

SR Prime

STEAKHOUSE

GENERAL MANAGER: WILSON THOMAS | CHEF DE CUISINE: MUFEED 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*

WHOLE MAINE LOBSTER, WEST COAST OYSTERS, BAJA SHRIMP COCKTAIL, HAMACHI CRUDO, BLUE CRAB SALAD, POACHED CANADIAN MUSSEL

OYSTERS*

DAILY WEST COAST SELECTION, COCKTAIL SAUCE, MIGNONETTE

WILD BAJA SHRIMP COCKTAIL

CLASSIC COCKTAIL SAUCE, CAPER-LEMON AIOLI

- APPETIZERS -

LUMP CRAB CAKE

CHARRED SHISHITO, BLACK GARLIC CREMA, SAUCE AURORA

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 MARINARA

CANDIED BACON

BROWN SUGAR, CHILI FLAKES

BLISTERED SHISHITO PEPPERS

YUZU SESAME AIOLI, PICKLED FRESNO CHILI

- SOUPS -

FRENCH ONION GRATIN

GRUYÈRE, BEEF BROTH, CROUTON

SEASONAL SPECIAL

CHEF'S SELECTION OF FRESH & SEASONAL INGREDIENTS

- SALADS -

FORK & KNIFE CAESAR

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

BABY ICEBERG

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

MARKET SALAD

CHEFS'S SELECTION OF FRESH SEASONAL MARKET INGREDIENTS

- STEAKS -

CREEKSTONE FARMS NEW YORK STRIP*

16oz. DRY AGED NY

PAINTED HILLS PRIME FILET MIGNON*

PETITE 7oz. | EXECUTIVE 12oz.

CREEKSTONE FARMS 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

SR STEAK SAUCE

POINT REYES BLUE CHEESE

PEPPERCORN SAUCE

GRILLED SHRIMP

SEARED SCALLOPS

- ENTRÉES -

SEABASS

BURNT ONION PUREE, GRILLED CABBAGE, PICKLED LEMON, SAUCE SUPREME

BEEF BOURGUIGNON

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

SEAFOOD PASTA

MAINE LOBSTER TAIL, CALAMARI, MUSSELS, SQUID INK LINGUINE, SAUCE AMÉRICAINNE

SEARED SCALLOP

MAITAKE MUSHROOM, KALE, PARSNIP PUREE, SMOKED HAZELNUT &
PANCETTA CRUMBLE

KING SALMON

SAUCE IVOIRE, BACON, SWEET CORN, MUSSELS, GRILLED LEMON

MARY'S FARM CHICKEN

PAN SEARED CHICKEN BREAST, CHARRED BROCCOLINI, TARRAGON &
MUSTARD VELOUTE

LAMB RACK

GRILLED CORN POLENTA, PARSNIP VICHY, BLACK GARLIC EMULSION, MALBEC SAUCE

- SHAREABLE SIDES -

ROASTED ASPARAGUS

YUKON GOLD POTATO PURÉE

GIANT BAKED POTATO

LOBSTER CHEESE CAVATAPPI

SAUTÉED WILD MUSHROOMS WITH COGNAC

GRILLED BROCCOLINI