



PRIME

OYSTERS

OYSTERS ON THE HALF SHELL* (GF)

east and west coast, CH cocktail sauce, frozen mignonette
17/ half dozen 33/ dozen

DIRTY OYSTERS* (GF)

caviar, crème fraîche, chive
58/ half dozen

OYSTERS ROCKEFELLER

bacon, creamed spinach, sambuca,
herbed panko, parmesan
28/ half dozen

CAVIAR

served with French blini
and classic garnishes

RUSSIAN OSETRA

80/oz

BELUGA HYBRID

170/oz

KALUGA FUSION IMPERIAL GOLD

240/oz

CAVIAR FLIGHT

450

APPETIZERS

JUMBO PRAWN COCKTAIL (GF)

horseradish, CH cocktail sauce, lemon 21

TUNA CARPACCIO NICOISE*

yellowfin tuna, caviar, haricots verts, olive, quail egg 28

SEARED HUDSON VALLEY FOIE GRAS

saffron and Vidalia onion jam, truffle, aged balsamic 46

BEEF TARTARE*

prime striploin, grain mustard, horseradish, quail egg,
French baguette 32

SOUPS & SALADS

STEAKHOUSE ONION SOUP

sweet sherry, caramelized onion, cave aged gruyère,
brioche 12

LOBSTER BISQUE

saffron, cognac, lemon aggrumato 18

FIELD GREENS (V) (GF)

petit field greens, aged balsamic, extra virgin olive oil 10

PRIME CAESAR SALAD

baby romaine, aged parmesan, brioche crouton,
CH Prime Caesar dressing 12

ICEBERG WEDGE SALAD (GF)

bacon lardons, heirloom tomato, red onion,
buttermilk-blue cheese dressing 14



PRIME

GRILL

PETIT FILET MIGNON (GF) 6oz, Allen Brothers, Chicago, IL 54

BONE-IN FILET MIGNON (GF) 14oz, Allen Brothers, Chicago, IL 85

WAGYU EYE OF RIBEYE (GF) 8oz, Westholme Wagyu, Queensland, Australia 90

BONE-IN COWBOY RIBEYE (GF) 22oz, Allen Brothers, Chicago, IL 95

NEW YORK STRIP (GF) 12oz, Allen Brothers, Chicago, IL 65

KANSAS CITY STRIP (GF) 18oz, Allen Brothers, dry aged 35 days 84

PORTERHOUSE (GF) 40oz sliced to share, Allen Brothers, dry aged 35 days 155

RACK OF LAMB (GF) Mosner Family, domestic 75

BUTCHER'S BLOCK Inquire about daily selections MP

ENTRÉES

CRISPY SKIN "BIG GLORY BAY" KING SALMON (GF)
citrus, miso-Dijon broth 34

HERITAGE SMOKED HALF CHICKEN (GF)
butternut squash, spaghetti squash, vinegar potatoes,
sage jus 38

RED WINE BRAISED SHORTRIB (GF)
pearl onion, heirloom carrot, potato purée,
red wine Bordelaise sauce 44

DOVER SOLE (GF)
champagne beurre blanc, caviar, chive
Netherlands-line caught 72

HALIBUT "AL PASTOR"
pineapple butter, achiote, lime coriander gremolata 42

PAN SEARED SCALLOPS (GF)
cauliflower "couscous", brown butter,
French vadouvan 44

LOBSTER POT PIE
Maine lobster, melted leeks, puff pastry 67

TANDOORI SPICED OYSTER MUSHROOM (VG) (GF)
cashew cream, pickled cucumber, mango chutney 32

*Dishes with an * contain raw ingredients
*Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish, Or Eggs May
Increase Your Risk Of Foodborne Illness, Especially If You Have Certain Medical Conditions.*

*Gluten-free is available upon request.
(VG) = Vegan (V) = Vegetarian (GF) = Gluten-free
Prepared in our kitchen that commonly handles wheat product and other grains.*

