



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

kiwi-jalapeno, sweet ginger, Thai fried shallot,
black garlic 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

- RED WINE BRAISED LAMB SHANK**
pearl onion, heirloom carrot, potato purée,
bordelaise sauce 56
- HALIBUT "AL PASTOR"**
pineapple butter, achiote, lime coriander gremolata 42
- PAN SEARED SCALLOPS (GF)**
cauliflower "couscous", brown butter,
French vadouvan 44
- "BIG GLORY BAY" KING SALMON**
green curry salsa verde, pickled rhubarb,
macadamia nut crust 36
- "GREEN CIRCLE" HERITAGE HALF CHICKEN**
sunchoke purée, fava bean, spring onion,
porcini mushroom 42
- DOVER SOLE (GF)**
champagne beurre blanc, caviar, chive
Netherlands-line caught 72
- 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

CORN-A-COPIA (V)

jalapeño creamed corn, cornbread crunch, polenta cloud 12

HANDCUT BLACK TRUFFLE FRIES (GF) (V)

black truffle, parsley, chive, garlic aioli 10