



PRIME

OYSTERS

east and west coast, traditional garnishes
6 for 18 • 12 for 34

CAVIAR

potato-buckwheat blinis, traditional garnishes

KALUGA ROYAL AMBER

80/oz

KARAT RUSSIAN

85/oz

SEVRUGA CLASSIC GREY

140/oz

BELUGA

880/oz

APPETIZERS

PRAWN COCKTAIL

horseradish, cocktail sauce, lemon 18

STEAK TARTARE

prime tri tip, black truffle, capers, cornichons, potato crisps 35

LOBSTER BISQUE

tomato confit, bourbon, light cream 18

STEAKHOUSE ONION SOUP

beef bouillon, onion confit, gruyère cheese 12

SEARED FOIE GRAS

seasonal fruit compote, ginger gastrique, toasted brioche 25

SALADS

FIELD GREENS

petit field greens, aged balsamic vinaigrette 10

PRIME CAESAR SALAD

baby gem romaine, aged parmesan cheese, traditional dressing 12

ICEBERG WEDGE SALAD

crispy lardons, heirloom tomatoes, red onions, buttermilk-roquefort blue dressing 12

GRILL

PETIT FILET MIGNON 6oz, greater Omaha prime, aged 30 days 40

BONE-IN FILET MIGNON 14oz, greater Omaha prime, aged 30 days 70

BONE-IN COWBOY RIBEYE 32oz, Nebraska prime, aged 40 days 95

WAGYU EYE OF RIBEYE 10oz, Snake River Farms Idaho 50

BONE-IN KANSAS CITY STRIP LOIN 16oz, greater Omaha prime, aged 60 days 87

RACK OF LAMB pasture raised, Strauss, Colorado 53

PORTERHOUSE 40oz, greater Omaha prime, aged 60 days (serves 2) 175

DOUBLE CUT IBERICO PORK CHOP Spain 48

YELLOWFIN TUNA 8oz, line caught 38

ENHANCEMENTS

ROSSINI

seared foie gras, Perigord black truffle, madeira jus 25

FRESH SHAVED BLACK TRUFFLE

France 23

SAUCES & BUTTERS

HERB BUTTER

shallots, garlic confit, parsley, lemon peel

TRUFFLE BUTTER

sea salt

BORDELAISE

demi-glace, red wine, thyme

ORC STEAKHOUSE

tomatoes, aged vinegar, spices, gochujang chili

BÉARNAISE SAUCE

shallots, lemon, tarragon

STEAK TEMPERATURES

BLUE: cold red center

RARE: cool red center

MEDIUM RARE: warm red center

MEDIUM: warm pink center

MEDIUM WELL: warm pale pink center

WELL DONE: hot center, no pink

ENTREES

MISO GLAZED SEA BASS*

Asian spinach, asparagus, hon-shimeji mushrooms, cauliflower-coconut purée, peppercorn lobster sauce 45

FORAGED MUSHROOM AGNOLOTTI (V)

ricotta, sweet corn-mushroom fricassee, shaved black truffle 40

ROASTED CHICKEN

cranberries, basmati rice, grains, fire roasted vegetables, preserved lemon, natural jus 32

BRAISED PRIME SHORT RIB

pearl onions, heirloom carrots, crimini mushrooms, potato purée, red wine bordelaise sauce 42

CLASSIC ACCOMPANIMENTS

CREAMED SPINACH

garlic confit, grated parmesan, béchamel 14

MAINE LOBSTER MAC & CHEESE

aged white cheddar, fontina, herb crust 28

LOADED FINGERLING POTATOES

crème fraîche, braised bacon, broccoli, cheese, green onions 14

POTATO PURÉE

cream, butter, sea salt 14

ADVENTUROUS & ORIGINAL

JUMBO ASPARAGUS

prawns, orange-hazelnut-mancheo, iberico ham, aged sherry vinegar, olive oil 25

SMOKY CONFIT PEPPERS

roasted over ashes, almonds, garlic, banyuls, aromatics 14

FORAGED MUSHROOMS (V)

caramelized onion-sunchoke purée, black garlic aioli 18

KABOCHA SQUASH

acorn squash, caramelized pineapple, Mexican vanilla \$14

**Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May Increase Your Risk Of Foodborne Illness. Especially If You Have Certain Medical Conditions.*

SIGNATURE COCKTAILS

SMOKEY PINEAPPLE MARGARITA

Illegal Joven Mezcal, Cointreau Liqueur, Blue Agave Nectar, Lime Juice, Pineapple Juice, Black Salt Rim, Grilled Pineapple

COCONUT MOJITO

Parrot Bay Coconut Rum, Lime Juice, Cream of Coconut, Coconut Water, Mint

CHERRY OLD FASHIONED

Maker's Mark Bourbon, Luxardo Liqueur, Cherry Bitters, Luxardo Cherry

GIN OLD FASHIONED

Provisional Gin, Vanilla Demerara Syrup, Black Walnut Bitters, Rosemary Sprig, Orange Peel

