

## DESSERTS

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### BEIGNETS

salted caramel, crème anglaise, scotch caramel — **14**

### PASSIONFRUIT TART

coconut sponge, passionfruit crèmeux — **16**

### HAZELNUT BROWNIE

chocolate ganache, blackberry, vanilla mousse, raspberry sorbet — **12**

### ICE CREAM

vanilla bean, wafer — **8**

## SPECIALTY COFFEE

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### BLUEBERRY TEA 1.5 oz

grand marnier, amaretto, earl grey tea, cinnamon — **13**

### IRISH COFFEE 1.5 oz

jameson, coffee, raw sugar, cream — **13**

### MONTE CRISTO 1.5 oz

grand marnier, kahlua, coffee, cream — **13**

### SPANISH COFFEE 1.5 oz

brandy, kahlua, coffee, whip — **13**

## CAFFEINATED BEVERAGES

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ROAST COFFEE — **4**

ESPRESSO — **4**

DOUBLE ESPRESSO — **5**

AMERICANO — **4**

CAPPUCCINO — **4**

LATTE — **5**

## BOLD CLASSICS

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### NEGRONI 2.5 oz

gin, sweet vermouth, campari, orange — **14**

### OLD FASHIONED 2 oz

bourbon, angostura, orange, cherry — **14**

### MANHATTAN 3 oz

bourbon, sweet vermouth, cherry — **14**

### BLOODY MARY 2 oz

vodka, port, lemon,  
house horseradish mix, tomato juice — **13**

### WHISKEY SOUR 2 oz

bourbon, egg white, lemon,  
angostura, cherry — **13**

### SAZERAC 2 oz

rye, absinthe burn, peychauds, lemon — **12**

### GODFATHER 2 oz

blended scotch, amaretto, cherry — **12**

### RUSTY NAIL 2 oz

blended scotch, drambuie, cherry — **14**

## REFRESHING CLASSICS

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### APEROL SPRITZ 1.5 oz

aperol, cava, soda — **13**

### MARGARITA 2 oz

tequila, triple sec, lime, salt — **13**

### MAI TAI 2 oz

amber rum, triple sec, orgeat, lime — **14**

### SINGAPORE SLING 2 oz

gin, cherry brandy,  
benedictine, lime, soda — **14**

### HARVEY WALLBANGER 1.5 oz

vodka, galliano, orange juice — **12**

### PIMMS CUP 1.5 oz

blackfox cucumber gin, pimms,  
lemon, gingerale — **15**

### COSMOPOLITAN 2 oz

vodka, triple sec, cranberry, lime — **14**

### ESPRESSO MARTINI 2 oz

vodka, kahlua, cold brew — **13**

### PISCO SOUR 2 oz

pisco, lime, egg white — **12**

### SANGRIA

fresh fruit, red or white — **12**

## ZERO-PROOF

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### DEW DROP

cucumber, mint, lemon, soda — **10**

### PRETTY IN PINK

grapefruit, orange, ginger beer — **10**

# APPETIZERS

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## CRAB CAKES

corn salsa, balsamic reduction, remoulade sauce — **23**

## STEAK BITES

horseradish aioli, herb oil, onion frizzle, borderlaise — **16**

## RAVIOLI

lobster, prawn, crab, aromatic herbs, butternut squash beurre blanc — **19**

## PRAWN COCKTAIL

broth poached, horseradish cocktail sauce, cucumber, avocado, herb oil — **21**

## BEEF CARPACCIO

thin sliced tenderloin, truffle oil, parmesan, caperberries, crostini, greens — **20**

## PAN SEARED SCALLOPS

apple fennel slaw, whipped ricotta — **21**

# SALAD & SOUP

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## HOUSE SALAD

spring mix, cashew, cranberry, cucumber, grape tomato, goat cheese, marmalade dressing  
starter — **12** entrée — **16**

## CAESAR SALAD

romaine, baby kale, bacon, crouton, caesar dressing  
starter — **11** entrée — **15**

## WEDGE SALAD

iceberg lettuce, grape tomato, bacon, chives, blue cheese crumble & dressing — **13**

## BEET SALAD

mixed greens, tangerine, goat cheese, honey orange vinaigrette, pistachio  
starter — **14** entrée — **18**

## FRENCH ONION SOUP

caramelized onion, beef broth, swiss cheese crust, crostini — **12**

## DAILY SOUP

rotating — **8**

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*Please inform your server of any allergies or dietary restrictions*

# STEAKS

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Accompanied with au jus, feature vegetable and choice of whipped or baked potato

## FILET MIGNON

7 oz — **49**

9 oz — **55**

## RIB EYE

(DRY AGED)

16 oz — **58**

## NEW YORK

(DRY AGED)

12 oz — **51**

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## SURF & TURF *add to complement*

butter poached lobster tail — **24**

garlic shrimp — **8**

# SIGNATURE ENTRÉES

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## PERI PERI CHICKEN

pomme purée, pineapple, broccolini, grape tomato, goat cheese, balsamic glaze — **34**

## SALMON VIERGE

potato fondant, grape tomato, olive oil, feature vegetable — **35**

## HALIBUT

green pea purée, parmesan quinoa croquette, spinach, chickpea — **39**

## LAMB CHOPS

smoked gouda farro, gremolata crust, rosemary jus, feature vegetable — **45**

## BEEF SHORT RIB BORDELAISE

braised short rib, whipped potato, feature vegetable, bordelaise — **41**

## PRIME BURGER

old cheddar, tomato, red onion, arugula, red wine shallot butter, barbecue sauce, choice of side — **28**

# ADD ONS

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homemade onion rings — **9**

asparagus & hollandaise — **11**

charred peanut brussel sprouts — **4**

oyster & portobello mushrooms — **8**

green peppercorn sauce — **4**

house bernaise — **4**

caramelized onions — **4**

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