

BEVERAGES

- Pop 5
- Tomato Juice 6
- Mineral Water 10
- Sparkling Water 10
- Daiquiri (non-alcoholic) 11

BEER

- Domestic 9
- Imported 10

COCKTAILS

- 1.5oz.** 15
- Prime Cocktail
- Daiquiri
- Piña Colada
- Bahama Mama
- Margarita
- Orange Crush
- Mojito
- Cosmopolitan

SPIRITS

- 1.5oz.** 12 | **Premium** 16-20
- Whisky
- Scotch
- Vodka
- Rum
- Gin

WINE LIST

HOUSE

White or Red

Half-Litre 35

Chardonnay

6oz. Glass 14

Pinot Grigio

6oz. Glass 15

Merlot

6oz. Glass 15

Cabernet Sauvignon

6oz. Glass 15

SPARKLING*

Prosecco 64
Banero, Italy

WHITE*

Pinot Grigio 58

Baron Herzog, California

Sauvignon Blanc 68

Goose Bay, New Zealand

Savignon Blanc/ Chardonnay 59

Teperberg, Israel

Cannan White 60

Dalton, Israel

Chardonnay 60

Five Stones, Australia

Sauvignon Blanc 60

Five stones, Australia

Chardonnay 62

Baron Herzog, California

RED*

Red Merlot 58

Kvint, Moldova

Petite Syrah 58

Barkan Classic, Israel

Cabernet Sauvignon 58

Kvint, Moldova

Cabernet Sauvignon Variations 108

Herzog, California

Cabernet Sauvignon 72

Dalton, Israel

Shiraz 59

Teal Lake, Australia

*by the bottle

APPETIZERS

CORN BISQUE

Crispy tortilla, avocado cream, pepper chips, pickled onions, cilantro, cornbread croutons 14

SHORT RIBS

Red cabbage puree, garlic puree, turnip chips, jus 24

EGGPLANT

Roasted eggplant & Tahini, pine nuts, pomegranate 20

GRILLED CHICKEN LIVER

Chestnuts, bone marrow, charred onions, parsnip puree, crispy chicken skin, bordelaise sauce 24

CAULIFLOWER

Sweet potato tahini, salsa pico de gallo 20

SMOKED WINGS

Sweet & spicy chili, garlic coconut sauce 20

CRISPY SILKY TOFU

Scallions puree, radish, pickled sprouts 20

TUNA TARTAR

Pilpelshuma, capers, red onions, pickled lemon puree, Kalamata dust, crostini 26

BEEF BOUREKAS

Baba ghanoush, swiss chard, eggplants, 10 hours egg, schug, tomato salsa 24

PULLED BRISKET TACOS

Flour tortillas, salsa Pico de Gallo, avocado cream, pickled onions, smoked potato chips 26

TUNA TATAKI TACOS

Flour tortillas, red cabbage slaw, seared tuna, jalapeño aioli, pickled onions 26

SALMON CARPACCIO

Avocado cream, cilantro gel, pickled onions, lime zest, tortilla chips, olive oil 26

CRISPY CHICKEN BITES

Apricot ketchup 20

SMOKED BEEF JERKY

Teriyaki glazed 24

SALADS

ROAST LAMB

Arugula, tomatoes, red onions, green onions, mint vinaigrette 32

POACHED SALMON ROOT SALAD

Carrots, beets, parsnip, cilantro, Thai dressing 32

SMOKED CHICKEN CAESAR

Curly lettuce, red onions, cornbread croutons, dried cherry tomatoes, Caesar dressing 32

TOFU & TOMATOES

Field tomatoes, salted silky tofu, mint, scallions, red onions, lemon juice, olive oil, crispy garlic crumbs 24

HERB & NUT

Fresh herbs, almonds, sunflower seeds, sesame, pecans, dried cranberries, grilled peaches, date syrup dressing 24

SANDWICHES

SERVED WITH FRIES

PRIME BURGER

Chuck, brisket & shortrib burger, sautéed mushrooms & onions, pulled brisket, honey garlic mustard aioli 32

PULLED BRISKET

Purple slaw, homemade pickles, demi-glace BBQ sauce 32

SMOKED FRIED CHICKEN

Coleslaw, homemade pickles, Teriyaki sauce 29

Please advise your server of any allergies when placing your order. We are not a nut-free restaurant.

Parties of 6 or more are subject to 15% gratuity.

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FLATBREAD

BEEF LAHMAJOUN

Ground beef, chopped tomatoes, onions, herbs, garlic, spices, pine nuts 24

FRESH TUNA

Pilpelshuma, capers, red onions, pickled lemon puree, kalamata olives 24

PULLED BRISKET

Demi-glace, pico de galo, chopped herbs 24

SMOKED PULLED CHICKEN

Honey mustard sauce, parsley, red onions, sumac 24

BARBECUE

Served with coleslaw, pickles, cornbread

SMOKED BRISKET

Demi-glace BBQ sauce 49

SMOKED BEEF RIBS

Demi-glace BBQ sauce 69

SMOKED MEAT PLATTER

Beef rib, brisket, pulled short rib, lamb sausages, chicken wings 79

STEAKS

Naturally fed black angus aged minimum of 28 days

SERVED WITH YOUR CHOICE OF SAUCE:

Mushroom | Honey Mustard | Bordelaise | Peppercorn | Teriyaki | Demi-Glace BBQ

PRIME

12oz. Boneless ribeye fillet center cut 65

PETITE FILLET

10oz. Boneless ribeye 55

DELMONICO

14oz. Boneless ribeye 75

MARKET

16oz. bone-in rib steak 65

COTE DE BOEUF

22oz. bone-in rib steak 85

THE TOMAHAWK

45oz. long bone sliced rib steak for two 165

- **PREPARED:** Medium Rare | Medium | Medium Well | Well -

SIDES

10

- Smashed potatoes, garlic, herbs, lemon zest
 - Creamy mashed potatoes
 - French fries
 - Crispy onion rings
 - Sautéed green beans, spinach, swiss chard, scallions puree
 - Bone marrow, garlic confit, crostini
 - Sautéed wild mushrooms, garlic puree
 - Mixed lettuce in classic vinaigrette
 - Caesar salad
 - Couscous tabbouleh salad
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ENTRÉES

LAND

LAMB KEBABS

Piquant tomato, pepper sauce, baked under a crispy pita bread with a side of tabbouleh salad 49

TZIMES STUFFED ROASTED CHICKEN LEG

Couscous, fried onions, gravy 42

BRAISED SHORT RIB PAPPARDELLE

Slow cooked pulled short ribs, chard onions, jus, herb bread crumbs 42

BRICK MARINATED CHICKEN BREAST

Beet infused Israeli couscous, asparagus, bordelaise sauce 42

BUTTERNUT SQUASH RAVIOLI

Herb puree, gremolata, veggie demi-glace, pine nuts, herb bread crumbs 42

VEAL SCHNITZEL

Sweet pea puree, warm potato salad 49

SALISBURY STEAK

Chuck, brisket & shortrib, mash potatoes, sautéed wild mushroom & onion, bordelaise sauce 45

STEAK FRITES

10oz Skirt steak, peppercorn sauce served with fries 55

SEA

MISO GLAZED SALMON

Sautéed swiss chard, spinach, garlic, horseradish, cauliflower puree, matcha & nori dust 45

BRANZINO

Coconut cream, turmeric, crispy apples, leeks, cilantro 47

TUNA STEAK

Jerusalem artichoke puree, grilled asparagus, glazed smoked carrots 49