BLUEBERRY MARTINI

Stoli Blueberi Vodka, Lemon Juice, Blueberry Puree, Blueberries

STRAWBERRY LEMON DROP

Grey Goose Le Citron Vodka, Strawberry Purée, Lemon Juice, Sugar Rim

KIWITINI

Titos Vodka, Lemon Juice, Kiwi Puree, Flower

WHITE COSMO

Grey Goose Vodka, St. Germain Liqueur, White Cranberry Juice, Lemon Twist

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Kahlua Liqueur, Espresso, Coffee Bean

BEERS

ORC "THE POINT" IPA (16 OZ)

DOMESTIC

Athletic Brewing Company (N.A.) • Omission (GF) • Bud Light
Sandbar Sunday Wheat Ale • Funky Buddha Vbin' Groovable Lager

IMPORT & SPECIALTY BEERS

Amstel Light • Stella • Corona • Corona Light • Guinness
Heineken • Heineken Light

CHAMPAGNE & SPARKLING

	G	B
29 Valdo, Prosecco, Italy, 187 ml		12
904 Moët & Chandon Imperial Brut, Champagne, France, 187 ml		30
23 Nicolas Feuillatte Rosé, Champagne, France, 187 ml		32
14 Moët & Chandon Imperial Brut, Champagne, France		95
25 Veuve Clicquot "Yellow Label", Champagne, France		110
12 Dom Pérignon, Champagne, France		350

CHARDONNAY

145 Ocean Reef "Private Reserve", California	5	26
95 Sonoma-Cutrer "Russian River Ranches", Sonoma Coast, California	15	48
159 Joseph Drouhin, Chablis, France		58
88 Frank Family, Carneros, California	20	60
125 Flowers, Sonoma Coast, California		76
92 Rombauer, Carneros, California		89
168 J. Moreau & Fils Mont de Milieu, Premier Cru, Chablis, France		110
71 Paul Hobbs, Russian River Valley, California		115
72 Far Niente, Napa Valley, California		125
169 Thierry et Pascale Matrot, Meursault, France		132

G – Glass | B – Bottle

 indicates Members' choice

SAUVIGNON BLANC & OTHER INTERESTING WHITES

	G	B
231 Vicolo, Pinot Grigio, Delle Venezie, Italy	5	26
261 Rodney Strong, "Charlotte's Home", Sauvignon Blanc, Sonoma County, California	5	26
270 Momo, Sauvignon Blanc, Marlborough, New Zealand	13	48
 256 Twomey, Sauvignon Blanc, Napa & Sonoma County, California	17	51
182 Patient Cottat, Sancerre, France	19	57
255 Merry Edwards, Sauvignon Blanc, Russian River Valley, California		75
265 Cakebread, Sauvignon Blanc, Napa Valley, California		75

ROSÉ

732 Moulin De Gassac "Guilhem", Languedoc, France	6	26
735 Chateau D'esclans Whispering Angel, Provence, France	15	48
731 Minuty "281", Provence, France		75

PINOT NOIR

669 Oyster Bay, Marlborough, New Zealand	5	26
659 King Estate "Inscription", Willamette Valley, Oregon	13	40
661 J Vineyards, Sonoma, Monterey, Santa Barbara, California	15	48
714 Bertand Maison Ambroise, Burgundy, France	20	60
642 Patz & Hall, Sonoma Coast, California		80
646 Belle Glos "Las Alturas", Santa Lucia Highlands, California	25	85
715 Château de la Créée, Les Tourelles de la Créée "Knights Templar Cuvée", Santenay, France		90
680 Domaine Drouhin, Willamette Valley, Oregon		108
702 Paul Hobbs, Russian River Valley, California		108

CABERNET SAUVIGNON

461 Ocean Reef "Private Reserve", California	5	26
790 Alexander Valley Vineyards, Alexander Valley, California	15	48
 443 Truchard, Napa Valley, California	20	60
503 Foley Johnson, Rutherford, California	25	75
440 Daou Reserve, Paso Robles, California		75
437 Faust, Napa Valley, California		99
458 Jordan, Alexander Valley, California		120
448 Double Diamond "By Schrader", Napa Valley, California		150
495 Joseph Phelps, Napa Valley, California		162
484 Checkerboard, Ocean Reef Club, Napa Valley, California		225
449 Far Niente, Napa Valley, California		250
446 Caymus Special Selection, Napa Valley, California		405

OTHER INTERESTING REDS

577 Ocean Reef "Private Reserve", Merlot, California	5	26
614 Caymus Suisun, "The Walking Fool", North Coast, California	25	75
765 Catena Alta "Historic Rows", Malbec, Mendoza, Argentina	25	80
412 Faustino "Gran Reserva", Tempranillo, Rioja, Spain		86
625 Lion Tamer, Red Blend, Napa Valley, California	30	90
567 Duckhorn, Merlot, Napa Valley, California		90