

K-PRIME

steakhouse

UNIQUE BEGINNINGS

Shrimp Cocktail

Jumbo Gulf shrimp, cocktail sauce
18

Crab Cake

Lump blue crab, lemon butter
19

Calamari

Fennel-dredged, banana peppers,
mustard aioli, tomato coulis
14

Escargot

Herbed garlic butter, French bread
16

Prime Tartare

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

French Onion Crock

Garlic crostini, smoked Gouda, Gruyère
11

Steak Diane Bites

USDA Prime tenderloin bites,
mushroom brandy wine sauce
18

ENTRÉES

Filet

Choose one side
8-Ounce ▪ 48
12-Ounce ▪ 56

New York

Choose one side
14-Ounce ▪ 52

Ribeye

Choose one side
20-Ounce ▪ 60

Prime Rib

Choose one side
12-Ounce ▪ 38
20-Ounce ▪ 55

Enhance Your Meal

Béarnaise ▪ 3
Green Peppercorn ▪ 3
Herb Beurre Blanc ▪ 3
Blue Cheese Crust ▪ 5
Truffle Butter ▪ 6
Oscar ▪ 12
Lobster Tail ▪ 25

DISTINCTLY OURS

Lamb Shank

Moroccan spiced lamb, citrus-mint
couscous, petite vegetable
49

Au Poivre Pasta

Pappardelle, tenderloin,
brandy cream sauce
29

Mushroom Wellington

Phyllo-wrapped mushrooms,
squash, tomato coulis
29

Chicken

Grilled, tequila-orange demi-glace
Choose one side
30

Salmon

Scottish, herb beurre blanc
Choose one side
34

Pork Chop

Bone-in, grilled, green peppercorn
Choose one side
34

Surf & Turf

USDA Prime tenderloin,
coldwater lobster tail
Choose one side
65

PERSONAL SERVINGS

Baked Potato ▪ 6 Sweet Potato Mash ▪ 6 Mashed Potatoes ▪ 5 Herb Fries ▪ 5
Braised Red Cabbage & Chevre ▪ 6 Petite Vegetable ▪ 6 Sautéed Spinach ▪ 8
Grilled Asparagus ▪ 8 Brussels Sprouts ▪ 8 Sautéed Mushrooms ▪ 8

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