

# LA PRIME

## A NEW YORK STEAKHOUSE

### starters

select market oysters, chilled on shell	16
fresh jumbo lump crab nori aioli, california avocado, japanese cucumber relish	17
three spice freshwater prawn cocktail radish root, tomato, sweet thai, chili mango	15
spicy maine lobster cake sweet corn and maui onion relish, satsuma mandarin	17
la prime signature seafood tower ½ lobster, dungeness crab, caledonia prawns, oysters, for two for four	45 60
blue fin tuna tartar hass avocado purée, micro kale, mustard oil, spicy lavosh	17
seared hudson valley foie gras caramelized stone fruits, pepper brioche, port glacé	15
wagyu number nine carpaccio truffle essence, mustard oil, organic micro greens	21
crispy pork belly parsnip puree, black pepper gastrique, apple confit	18

### soup or salad

sweet california white corn soup, toasted coriander seed oil	10
daily seafood bisque	11
halibut cheek in live sea urchin broth, shell presentation	18
whole leaf baby romaine with foccacia crouton white anchovy, shaved reggiano parmesan	12
petite iceberg wedges shaved red onions, maytag bleu cheese	11
brandywine and zebra tomatoes, hand-pulled burrata cheese micro sprouts, opal basil balsamic vinaigrette	13
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	14
organic chino farm baby lettuce yellow pea shoots, dates, humbolt fog cheese	11

- **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\*  
 our traditional hollandaise, pink and green peppercorn or bordelaise sauce are available as an accompaniment for your steak

## just entrees

bone-in delmonico ribeye* wet aged 24 oz	54
bone-in delmonico ribeye dry aged 24 oz	57
primal cut new york strip* wet aged 16 oz	47
primal cut new york strip dry aged 16 oz	50
center cut filet mignon 10 oz	48
porterhouse* wet aged 24 oz	52
grilled lamb chops	42
prime roast rib of beef encrusted in house smoked sea salt 20/22 oz bone in cut	50
half cut, no bone	42
petite filet combo live half maine lobster or grilled jumbo tiger prawns	mp
whole live maine lobster poached or pan-seared	mp

## composed entrees

double thick neiman ranch pork chop, lavender maple glaze sweet corn puree, sonoma white cheddar macaroni	42
porcini crusted jumbo day boat mano de leon scallops, tomato, saffron chutney	39
crispy black cod micro fennel, spanish serrano ham, organic carrots	38
wild king salmon california baby artichoke, crisp gnocchi, house dried pepper crusted tomatoes	39
pan-roasted lupe de mer grilled baby leeks, cauliflower fondue and black truffle	38
hand-cut fettuccini market mushrooms, oven-dried tomatoes, garlic butter	32

## simply risotto

risotto, young spring asparagus	27
truffled lobster	35

## side dishes

each 10

whipped yukon gold mashed potatoes potato gratin himalayan red rice  
 vermont white cheddar macaroni hand-cut fries creamed corn off the cob  
 bloomsdale sautéed spinach with garlic sautéed wild mushroom selection  
 california butter drenched or steamed broccolini, sautéed asparagus

automatic gratuity of 18% will be added on parties of 6 or more.

executive chef, andreas nieto director of restaurants and private dining, hamed anwari