



PARK PRIME

STEAK & BAR

Appetizers

Oysters on the Half Shell Dozen 37 | Half Dozen 19

Maine Crab Cakes arugula & shaved fennel salad, cajun remoulade	25
Shrimp Cocktail spiked cocktail sauce, lemon	16.95
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
Chicken Wings choice buffalo, BBQ, garlic parmesan, sweet Thai chili, blazing mango habanero	19.95
Chicken Tenders choice ranch, honey mustard, buffalo dipping sauce	16.95

Soup & Salads

Caesar Salad romaine, garlic croutons, shaved parmesan	14.95
Grilled Wedge Salad baby iceberg, poached cherry tomatoes, smoked blue cheese crumble, tumeric ranch, bacon	13.95
New England Clam Chowder	8.95

French Onion Soup 15
caramelized vidalia onions, gruyere cheese gratin

Handhelds

Cheeseburger with your choice of American, cheddar, pepper jack or swiss cheese, served with French fries	21.95
French Dip shaves ribeye, caramelized onions, horseradish cream, gruyere & au jus, served with French fries	23.95
Philly Cheesesteak shaves ribeye, onions, peppers & melted white provolone, served with French fries	25.95
Grilled Chicken Sandwich bacon, jack cheese, lettuce, tomato, onions, pickles, honey mustard, served with French fries	22.95

Sides

Garlic Mashed Yukon Gold Potatoes	12
Mac 'N' Cheese (Add Lobster 12 White Truffe Oil 4)	12
Sautéed Jumbo Asparagus	14
Seasonal Vegetables	11
Grilled Broccolini	11
Seasonal Sautéed Mushrooms	12
Park Fries	11
Baked Idaho Potato	11

Steaks

Featuring USDA Prime Beef

Filet Mignon 8oz *Caymus Grand Durif, Petit Syrah / Suisun Valley, CA	55
Prime Ribeye 16oz *Frank Family, Cabernet Sauvignon / Napa Valley, CA	79
Prime New York Strip 14oz *Frank Family, Cabernet Sauvignon / Napa Valley, CA	76
Cowboy Ribeye 20oz *Justin Cabernet Sauvignon / Paso Robles, CA	79
Kansas City Strip 16oz *Justin Cabernet Sauvignon / Paso Robles, CA	59

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

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

Entrées

Alaskan Salmon pan seared, artichokes, wilted arugula, tomatoes, capers, over a citrus beurre blanc *Frank Family, Chardonnay / Napa Valley, CA	38
Mary's Half Chicken brined, organic chicken, rosemary-sage honey glaze *Boen, Pinot Noir / Sonoma, CA	36
Prime Rib 10 oz *Frank Family, Cabernet Sauvignon \ Napa Valley	33
Fried Shrimp 1/2 lb crispy fried shrimp, French fries, cocktail and tartar sauce	24.95
Seafood Linguine Fra Diavolo mussels, shrimp, calamari, nduja, garlic, white wine, red pepper flake, fresh basil *Terlato Friuli, Friuli / Venezia Giulia, Italy	42
Miso Chilean Sea Bass shiitake risotto, grilled bok choy *Quilt Chardonnay / Napa Valley, CA	52
Lobster Tail 12oz, broiled, clarified butter, lemon *Terlato, Pino Grigio, Friuli / Venezia Giulia, Italy	MP
Colossal Alaskan King Crab Legs 1lb, clarified butter, lemon *Twomey Silver Oak, Sauvignon Blanc / Napa Valley, CA	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