

# SR Prime

## STEAKHOUSE

**EXECUTIVE CHEF: 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. 59 | 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

SR STEAK SAUCE

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

### ORA KING 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