Pastas

Lobster Ravioli

LOBSTER, SCALLOPS, SHRIMP, AND CRAB COMBINED IN A SWEET, PARMESAN CREAM
\$20.98

Apricot Mango Scallops

DAY BOAT CAUGHT SCALLOPS GRILLED OVER AN OPEN FIRE AND GLAZED WITH AN APRICOT, MANGO CHUTNEY
\$12.98

Oysters Rockefeller

COLD WATER OYSTERS TOPPED WITH GARLIC, SPINACH, BREADCRUMBS AND PER NOD THEN BROILED TO PERFECTION
\$12.98

Boursin Cheese & Crab Dip

A DELICATE BLEND OF SOFT, GARLIC HERBED CHEESE AND BLUE SWIMMING CRAB BAKED GOLDEN BROWN
\$10.98

Beef & Mushroom Kabobs

TENDER CUTS OF PRIME BEEF PAIRED WITH CRIMINI MUSHROOMS AND SWEET PEPPERS. GRILLED AND SERVED WITH AU POIVRE
\$9.98

The Steakhouse Wedge

SWEET, BABY ICEBERG WEDGES TOPPED WITH BLUE CHEESE CRUMBLES, BLUE CHEESE DRESSING, RIPE TOMATOES, RED ONIONS, AND APPLE WOOD BACON BITS
STARTER \$3.98 / DINNER \$9.98

The Prime House Salad

BABY SPRING MIX, CRISP ROMAINE, CARROTS, GRAPE TOMATOES, MUSHROOMS, SWEET ONIONS, FETA CHEESE AND CHOICE OF DRESSING
ENTRÉE OPTION / DINNER \$8.98

Seafood Bisque

A FRENCH CLASSIC. LOBSTER, SHELLFISH, BRANDY AND TOMATO SIMMERED FOR HOURS THEN LACED WITH VELVETY CREAM
STARTER \$2.98 / DINNER \$6.98

Pasta Du Jour

OUR CHEF'S CHOICE CREATION. PLEASE ASK YOUR SERVER FOR SELECTION AND PRICE

ALL ENTRÉES COME WITH YOUR CHOICE OF SOUP DU JOUR OR PRIME HOUSE SALAD & A SIDE.
SPECIALTY SOUPS, SALADS AND SIDES AVAILABLE FOR ADDITIONAL CHARGE.

Steaks

USDA PRIME STEAKS GRILLED TO YOUR DESIRE
OVER A WOOD FIRED GRILL WITH OUR SPECIAL
BLEND OF OAK AND HICKORY

Filet Mignon

5 oz. \$26.98 8 oz. \$30.98 10 oz. \$34.98

R.B.'s Ribeye

14 oz. \$24.98

K.C. Stockyard Strip

14 oz. \$24.98

Bistro Steak

\$18.98

Porterhouse

20 oz. \$30.98

Chef Specialties

Poulet Bonton

BONELESS, SKINLESS CHICKEN TOPPED WITH
SHRIMP, SCALLOP, BLUE CRAB, AND LACED WITH
FRENCH QUARTER ALFREDO
\$22.98

The Huntsman

OUR MOST DECADENT DISH. A 20 OZ.
PORTERHOUSE TOPPED WITH SCAMPI ON THE
STRIP SIDE AND OSCAR ON THE FILET
\$44.98

Casino Style Clams

AN AMERICAN CLASSIC. ONE POUND OF
WHITE, LITTLE NECK CLAMS TOPPED WITH
PEPPERS, BACON, LEMON JUICE, AND BREAD
CRUMBS THEN BROILED TO PERFECTION
\$19.98

Honey Dijon Veal Tenderloin

VEAL TENDERLOIN GLAZED WITH HONEY
AND DIJON. SERVED WITH WILD MUSHROOM
BORDELAISE
\$29.98

Additions

Lobster Tail

Full. \$20.98 Half. \$10.98

Oscar

\$8.98

Sides

VEGETABLE DU JOUR
MUSTARD & SCALLION TWICE BAKE
STEAMED OR CREAMED SPINACH
HORSERADDISH OR GARLIC MASH POTATO

Seafood

GRILLED TO YOUR SPECIFICATIONS AND
SERVED WITH YOUR CHOICE OF GREEN ONION
VINAIGRETTE OR MANGO CHUTNEY

Mabi Mabi

\$17.98

Atlantic Salmon

\$19.98

Yellow Fin Abi Tuna

\$18.98

Red Grouper

\$16.98

Twin South African Lobster Tails

\$40.98

Grilled Iowa Pork Chops

TWIN IOWA PORKCHOPS MARINATED WITH
ROASTED GARLIC AND SHALLOTS, FIRE GRILLED
AND SERVED WITH DIJON CREAM
\$19.98

Bacon Wrapped Scallops

DAY BOAT CAUGHT SCALLOPS WRAPPED IN
THICK-CUT APPLE WOOD SMOKED BACON.
SERVED WITH LEMON CAPER BEURRE BLANC
\$24.98

Classic San Francisco Chippino

LITTLE NECK CLAMS, BAY SCALLOPS, SHRIMP
AND CRAB DELICATELY SIMMERED IN WHITE
WINE TOMATO BROTH. SERVED WITH JASMINE
RICE
\$32.98

Towering Filet Napoleon

SLICES OF TENDER FILET MIGNON LAYERED
WITH HORSERADISH MASH POTATOES AND
TOPPED WITH GRILLED ASPARAGUS
\$28.98

Shrimp Scampi

\$8.98

Sautéed Mushrooms & Onions

\$4.98

THICK CUT STEAK FRIES
GRILLED ASPARAGUS (\$2.98)
JUMBO LOADED BAKED POTATO (\$2.98)