

## STARTERS

<b>SHRIMP AMARILLO</b>	CRISPY GULF SHRIMP, SWEET CHILI CREMA 19
<b>LUMP CRAB CAKE</b>	HERB SALAD, KEY WEST MUSTARD SAUCE 26
<b>SHRIMP COCKTAIL (4 PC)</b>	COCKTAIL SAUCE, LEMON 18
<b>BOURBON STEAK*</b>	SEARED TENDERLOIN TIPS, BLUE CHEESE, BOURBON CREAM 23
<b>CHARCUTERIE</b>	CURED MEATS, ARTISANAL CHEESES, GRAIN MUSTARD, HONEYCOMB, CROSTINI 24
<b>LOBSTER BISQUE</b>	COGNAC, CRÈME FRAÎCHE, CHIVES 17
<b>CAESAR SALAD</b>	ROMAINE HEART, PARMIGIANO-REGGIANO, GARLIC CROUTONS, CAESAR DRESSING 8
<b>MICHIGAN SALAD</b>	SPRING GREENS, BLUE CHEESE, DRIED CHERRIES, RED ONION, PRALINE PECAN, RASPBERRY VINAIGRETTE 9

## ENTRÉE SALADS

<b>CHILLED LOBSTER SALAD</b>	WATERCRESS, AVOCADO, GRAPEFRUIT, CROISSANT CROSTINI, GINGER-LIME DRESSING 35
<b>ARGENTINIAN STEAK SALAD</b>	WAGYU FLAT IRON STEAK, ARUGULA, RED ONION, TOY BOX TOMATOES, CHIMICHURRI 29
<b>CRISPY CHICKEN SALAD</b>	HOME-STYLE CHICKEN TENDERS, ROMANE, SPINACH, BACON, CHEDDAR, HOUSE RANCH 25

## MAIN

<b>SURF &amp; TURF*</b>	PETITE FILET MIGNON WITH HALF-POUND MAINE LOBSTER TAIL MP
<b>LOCH DUART SALMON*</b>	DIJON GLAZE, GRILLED ASPARAGUS, WHIPPED POTATOES 37
<b>DIVER SCALLOPS*</b>	CHINESE FIVE-SPICE, UMAMI SAUCE 45
<b>JERK CHICKEN</b>	GRILLED PINEAPPLE SALSA, SCOTCH BONNET-MANGO PURÉE 29
<b>GRECIAN LAMB CHOPS* 3/5</b>	BLISTERED TOMATOES, RED ONION, CUCUMBER-GARLIC YOGURT 37/63
<b>MUSHROOM RAVIOLI</b>	FORAGED MUSHROOMS, GARLIC CREAM, WHITE TRUFFLE OIL 31
<b>PRIME BUTCHER BURGER*</b>	BLUE CHEESE, WILD MUSHROOMS, CARAMELIZED ONIONS, DETROIT STEAK BUTTER 25

## STEAK

<b>PETITE FILET*</b> 6 oz	BLACK ANGUS, CREEKSTONE FARMS 39
<b>FILET*</b> 8 oz	AMERICAN WAGYU, MISHIMA RESERVE 65
<b>RIBEYE*</b> 16 oz	PIEDMONTESE, TORO RANCH 64
<b>DRY-AGED NY STRIP*</b> 16 oz	PRIME, AGED 56 DAYS, BONE-IN, BLACK ANGUS, CREEKSTONE FARMS 59
<b>FLAT IRON*</b> 10 oz	AMERICAN WAYGU, IMPERIAL FARMS 34

## COMPLEMENTS

8 oz LOBSTER TAIL MP | DIVER SCALLOPS 27 | GULF SHRIMP 18

## FOR THE TABLE

<b>GRILLED ASPARAGUS</b>	PARMIGIANO-REGGIANO, AGED BALSAMIC SYRUP 12
<b>BROCCOLINI</b>	TOASTED GARLIC, LEMON ZEST 12
<b>MUSHROOM SAUTÉ</b>	FIELD MUSHROOMS, AROMATICS 13
<b>ELOTE CREAMED CORN</b>	CUMIN, CILANTRO, LIME, COTIJA CHEESE 11
<b>WHIPPED POTATOES</b>	SWEET BUTTER, CHIVES 10
<b>LOADED BAKED POTATO</b>	BACON, SOUR CREAM, BUTTER, CHIVES 11
<b>SHOESTRING FRIES</b>	ROASTED GARLIC, SMOKED SEA SALT 10

\*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS  
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS