

## 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