

BRUNCHE

MENU

PRIME SELECTIONS

SR PRIME BURGER

WAGYU BEEF PATTY, ROASTED GARLIC AIOLI, MAUI ONION MARMALADE, TOMATO, JARLSBERG CHEESE, BRIOCHE BUN, PARMESAN HERB FRIES

KING CRAB TOAST

HERB TOASTED BRIOCHE BREAD, RADISH, AVOCADO, POACHED EGG

STEAK & FRIES

7OZ PRIME FILET MIGNON, ROASTED GARLIC BUTTER, PARMESAN HERB FRIES | ADD 2 EGGS

CHILLED MAINE LOBSTER SALAD

BABY GREEN CELERY SALAD, AVOCADO, SHAVED RED ONION, SAFFRON VINAIGRETTE, WHIPPED CREME FRAICHE

MAINE LOBSTER ROLL

FRESH MAINE LOBSTER, CELERY, LEMON AIOLI, HOUSE-MADE BREAD, PARMESAN HERB FRIES

DECADENT SHAREABLE

SMOKED SEAFOOD CHARCUTERIE

WILD BAJA SHRIMP, SCALLOPS, ORA KING SALMON, STURGEON, HERB SALAD, FRIED CAPERS, PICKLED SHALLOTS, HARDBOILED EGG, LEMON, BLACK GARLIC AIOLI, GRILLED SOURDOUGH

TRADITIONAL FAVORITES

FRENCH OMELET

CARAMELIZED SHALLOTS, CREME FRAICHE, CAVIAR, TWO SLICES OF BACON, TWO BREAKFAST SAUSAGE

LEMON RICOTTA SOUFFLE PANCAKES

CINNAMON HONEY BUTTER, BLACKBERRY JELLY, WARM MAPLE SYRUP, TWO SLICES OF BACON, TWO BREAKFAST SAUSAGE

CINNAMON RAISIN PAIN PERDU

HOUSE-MADE CINNAMON RAISIN SWIRL BREAD, CANDIED PECANS, ORANGE INFUSED WHIPPED CREAM, WARM MAPLE SYRUP, TWO SLICES OF BACON, TWO BREAKFAST SAUSAGE

PORK BELLY EGGS BENEDICT

CRISPY PORK BELLY, ENGLISH MUFFIN, POACHED EGGS, HOLLANDAISE SAUCE

LIBATIONS

BLOODY MARY CART

MIMOSA

KEEP 'EM COMING - MARY'S

KEEP 'EM COMING - MIMOSA'S

COFFEE WITH A KICK

I LIKE MY ESPRESSO UP

ZERO PROOF

BOTTLED WATER

FRENCH PRESS COFFEE

ESPRESSO

LATTE / CAPPUCINO

HOT TEA

JUICE

SR Prime

STEAKHOUSE

EXECUTIVE CHEF: MUFEED ALI | GENERAL MANAGER: LAUREN CROWLEY

*EATING RAW OR UNDERCOOKED FISH, SHELLFISH, EGGS OR MEAT INCREASES THE RISK OF FOODBORNE ILLNESS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES.