



salads

THICK-CUT STEAKHOUSE TOMATO & ONION SALAD

Peter Luger dressing
12

ROASTED BABY BEET SALAD

Goat cheese, frisee, port wine vinaigrette
14

CLASSIC CAESAR

Sullivan Street croutons, Parmesan frico
12

ESCAROLE SALAD

*Shaved red onion, grated pecorino,
walnut-lemon dressing*
13

THE PRIME WEDGE SALAD

*Tomatoes, pickled red shallots,
house bacon, Maytag blue cheese*
12

raw bar

FOUR JUMBO CHILLED SHRIMP COCKTAIL

Cocktail sauce, lemon, horseradish
16

CHILLED OYSTERS ON THE HALF SHELL

Six chilled with cocktail sauce and lemon
16

YELLOWFIN TUNA TARTARE

Lime caviar, xo aioli, crispy nori chip
16

appetizers

BROILED OYSTER ROCKEFELLER GRATIN

Sullivan Street bread crostini
16

BROILED HOUSEMADE BACON

Peter Luger glaze
15

CLASSIC FRENCH ONION SOUP

12

MICHAEL CRAIN
Executive Chef

CHRISTOPHER CORTES
Chef de Cuisine

steak cuts & more

seasoned with salt and pepper and served with two sides and one sauce
additional sides \$6

36 OZ. DRY-AGED PORTERHOUSE FOR TWO 94

14 OZ. DRY-AGED PRIME NEW YORK STRIP 48

22 OZ. DRY-AGED BONE-IN RIBEYE 56

10 OZ. CHAIRMAN'S RESERVE FILET MIGNON 40

6 OZ. CHAIRMAN'S RESERVE PETITE FILET 36

14 OZ. GRILLED VEAL CHOP 48

Ask about our chef's special entrées!
A fee of \$15 will be included on shared entrée orders.



CATCH OF THE DAY MP

Grilled, broiled, steamed, or blackened

SCOTTISH SALMON FILLET 30

Grilled, broiled, steamed, or blackened

TWO POUND MAINE LOBSTER MP

Grilled, broiled, steamed, crab-stuffed

sides

additional sides \$6

potatoes

HOMEFRIES

POTATO SKINS

FRENCH FRIES

BAKED POTATO

SWEET POTATO

TRUFFLE MAC & CHEESE

TRUFFLE FRIES
8

vegetables

SPINACH

creamed, steamed, sautéed

ASPARAGUS

steamed or sautéed

ONION RINGS

BRUSSELS SPROUTS

ROASTED MUSHROOMS

sauces & butters

SOLSTICE STEAK SAUCE

AU POIVRE

BÉARNAISE

SALSA VERDE

PETER LUGER

RED WINE SHALLOT

BEURRE BLANC

BLUE CHEESE BUTTER

FOIE GRAS BUTTER

HORSERADISH CREAM

EVERYTHING BUT THE BAGEL BUTTER

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS RISK ASSOCIATED WITH CONSUMING RAW OYSTERS. IF YOU HAVE CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD OR HAVE IMMUNE DISORDERS, YOU ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT OYSTERS FULLY COOKED.