SAUCES, BUTTERS & TOPPERS

BORDELAISE (GF)

demi-glace, bone marrow, red wine, thyme

AU POÏVRE (GF)

black peppercorn, cognac, cream,

HOLLANDAISE (GF)

white wine, lemon, shallot

PRIME STEAK SAUCE (GF)

tomato, aged vinegar, golden raisin, spices

HERB BUTTER (GF)

parsley, thyme, shallot, lemon zest

TRUFFLE BUTTER (GF)

black truffle, Himalayan sea salt

BLUE CHEESE BUTTER (GF)

gorgonzola, roasted garlic, rosemary

OSCAR (GF)

Béarnaise, blue crab, grilled asparagus
20

ROSSINI (GF)

seared foie gras, black truffle, Madeira
46

CLASSIC ACCOMPANIMENTS

JUMBO ASPARAGUS (V) (GF)

hollandaise 12

CREAMED SPINACH (V)

garlic confit, parmesan mornay, toasted nutmeg 12

LOADED BAKED POTATO (GF)

bacon lardons, crème fraîche, cheddar, green onion 14

“MADEIRA” MUSHROOMS (V) (GF)

fortified wine, Worcestershire, garlic, olive oil 12

POTATO PURÉE (V) (GF)

French butter, cream, sea salt 12

ADVENTUROUS & ORIGINAL

CRISPY BRUSSELS SPROUTS (GF)

smoked ham, bourbon, red miso, maple syrup 12

SHELLS AND CHEESE (V)

La Tur béchamel, Ritz cracker crumble, garlic, chives 12
Add bacon 4

LOBSTER MAC

La Tur béchamel, Maine lobster, saffron, cognac 24

HANDCUT BLACK TRUFFLE FRIES (GF) (V)

black truffle, parsley, chive, garlic aioli 10



P R I M E

CLASSIC DESSERTS

CH PRIME KEY LIME PIE

lime zest, toasted meringue 8

VANILLA CRÈME BRÛLÉE

mixed berries, caramelized demerara 10

MOLTEN LAVA CAKE SUNDAE

vanilla gelato, caramel sauce, roasted peanut, amarena cherry 10

NY STYLE CHEESECAKE

seasonal fruit, graham cracker, chantilly 8



PRIME

DESSERT COCKTAILS

15 EACH

CREAMY CARAJILLO

Licor 43 Liqueur, Espresso, Vanilla Ice Cream,
Cinnamon Stick

BUTTERED TOFFEE MARTINI

Amaretto Disaronno Liqueur, Baileys Liqueur, Kahlua
Liqueur, Heavy Cream

ENVY ALEXANDER

Angels Envy Bourbon ORC Private Selection,
Crème de Cacao Liqueur, Vanilla Ice Cream, Nutmeg





PRIME

AFTER DINNER SELECTIONS

SCOTCH

Macallan 12 Year 86°	25
Macallan 18 Year 86°	135
Macallan 25 Year 86°	450

JAPANESE WHISKY

Yamazaki 12 Year 86°	48
Yamazaki 18 Year 86°	160

COGNAC

Courvoisier V.S.	20
Courvoisier V.S.O.P.	25
Courvoisier X.O.	63
Grand Marnier Cuvée du Centenaire	75
Hennessy Paradis	350
Louis XIII	1/2oz-120 1oz-240





PRIME

CORDIALS

Amaretto Disaronno Liqueur	15
Baileys Liqueur	15
Frangelico Liqueur	15
Kahlua Liqueur	15
Sambuca Romana Liqueur	15

PORTS

Graham's 10 Year Old Tawny Port	15
Graham's 20 Year Old Tawny Port	20
Sandeman Founder's Reserve Ruby Port	15

DESSERT WINES (375ml)

Dolce "By Far Niente", Napa Valley, CA	125
Emotions De La Tour, Sauternes, FR	45





PRIME