

PRIME

STEAKHOUSE

Open Daily for Dinner: 5:00 p.m. — 10:00 p.m. • Reservations: 702.693.7223

APPETIZERS

Chilled Shellfish Platter , Cocktail Sauce, Mignonette & Rouille	Market
Siberian Sturgeon Caviar , Traditional Accompaniments	Market
Shrimp Cocktail , Fresh Wasabi Cocktail Sauce	24
Bacon-Wrapped Shrimp , Passion Mustard & Cumin-Scented Honey	24
Seared Foie Gras , Toasted Brioche, Black Olive & Lychee Purée	32
Salmon Sashimi , Crushed Olives, Lemon & Dill	24
Ribbons of Tuna , Breakfast Radish & Ginger Marinade	20
Steak Tartare & Carpaccio , Tarragon & Lime	22
Dungeness Crab Cake , Shaved Spring Vegetables & Chive Crème	24

SOUPS

PRIME Onion Soup , Gruyère & Emmentaler	15
Spring Pea Soup , Cheddar Cheese Puff & Fresh Herbs	15

SALADS

Caesar , Lemon & Parmesan	16
Boston Lettuce , Arugula, Fines Herbes & Mustard Vinaigrette	14
Baby Iceberg Lettuce , Crispy Bacon & Maytag Blue Cheese Dressing	18
Roasted Baby Beets , Yogurt, Hazelnuts & Fresh Herbs	16
Market Tomatoes , Burrata Cheese, Mussini Balsamic & Basil	18
Steamed Shrimp Salad , Field Greens, Enoki Mushrooms & Tomato	24
PRIME Chopped Vegetables , Petite Greens & Scallion Oil	18
Warm Asparagus Salad , Hollandaise & Truffle Vinaigrette	18

POTATOES

Ginger Sweet Potatoes	12	Baked Potato	12
Mashed Yukon Gold Potatoes	12	Mac & Cheese	12
French Fries	12	Crispy Spaetzle	12
Chickpea Fries	12	Gruyère & Chives	
Truffle Mashed Potatoes	18	Crunchy Potatoes	12
Gratin Dauphinois	12	White Cheddar & Crème Fraîche	
Comte Cheese			

VEGETABLES

Spring Peas	12	Glazed Market Mushrooms	16
Basil & Parmesan Foam		Steamed Asparagus	14
Onion Rings	12	Spring Vegetables	12
Tempura		Green Chili Butter & Mint	
Creamed Spinach	12	Tender Broccoli	12
Roasted Rainbow Carrots	12	Pistachios, Jalapeño & Mint	
Cumin & Espelette Pepper			

MEAT

Filet Mignon , Shishito Peppers	62
Bone-In Rib-Eye , Shishito Peppers, 18 oz. or 28 oz.	58/82
Porterhouse , Shishito Peppers	65
Peppercorn New York Steak , Red Onion Compote	56
Dry-Aged Bone-In Rib-Eye , Herb Mashed Potatoes	70
Rack of Colorado Lamb , Smoked Chili Glaze & Broccoli Raab	56
Veal Chop , Chanterelles, Fava Beans & Onion Cream	52
Braised Beef Short Ribs , M'hamsa Couscous, French Horn Mushrooms & Bacon	39

SAUCES: Peppercorn, Soy-Rice Wine, Béarnaise, Miso-Mustard

FISH

Porcini-Crusted Salmon , Warm Leek Vinaigrette	38
Chilean Sea Bass , Savoy Cabbage, Mint & Kombu Butter	40
Caramelized Scallops , Morels, Ramps, Pistachio & Spring Onion Vinaigrette	39
Ahi Tuna , Puffed Rice, Maitake Mushrooms & Soy Dashi	39
Pan-Roasted Dover Sole , Haricot Vert Almondine & Grilled Lemon	65

POULTRY

Roasted Organic Chicken , Asparagus, Shiitake Mushrooms & Parmesan Jus	36
Liberty Farms Duck "l'Orange," Carrot Purée, Asian Pear & Crystallized Tamarind	36

Partner Chef Jean-Georges Vongerichten
Restaurant Designer Michael Desantis
General Manager Karina Rizo
Executive Chef Sean Griffin

Appropriate attire required. No shorts, please. Children under five years of age are not allowed. Health District Notice — Consuming raw or undercooked meat, fish or dairy increases the risk of illness.