

PRIME

ON AVENUE
steak + smokehouse

APPETIZERS

SOUP OF THE DAY

Daily composed soup 14

SMOKED CITRUS OLIVES

pickled mango, ras el hanout tahini 18

CAULIFLOWER

Sweet potato tahini, Pico de Gallo 22

EGGPLANT

Preserved lemon aioli, sumac pomegranate, pine nuts, ras el hanout tahini 22

SMOKED WINGS

Sauce choices:
Garlic Coconut • Spicy Buffalo • BBQ 24

CRISPY CHICKEN BITES

Apricot ketchup 24

BEEF CARPACCIO

Smoked salt, balsamic cipollini, lemon arugula salad 28

PULLED BRISKET TACOS

Flour tortillas, salsa Pico de Gallo, avocado crema, pickled onions, smoked potato thread 28

SALADS

HERB & NUT

Fresh herbs, almonds, sunflower seeds, sesame, pecans, dried cranberries, grilled peaches, date syrup dressing 34

SALMON TARTAR

Roasted beets, avocado, jalapeños, crispy shallots, honey lemon dressing 34

CAESAR SALAD

Romaine lettuce, red onions, focaccia croutons, dried cherry tomatoes, Caesar dressing 22

Add smoked chicken
or grilled salmon fillet 12 each

SANDWICHES

All served with house cut fries

PRIME BURGER

Chuck, brisket & short rib patty, sautéed mushrooms & onions, crispy beef fry, lettuce, tomato, Dijon garlic aioli 36

PULLED BRISKET

Purple slaw, pickles, Prime BBQ sauce 36

HERB MARINATED FRIED CHICKEN

Arugula, purple slaw, pickles, honey hot sauce 36

STEAKS

Selected choice prime beef aged to perfection

SERVED WITH YOUR CHOICE OF SAUCE:

Mushroom | Chimichurri | Bordelaise
Peppercorn | Demi-Glace BBQ

PETITE

10oz. boneless ribeye 65

PRIME

12oz. boneless ribeye 75

DELMONICO

14oz. boneless ribeye 85

MARKET

16oz. bone-in rib steak 75

ENTRÉES

SHORT RIBS

Sweet potato purée, celery walnut salad, jus 59

LAMB KEFTA KEBABS

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

CHICKEN BREAST

Potato croquettes, baby carrots, Bordelaise sauce 45

SOUTHERN FRIED CHICKEN

Dark meat, mashed potatoes, gravy 45

VEAL SCHNITZEL

Breaded veal cutlet, pea purée, warm potato salad, lemon 49

BUTTERNUT SQUASH RAVIOLI

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

ROASTED ATLANTIC SALMON

Hasselback potatoes, vegetable ratatouille, caper sauce 49

BARBEQUE

Served with cornbread, purple slaw, pickles, Prime BBQ sauce & crispy vegetable chips

SMOKED BRISKET 59

SMOKED BEEF RIBS 79

SMOKED MEAT PLATTER

Beef rib, brisket, pulled short rib, lamb sausages, chicken wings 99

FLATBREAD

LAHMAJOUN

Ground beef and lamb, chopped tomatoes, onions, herbs, garlic, spices, pine nuts 28

BBQ PULLED BRISKET

BBQ sauce, pico de gallo, chopped herbs 28

SMOKED CHICKEN

Honey mustard sauce, parsley, red onions, sumac 28

SIDES

CRISPY SMASHED POTATOES

Garlic, herbs, lemon zest 10

YUKON GOLD MASHED POTATO 10

FRENCH FRIES 10

CRISPY ONION RINGS 10

SAUTÉED GREEN BEANS

Spinach, Swiss chard, scallion purée 12

SAUTÉED WILD MUSHROOMS

Garlic purée 12

MIXED LETTUCE

In classic vinaigrette 10

CAESAR SALAD 10

CUCUMBER SALAD 10

DESSERT

CHOCOLATE EXTRAVAGANZA

Chocolate soil, chocolate mousse, chocolate brownie, ganache, Oreo-style cookies 15

WARM SEASONAL FRUIT CRUMBLE

Cinnamon roasted fruit, maple oat crumble, vanilla non-dairy ice cream 15

LEMON MERINGUE TART

Lemon curd, flaky pie crust, torched meringue, candied lemon 15

SALTED CARAMEL PROFITEROLES

Cream puff, salted caramel chantilly, chocolate glaze 15

WE ARE GLATT KOSHER MEAT RESTAURANT UNDER 

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 18% gratuity