



PARK PRIME

STEAK & BAR

Appetizers

Oysters on the Half Shell	Dozen 37 Half Dozen 19
Maine Crab Cakes	25
arugula & shaved fennel salad, cajun remoulade	
Colossal Prawn Cocktail	23
spiked cocktail sauce, lemon	
Seared Ahi Tuna	23
crispy wontons, jalapeno, micro cilantro, truffle citrus soy, creamy truffle ponzu	
Lob'scargot	25
lobster tail meat, garlic-herb butter, focaccia crumb	
Crispy Pork Belly	16
bok choy slaw, spicy honey	
Whiskey Maple Glazed Bacon	18
center cut artisan bacon served with a shot of maple whiskey	
Seafood Tower for Two	110
lobster tail, jumbo shrimp, oysters, king crab, spiked cocktail sauce, clarified butter, green apple mignonette	

Soup & Salads

Gem Salad	13
mixed greens, candied pecans, smoked blue cheese, grapes, beet chips, strawberry-lemon vinaigrette	
Caesar Salad	15
romaine, garlic croutons, shaved parmesan	
Grilled Wedge Salad	14
baby iceberg, poached cherry tomatoes, smoked blue cheese crumble, tumeric ranch, bacon	
French Onion Soup	15
caramelized vidalia onions, gruyere cheese gratin	

Sides

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

From the Grill

Featuring USDA Prime Beef

Filet Mignon 8oz	61
*Caymus Grand Durif, Petit Syrah / Suisun Valley, CA	
Prime Ribeye 16oz	80
*Frank Family, Cabernet Sauvignon / Napa Valley, CA	
Prime New York Strip 14oz	72
*Frank Family, Cabernet Sauvignon / Napa Valley, CA	
Cowboy Ribeye 20oz	79
*Justin Cabernet Sauvignon / Paso Robles, CA	
Kansas City Strip 16oz	59
*Justin Cabernet Sauvignon / Paso Robles, CA	
Porterhouse for Two 42oz	MKT
"the showstopper"	
*The Prisoner, Red Blend / Napa Valley, CA	

ADD ONS: 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	38
pan seared, artichokes, wilted arugula, tomatoes, capers, over a citrus beurre blanc	
*Frank Family, Chardonnay / Napa Valley, CA	
Mary's Half Chicken	36
brined, organic chicken, rosemary-sage honey glaze	
*Boen, Pinot Noir / Sonoma, CA	
Rack of Lamb	60
crispy polenta, grilled peaches, wilted greens, blackberry demi	
*Achaval Ferrer, Malbec / Mendoza Argentina	
Seafood Linguine Fra Diavolo	42
mussels, shrimp, calamari, nduja, garlic, white wine, red pepper flake, fresh basil	
*Terlato Friuli, Friuli / Venezia Giulia, Italy	
Miso Chilean Sea Bass	52
shiitake risotto, grilled bok choy	
*Quilt Chardonnay / Napa Valley, CA	
Lobster Tail	MP
12oz, broiled, clarified butter, lemon	
*Terlato, Pino Grigio, Friuli / Venezia Giulia, Italy	
Colossal Alaskan King Crab Legs	MP
1lb, clarified butter, lemon	
*Twomey Silver Oak, Sauvignon Blanc / Napa Valley, CA	

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