

DESSERTS

BEIGNETS

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

PEAR TART TATIN

caramelized pear, crisp sable dough, chocolate soil, basil lime caviar, vanilla ice cream — **16**

HAZELNUT BROWNIE

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

CRÈME BRULÉE

vanilla custard, caramelized sugar crust — **12**

SPECIALTY COFFEE

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

ROAST COFFEE — **4**

ESPRESSO — **4**

DOUBLE ESPRESSO — **5**

AMERICANO — **4**

CAPPUCCINO — **4**

LATTE — **5**

BOLD CLASSICS

NEGRONI 3 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

MONTENEGRO SPRITZ 1.5 oz

montenegro, 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**

PAPER PLANE 2.25 oz

bourbon, montenegro, aperol, lemon — **13**

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

DEW DROP

cucumber, mint, lemon, soda — **10**

PRETTY IN PINK

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

APPETIZERS

OYSTERS (GF)
mignonette, lemon, tabasco
half dozen — **19** dozen — **38**

CRAB CAKES (3)
watermelon radish, asian pear, red pepper slaw, ravigote cream — **24**

RAVIOLI (3)
lobster, prawn, crab, aromatic herbs, butternut squash beurre blanc — **20**

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

BISON CARPACCIO
truffle aioli, parmesan, arugula, walnut, maple balsamic vinegar, crostini — **22**

PAN SEARED SCALLOPS (5) (GF)
soft shell crab, corn puree, asparagus, chimichurri — **23**

SIGNATURE ENTRÉES

BEEF SHORT RIB BORDELAISE
braised short rib, whipped potato, market vegetables, bordelaise — **41**

LAMB CHOPS (GF) (HALAL)
sweet potato pave, gremolata, rapini, pistachio — **47**

SMOKED PORK CHOP (GF)
12 oz. bone in, polenta, mushroom, applesauce, market vegetables — **39**

CHICKEN TARRAGON (GF)
celeriac purée, black lentils, charred brussels sprout, tarragon cream, lemon vinaigrette — **37**

SASKATCHEWAN STEELHEAD TROUT (GF)
wild rice, carrot purée, broccolini, honey roasted carrot — **35**

CITRUS CAULIFLOWER STEAK (VG) (GF)
jeweled couscous, carrot ribbon mix, pomegranate molasses — **31**

ZAATAR CABBAGE STEAK (V)
mejadra lentils, vegan herb yogurt, tahini dressing, dates, doukah — **34**

PRIME BURGER
prime beef patty, red wine shallot reduction, arugula, beefsteak tomato, garlic aioli, house brioche — **30**

SALAD & SOUP

BURRATA CAPRESE SALAD (GF)
heirloom tomatoes, burrata, torn basil, balsamic reduction — **21**

CAESAR SALAD
romaine, baby kale, bacon, crouton, caesar dressing
starter — **12** entree — **15**

WEDGE SALAD (GF)
iceberg lettuce, grape tomato, bacon, chives, blue cheese crumble & dressing — **13**

BEET SALAD (GF)
mixed greens, tangerine, goat cheese, honey orange vinaigrette, pistachio
starter — **14** entree — **18**

FRENCH ONION SOUP
grass-fed bone broth, sweet onions, sourdough croutons, gruyère — **14**

STEAKS

Accompanied with market vegetables, choice of whipped, baked potato, or french fries and finished with butter & maldon salt

FILET MIGNON (STERLING SILVER)
7 oz — **49**
9 oz — **55**

FILET OSCAR (STERLING SILVER)
7 oz — **55**
9 oz — **60**

RIB EYE (DRY AGED CAB)
16 oz — **58**

NEW YORK (DRY AGED CAB)
12 oz — **51**
16 oz — **54**

ACCOMPANIMENTS & SAUCES

BUTTER POACHED LOBSTER — **24**
GARLIC SHRIMP — **12**

AU JUS — **4**
HOUSE BERNAISE — **4**
GREEN PEPPERCORN — **4**

SIDES

ONION RINGS — **9**
PEANUT BRUSSELS SPROUT — **8**
OYSTER & PORTOBELLO MUSHROOM — **8**
TRUFFLE FRIES — **10**

TWICE BAKED POTATO — **8**
CREAMED SPINACH — **11**
ASPARAGUS & HOLLANDAISE — **12**
