



PRIME CUT

Welcome to Prime Cut. The past four years have not only been focused on designing what I believe is one of the most beautiful restaurants in the country but also ensuring this restaurant offers our members the finest ingredients, steak, and seafood on the market. I believe we have accomplished this and trust you will as well. Once again, we have partnered with Fred Linz, proprietor of Meats by Linz and their Heritage Meat program. I'm confident that your dining experience will be unsurpassed by any other. However, if for any reason you're not 100% satisfied it will be replaced- no questions asked.

Matthew Linderman, CCM
President, COO & General Manager

PRIME CUT SPECIALTIES

BAKED ESCARGOT | 14

ROASTED GARLIC BECHAMEL, PARSLEY, BUTTER, PARMESAN CITRUS GREMOLATA

CHARCOAL OCTOPUS TERRINE | 14

SMOKED POTATO, FRENCH BEANS, SPANISH OLIVES, QUAIL EGG, WILD GREENS. CHIMICHURRI VINAIGRETTE

WAGYU BEEF TATAKI | 15

WASABI CREAM, CRISPY GARLIC, KIMCHEE, SOY GEL

FRENCH ONION SOUP | 10

SHERRY, AGED PROVOLONE

JUMBO LUMP CRAB ARANCINI | 18

TRUFFLED CRAB SALAD, MICRO GREENS, GREEN OIL

PRIME CUT WAGYU MEATBALL | 17

BUFFALO MOZZARELLA STUFFED, WARM POTATO FOAM, CRISPY SHALLOTS, AGED PARMESAN

PC SASHIMI TRIO | 15

AHI TUNA, NEW ZEALAND SALMON, HAMACHI, PICKLED GINGER, AGED SOY

BAKED LOBSTER MAC | 19

MAINE LOBSTER, AGED WHITE CHEDDAR, GRUYERE, BRIOCHE RITZ CRUMBLE

PRIME CUT BACON |

NEUSKE BACON, FRIED QUAIL EGGS, BLUE CHEESE FOAM, BRIOCHE TOAST, GREEN OIL

SHELLFISH

COLOSSAL LUMP CRAB | 19

PRIME CUT COCKTAIL SAUCE, MUSTARD SAUCE

JUMBO FLORIDA STONE CRAB CLAWS | 36

THREE CLAWS, PRIME CUT COCKTAIL SAUCE, MUSTARD SAUCE

MARKET HEIRLOOM OYSTERS | MARKET

BLACK PEPPER MIGNONETTE

JUMBO SHRIMP COCKTAIL | 18

OLD BAY SEASONING, COCKTAIL SAUCE

SALADS

TOMATO & MOZZARELLA | 14

BUFFALO MOZZARELLA, HEIRLOOM TOMATO, BASIL, WATERCRESS, EXTRA VIRGIN OLIVE OIL

LOBSTER COBB | 24

AVOCADO, NEUSKE BACON, HEIRLOOM BABY TOMATO, MAYTAG BLUE CHEESE, BOILED EGG, CRISPY BUTTER POACHED MAINE LOBSTER, BUTTERMILK RANCH

SALADS TO SHARE

CLASSIC CAESAR | 16

HEARTS OF ROMAINE, AGED PARMESAN, HOUSE CAESAR DRESSING

STEAKHOUSE TOWER SALAD | 16

OUR CLASSIC SIGNATURE SALAD, STILL 13 INGREDIENTS, ASIAGO PEPPERCORN DRESSING

HERITAGE PRIME MEATS

COWBOY RIBEYE 22 OZ | 55
NEW YORK STRIP 14 OZ | 51
BARREL CUT FILET 8OZ | 42
BONE IN FILET 14 OZ | 48
PORTERHOUSE 40 OZ | 99
DOUBLE CUT LAMB CHOPS 18 OZ | 48
CENTER CUT VEAL CHOP 14 OZ | 47

CHATEAUBRIAND FOR TWO | 75
BOURSIN BLACK TRUFFLE MASH, SEASONAL
ROOT VEGETABLES

ADDITIONS

FOIE GRAS 3 OZ | 13
LOBSTER TAIL 6 OZ | 14
COLD WATER

SIGNATURE SAUCES

HORSERADISH CREAM
BORDELAISE
TRADITIONAL HOLLANDAISE

AU POIVRE
CHIMICHURRI
BEARNAISE

INFUSED BUTTER

POINT REYES BLUE CHEESE
BLACK TRUFFLE

SPECIALTY ENTREES

SEAFOOD PAELLA | 40

MAINE LOBSTER, SHRIMP, CLAMS, MUSSELS, CHORIZO, SAFFRON BROTH

NEW ZEALAND WILD SALMON | 36

HORSERADISH PARSLEY MASH, ROASTED BABY CARROTS, ASPARAGUS SALAD, CRISPY SALMON SKIN

PAN ROASTED HALIBUT | 38

BRAISED LENTILS, SWISS CHARD, CONFIT TOMATO, LEMON, VEAL GLACE

CHARCOAL ROASTED VEGETABLES | 28

PURPLE CAULIFLOWER PUREE, TRUMPET ROYALE MUSHROOMS, BABY CAULIFLOWER, THUMBALINA CARROTS, HERB PESTO, 25 YEAR BALSAMIC

BRAISED VEAL CHEEKS | 41

HERBED MARSCARPONE POLENTA, FAVA BEANS, EGGPLANT CAPONATA, BRAISING LIQUID

SIGNATURE SEAFOOD

WILD DOVER SOLE | MARKET

FILLETED TABLESIDE

MAINE LOBSTER 3 LB | MARKET

FROM THE JASPER

ROASTED SEA BASS | 40

WARM SOBA NOODLE SALAD, WILD MUSHROOMS, EDAMAME PUREE, PONZU SAUCE, BLACK TRUFFLE

JOYCE FARMS ROASTED CHICKEN | 34

MOREL MUSHROOMS, ASPARAGUS, FAVA BEANS, BLACK TRUFFLE, NATURAL JUS

SHAREABLE SIDES

10 EACH

VEGETABLE

CHARRED BROCCOLI & LEMON OIL
ROASTED WILD MUSHROOMS
JUMBO ASPARAGUS
SWANK FARM BABY GARLIC SPINACH
CLASSIC CREAMED SPINACH
CHARRED BRUSSEL SPROUTS & ROASTED ONION MAYONNAISE

STARCH

DUCK FAT FRIES
CLASSIC LYONNAISE POTATOES
SALT BAKED OR SWEET POTATO
STEAKHOUSE HASH BROWNS
MALTED ONION RINGS
BLACK TRUFFLE BOURSIN MASHED POTATOES