

# APPETIZERS

## SHRIMP COCKTAIL

lemon, signature cocktail sauce 24.99

## POINT JUDITH CALAMARI

lightly dusted, lemon shallot aioli 19.99

## FRENCH ONION SOUP

provolone, toast 11.99

## ROASTED BONE MARROW ★

wagyu beef cheek marmalade, crostini 23.99

## THICK CUT BACON

honey chipotle glaze, marinated tomato, black garlic aioli 19.99

## CHAR GRILLED OYSTERS

applewood bacon, garlic-chili butter 20.99

## JAPANESE A5 KOBE STRIPLOIN

*togarashi, pickled mustard seed "caviar", black garlic 62.99*

# SALADS

## HOUSE GORGONZOLA

greens, red onion, tomato, cucumber, gorgonzola, greek vinaigrette 9.99

## CLASSIC CAESAR

romaine, garlic croutons, shredded parm 9.99

## STEAKHOUSE WEDGE

iceberg, bleu cheese, red onion, bacon, hardboiled egg, tomato 10.99

## JUMBO CRAB WEDGE

little gem, bacon, tomato, radish, avocado ranch 23.99

# DRY AGED CUTS

**BONE IN NY STRIP** 18oz 71.99

**COWBOY RIBSTEAK** 28oz 95.99

**PORTERHOUSE** 36oz 135.99

**TOMAHAWK EXPERIENCE** 40oz 141.99

bearnaise, demi glace, bone marrow butter

# PRIME CUTS

**NEW YORK STRIP** 12oz 55.99

**DELMONICO** 14oz 57.99

**BONE IN FILET MIGNON** ★ 16oz 89.99

**FILET MIGNON** 8oz 59.99 12oz 71.99

**PALM BEACH SIRLOIN** 10oz 49.99

## BEEF FLIGHT FOR TWO

*dry aged cowboy, a5 kobe striploin, beef cheek marmalade over roasted bone marrow, trio of classic sauces, pickled veg, crostini 208.99*

# SIGNATURE ENTREES

## CHILEAN SEABASS

togarashi spice, baby bok choy, shiitake mushroom, miso broth 50.99

## SEARED SCALLOPS ★

saffron risotto, leek & caviar cream, blistered tomato 52.99

## TWIN LOBSTER TAILS

2 cold water tails, drawn butter MKT

## LOBSTER & SHRIMP

### BOLOGNESE

pancetta, tomato, fresh herbs, bucatini 41.99

## DOUBLE CUT PORK CHOP

roasted creamed corn, fingerling potatoes, honey chipotle glaze 43.99

## PAN SEARED CRAB

### CAKES

roasted creamed corn, fingerling potatoes, grain mustard sauce 47.99

## LOBSTER POT PIE ★

creole style, golden puff pastry 62.99

## PRIME STEAKHOUSE

### BURGER

ground wagyu, lettuce, tomato, pickles, white cheddar, applewood bacon, charred onion aioli 26.99

# CLASSIC PAIRINGS

## BUTCHER'S CUT

hand selected daily feature MKT

# FOR THE TABLE

## BROILED LOBSTER TAIL MKT

cold water tail, drawn butter

**GARLIC SHRIMP (3)** 20.99

garlic butter, crostini

**OSCAR STYLE** 16.99

lump crab, asparagus, bearnaise

**GORGONZOLA CRUST** 8.99

mushroom, onion, gorgonzola

**BONE MARROW BUTTER** 6.99

bone marrow, chive

**TRUFFLE-FOIE GRAS BUTTER** 7.99

**AU POIVRE** ★ 11.99

cognac, cream, peppercorn

**CLASSIC SAUCES** 6.99

bearnaise or portabella demi glace

## SPINACH

creamed, or sauteed with garlic 12.99

## ASPARAGUS

steamed with butter, salt & pepper \$12.99

Lewis Style add 6.99

## ROASTED CREAMED CORN

smoked bacon, parmesan, chives \$12.99

## ROASTED BRUSSEL SPROUTS

smoked bacon, chipotle aioli 16.99

## HOUSE TATER TOTS

scallion, goat cheese, charred onion aioli 11.99

## SIGNATURE MASHED POTATOES

with buttermilk & boursin cheese 10.99

## ALL NATURAL FRIES

sea salt 9.99

## PAN ROASTED WILD

### MUSHROOMS

white wine, butter, thyme 11.99

## LOBSTER MAC & CHEESE ★

orecchiette, signature blend of cheeses 23.99

## ONE POUND BAKED POTATO

butter, sour cream, chive 11.99

## SKILLET HASHBROWN POTATO

creme fraiche, chives 12.99

truffled poached egg add 9.99  
1/2 oz caviar add 23.99

*Consumption of undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness  
Parties of 10 or more will have a 20% gratuity added to the check*