

K-PRIME

steakhouse

UNIQUE BEGINNINGS

Half-Dozen Oysters

Fresh selection, mignonette, cocktail sauce, lemon
16

Prime Tartare

Minced tenderloin, red onion, caper,
garlic crostini, whole-grain Dijon
15

French Onion Crock

Garlic crostini, smoked Gouda, Gruyère
11

Mussels

Steamed, garlic, thyme, beurre blanc
14

Shrimp Cocktail

Jumbo Gulf shrimp, cocktail sauce
18

Calamari

Fennel-dredged, banana peppers,
mustard aioli, tomato coulis
16

Crab Cake

Lump blue crab, lemon butter
19

Escargot

Herbed garlic butter, French bread
16

Soup of the Day

12

SIGNATURE SALADS

Wedge

Iceberg, tomatoes,
housemade dressing, onions,
Moody blue cheese, bacon
12

Mixed Greens

Mixed lettuces, carrots,
cucumber, tomatoes,
raspberry vinaigrette
12

Roasted Beets

Blue cheese, petite greens,
candied walnuts,
raspberry vinaigrette
14

Caesar

Romaine, Parmesan cheese,
housemade dressing, croûtons
11

Burrata

Tomatoes, balsamic, basil,
extra virgin olive oil
13

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

K-PRIME

steakhouse

Entrées are Served with Your Choice of One Side

THE MEAT LOCKER

Handcut Steaks, USDA Prime, Aged, Tender

Filet	New York	Ribeye
8-Ounce ▪ 48 12-Ounce ▪ 56	14-Ounce ▪ 52 16-Ounce ▪ 59	16-Ounce ▪ 52 20-Ounce ▪ 60

Enhance Your Meal

Béarnaise ▪ 3 Green Peppercorn ▪ 3 Herb Beurre Blanc ▪ 3
Blue Cheese Crust ▪ 5 Truffle Butter ▪ 6 Lobster Tail ▪ 25

PRIME RIB

USDA Prime, Slow Roasted, Proprietary Rub, Horseradish, Au Jus

Queen Cut	King Cut	Emperor Cut
12-Ounce ▪ 38	16-Ounce ▪ 46	20-Ounce ▪ 55

DISTINCTLY OURS

Lamb Rack

New Zealand, demi-glace
49

Chicken

Grilled, tequila-orange demi-glace
30

Salmon

Scottish, herb beurre blanc
34

Au Poivre Pasta

Pappardelle, tenderloin,
brandy cream sauce
29

Mushroom Wellington

Phyllo-wrapped mushrooms,
squash, tomato coulis
29

Surf & Turf

USDA Prime tenderloin,
coldwater lobster tail
65

Chop Steak

USDA Prime, handcut, aged, tender
28

Pork Chop

Bone-in, grilled, green peppercorn
34

Trout

Lump crab, shrimp
31

PERSONAL SERVINGS

Please Choose One Side to Accompany Your Entrée

Additional Sides – \$8

Potato Gratin
Twice Baked Potato
Loaded Baked Potato
Mashed Potatoes

Herb Fries
Sautéed Spinach
Grilled Asparagus

Brussels Sprouts
Sautéed Mushrooms
Braised Red Cabbage & Chevre
Petite Vegetable