



PARK PRIME

STEAK & BAR

Appetizers

Maine Crab Cakes arugula & shaved fennel salad, cajun remoulade	25
Colossal Prawn Cocktail spiked cocktail sauce, lemon	23
Seared Ahi Tuna crispy wontons, jalapeno, micro cilantro, truffle citrus soy, creamy truffle ponzu	23
Lob’scargot lobster tail meat, garlic-herb butter, focaccia crumb	25
Crispy Pork Belly bok choy slaw, spicy honey	16
Whiskey Maple Glazed Bacon center cut artisan bacon served with a shot of maple whiskey	18

Seafood Tower for Two lobster tail, jumbo shrimp, oysters, king crab, spiked cocktail sauce, clarified butter, green apple mignonette	110
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Soup & Salads

Gem Salad mixed greens, candied pecans, smoked blue cheese, grapes, beet chips, strawberry-lemon vinaigrette	13
Caesar Salad romaine, garlic croutons, shaved parmesan	15
Grilled Wedge Salad baby iceberg, poached cherry tomatoes, smoked blue cheese crumble, tumeric ranch, bacon	13

French Onion Soup caramelized vidalia onions, gruyere cheese gratin	14
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Sides

Garlic Mashed Yukon Gold Potatoes	12
Mac ‘N’ Cheese (Add Lobster 12 White Truffe Oil 4)	12
Sautéed Jumbo Asparagus	14
Seasonal Vegetables	10
Grilled Broccolini	10
Seasonal Sautéed Mushrooms	12
Park Fries	10
Baked Idaho Potato	10

From the Grill

Featuring USDA Prime Beef

Filet Mignon 8oz <i>*Caymus Grand Durif, Petit Syrah / Suisun Valley, CA</i>	61
Prime Ribeye 16oz <i>*Frank Family, Cabernet Sauvignon / Napa Valley, CA</i>	80
Prime New York Strip 14oz <i>*Frank Family, Cabernet Sauvignon / Napa Valley, CA</i>	72
Cowboy Ribeye 20oz <i>*Justin Cabernet Sauvignon / Paso Robles, CA</i>	70
Kansas City Strip 16oz <i>*Justin Cabernet Sauvignon / Paso Robles, CA</i>	58
Porterhouse for Two 42oz “the showstopper” <i>*The Prisoner, Red Blend / Napa Valley, CA</i>	MKT

ADD ONS: 12oz Lobster Tail MP | 1/2lb King Crab Leg MP
4oz Lobster Tail 25 | Jumbo Shrimp 7 each

SAUCES: Bearnaise | Chimichurri | Peppercorn
Housemade Steak Sauce 5 | Smoked Blue Cheese Crust 6

Entrees

Alaskan Salmon pan seared, artichokes, wilted arugula, tomatoes, capers, over a citrus beurre blanc <i>*Frank Family, Chardonnay / Napa Valley, CA</i>	37
Mary’s Half Chicken brined, organic chicken, rosemary-sage honey glaze <i>*Boen, Pinot Noir / Sonoma, CA</i>	35
Rack of Lamb crispy polenta, grilled peaches, wilted greens, blackberry demi <i>*Achaval Ferrer, Malbec / Mendoza Argentina</i>	60
Seafood Linguine Fra Diavolo mussels, shrimp, calamari, nduja, garlic, white wine, red pepper flake, fresh basil <i>*Terlato Friuli, Friuli / Venezia Giulia, Italy</i>	42
Chilean Sea Bass roasted tomato orzo, asparagus, salsa verde <i>*Quilt Chardonnay / Napa Valley, CA</i>	50
Lobster Tail 12oz, broiled, clarified butter, lemon <i>*Terlato, Pino Grigio, Friuli / Venezia Giulia, Italy</i>	MP
Colossal Alaskan King Crab Legs 1lb, clarified butter, lemon <i>*Twomey Silver Oak, Sauvignon Blanc / Napa Valley, CA</i>	MP

18% gratuity will be added to parties of 8 or more. *Consuming raw or undercooked meat, poultry, shell stock, seafood or eggs may increase your risk of foodborne illness