

STARTERS

SELECT MARKET OYSTERS Chilled on shell, horseradish cocktail and mignonette sauce	14
ESCARGOT IN SHELL Maitre de butter, ciabatta for dipping	12
PACIFIC PRAWN COCKTAIL Horseradish spicy tomato sauce, Meyer lemons	14
SAUTÉ PRINCE EDWARD ISLAND MUSSELS Caramelized shallots, saffron broth, ciabatta crisp	12
LA PRIME SIGNATURE SEAFOOD PLATTER ½ Maine lobster, pacific prawns Alaskan king crab leg, lump crabmeat, today's oyster selection	48
BAKED OYSTERS ROCKEFELLER Traditional preparation	14
BLUE FIN TUNA GATEAU Hass avocado purée, daikon radish, mustard oil, lavosh	15
PRIME BEEF TENDERLOIN TARTARE Dijon emulsion, brioche toast	16
BRAISED DOUBLE CUT PORK BELLY Pinot noir black pepper gastric	13
PAN SEARED TOFU Celeriac purée, tiny vegetables, red wine truffle reduction	12

SOUP OR SALAD

CLASSIC THREE ONION SOUP, TOASTED BAGUETTE CROUTON	10
DAILY SEAFOOD BISQUE	9
HALIBUT CHEEK IN LIVE SEA URCHIN BROTH, SHELL PRESENTATION	18
CAESAR SALAD Crisp leaves of romaine hearts, ciabatta crisp with white anchovy, shaved Parmigiano reggiano	14
PETITE ICEBERG WEDGES Shaved red onions, maytag blue cheese	12
HEIRLOOM TOMATOES, HAND-PULLED BURRATA CHEESE Micro sprouts, fresh basil, EVOO, 50 year balsamic	12
ORGANIC RED AND GOLDEN BEETS Humboldt fog goat cheese, candied pistachio, grapefruit garnish, sherry emulsion	12
WHITE AND GREEN ASPARAGUS Cherry tomato, burrata cheese, Meyer lemon truffle essence	12
BLOOMSDALE BABY SPINACH Served wilted, sweet Maui onions, warm sherry bacon emulsion and organic poached egg	12

SIDE DISHES

CRISPY CRUST BAKED POTATO, WHITE CHEDDAR, PANCETTA, CRÈME FRAICHE, CHIVES	10
WHIPPED YUKON GOLD MASHED POTATOES	8
POTATO GRATIN	8
VERMONT WHITE CHEDDAR MACARONI	8
BLOOMSDALE SPINACH, SMOKED BACON, CARAMELIZED SHALLOTS	8
CREAMED CORN OFF THE COB	8
SAUTÉED TRIO OF MARKET MUSHROOMS	10
CALIFORNIA LOCAL HONEY GLAZED WISER FARM PETITE CARROTS	8
JUMBO ASPARAGUS, HOLLANDAISE PARMESAN GRATIN	11

JUST ENTREES

BONE-IN DELMONICO RIBEYE* WET AGED 22 OZ	54
BONE-IN DELMONICO RIBEYE* DRY AGED 22 OZ	57
PRIMAL CUT NEW YORK STRIP* WET AGED 14 OZ	48
PRIMAL CUT NEW YORK STRIP* DRY AGED 14 OZ	50
CENTER CUT FILET MIGNON 10 OZ	46
CENTER CUT PETITE FILET MIGNON 8 OZ	41
STEAK AU POIVRE Pan charred filet, black and pink peppercorns, deglazed with brandy	46
PORTERHOUSE* WET AGED 24 OZ	52
GRILLED FREE RANGE COLORADO DOUBLE LAMB CHOPS	42
HOUSE SMOKED SEA SALT CRUSTED PRIME RIB OF BEEF, 12/14 OZ CUT Gorgonzola Yorkshire pudding	46
POACHED 3 LB WHOLE LIVE MAINE LOBSTER, DRAWN OR LEMON BUTTER Or “thermidor style”	58
VEAL TENDERLOIN, PREPARED “OSCAR STYLE”	42

COMPOSED ENTREES

DOUBLE THICK NEIMAN RANCH PORK CHOP Creamy polenta, roasted Fuji apples and cider reduction	42
SEARED MANO DE LEON JUMBO SCALLOP Smoked pork belly English peas, potato emulsion, micro asparagus	41
SAUTÉED SHRIMP SCAMPI Classic garlic Plugrá butter sauce, crusty mini baguette	38
CEDAR PLANK WILD RED SALMON Tomato fennel compote, pearl onions, fennel salad, citrus emulsion	40
CHILEAN SEA BASS Butternut squash purée, white wine sauce, tiny winter carrots and turnips	41
ROASTED ORGANIC 10 OZ. PETALUMA CHICKEN BREAST Celeriac purée, sauté Italian onions, Washington chanterelle mushrooms, pan jus	34
HAND CUT FETTUCCHINI Shitake and oyster mushrooms, oven-dried tomatoes, garlic butter	34

SIMPLY RISOTTO

CLASSIC WHITE RISOTTO Truffle essence, fresh peas	28
MARKET MUSHROOM RISOTTO	28

Executive Chef, Andreas Nieto

Consumer advisory: these items are served raw, undercooked or may have raw products as part of its preparation.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Our steaks are USDA prime, hand selected and provided exclusively for LA Prime*. We serve only Chicago Stockyards prime beef. Our traditional hollandaise, pink and green peppercorn or bordelaise sauces are available as an accompaniment for your steak.

A gratuity of 18% is automatically added to checks for parties of six or more.