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the Prime
GRILL

Sushi Bar

Appetizers

Sashimi Petite tuna, yellowtail, salmon	10~
Seared Fatty Tuna ponzu sauce	15~
Sashimi Salad tuna, yellowtail, salmon, avocado, lemon soy sauce	16~
Kyoto Roll tuna, salmon, avocado, wrapped with cucumber	15~
Prime Cocktail cubed salmon, cubed tuna, avocado, lemon soy sauce	13~
Spicy Tuna Tartar hot chili sauce, mayo	14~

Sushi & Sashimi

Lean Tuna	4~	Yellowtail	5~
Fatty Tuna	6~	Fluke	3~
Atlantic Salmon	4~	Striped Bass	3~
Smoked Salmon	4~	Salmon Roe	5~

Rolls

Yellowtail Scallion	8~	Lean Tuna	7~
Salmon Avocado	8~	Fatty Tuna	9~
Smoked Salmon Skin	8~	Sweet Potato	6~
Avocado Cucumber	7~	Avocado	6~
Spicy Tuna	9~	California	8~
Tuna Mango	8~	Cucumber	6~

Entrees

Sashimi Platter 3 tuna, 2 yellowtail, 2 salmon, 2 fluke, ikura, spicy tuna	27~
Veggie Roll Platter 1 avocado, 1 cucumber, 1 sweet potato, 1 avocado & cucumber	20~

Prime Specials

Dragon Roll salmon & tuna inside, thin sliced avocado outside	12~
Jerusalem Roll salmon skin inside, smoked salmon, avocado & mango outside	13~
New York Roll tuna, salmon & yellowtail inside, avocado & mango with spicy sauce	13~
Rainbow Roll mock crab & cucumber inside, tuna, yellowtail, salmon, white fish, avocado & mango outside	14~

Sushi chef; Hiroshi

ers

Beef Carpaccio 13~
arugula, fennel, herbed mustard

House Made Sausages 16~
red bliss potatoes, mustard sauce

Salmon & Tuna Tartar 13~
spicy mayo sauce

Steamed Chicken Dumplings 12~
ginger, scallion broth

Mushroom Strudel 11~
mizzuna, reduced balsamic

Chicken Soup 7~
mélange of vegetables, fresh dill

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Arugula Salad 10~
roast tomato vinaigrette, marinated peppers, olive croutons

Prime Grill Salad 9~
mixed greens, tomatoes, cucumbers, lemon parsley vinaigrette

Steaks

From our Private Aging Room
choice of béarnaise or red wine shallot sauce

Prime Grill "Filet"	31~	Veal Chop	29~
Ladies Cut Rib-Eye 14 oz.	28~	Prime Reserve Cut	31~
Rubbed Hanger Steak	24~	New York Rib Steak	34~
Park Avenue Rib-Eye 22 oz	36~	Lamb Chops	40~
Pepper Crusted "Filet"	31~	Pepper Crusted Chateau	33~
		mushroom sauce, garlic mash	

Sides

french fries	6~	hash browns	7~	roasted garlic mash	6~
garlic spinach	6~	marinated grilled vegetables	7~	mushroom barley risotto	7~

Entrees

Chilean Sea Bass 28~ artichokes, fingerling potatoes, roasted peppers, lemon chive emulsion	BBQ Short Ribs 27~ sautéed spinach, corn cakes
Seared Wild Striped Bass 27~ stir fried vegetables, soy mustard vinaigrette	Grilled Chicken Paillard 23~ arugula salad, roasted peppers, chipotle vinaigrette
Potato Crusted King Salmon 24~ warm lentils, melted leeks	Long Island Roast Duck 28~ mushroom barley risotto, port wine glaze
Grilled Tuna Minion 25~ roasted eggplant, garlic purée, horseradish emulsion	Sushi Platter 26~ tuna, salmon, yellowtail, spicy tuna, mock crab, white fish, cucumber, avocado roll

Prime Platter 35~
Sushi: tuna, yellowtail, fluke, salmon sashimi; 2 tuna, 2 yellowtail, 2 salmon, California roll

Lunch Served Daily: Monday-Friday 12:00-2:30pm
A 18% gratuity will be added to parties of 6 or more
There will be a \$4 service charge for all split orders
We are Available For Private Parties

Draft Beer

Pilsner Urquell	6~
Boddington Bass Ale	6~
Samuel Adams	6~
Gosser	6~
Coors Light	6~

Bottled Beer

Amstel Light	6~
Heineken	6~
Budweiser	6~
Corona	6~
Becks	6~
Sapporo	6~

Sake

ShoChiko Bai Sake	7~
Premium Ginjo Sake	9~

Prime Grill Specialty Drinks 12~

Amethyst
Bacardi Light, Dry Vermouth, Peach Schnapps,
Blue Curacao, Cranberry Juice

Martinique
Rum, Sambucca, Banana Liqueur,
Tropical Fruit Juice

Prime Grill'ini
Chocolate Vodka, Banana Liqueur,
Godiva Chocolate Liqueur

Parisian
Grey Goose, Crème de Cassis, Pineapple Juice

Bouce de Café
Belvedere, Coffee Liqueur, Amaretto,
Crème de Cocoa

Sake Martini
Kettle One, Dry Sake, Fresh Ginger

Japanoise
Dry Sake, Peppermint Schnapps, Triple Sec,
Fresh Mint

Lemon Martini
Citron, Orange Curacao, Cranberry, Lime Juice

Appetizers

Smoked Loin of Tuna 14~ ponzu vinaigrette, chili oil	Beef Carpaccio 13~ arugula, fennel, herbed mustard
House Smoked Salmon 13~ potato shallots knish, chives	House Made Sausages 16~ red bliss potatoes, mustard sauce
Crispy Sweet Breads 17~ shaved fennel, shallot, mustard reduction	Salmon & Tuna Tartar 13~ spicy mayo sauce
Beef Jerky 12~ house spices	Steamed Chicken Dumplings 12~ ginger, scallion broth
Thai Smoked Duck Salad 14~ peanuts, crisp duck cracklings	Mushroom Strudel 11~ mizzuna, reduced balsamic

Soups

French Onion Soup 6~ herbed croutons	Chicken Soup 7~ mélange of vegetables, fresh dill
Soup Du Jour 8~ soup of the day	

Salads

Caesar Salad 10~ chopped romaine, peppered croutons	Arugula Salad 10~ roast tomato vinaigrette, marinated peppers, olive croutons
Mesclun Salad 8~ roasted garlic, balsamic dressing	Prime Grill Salad 9~ mixed greens, tomatoes, cucumbers, lemon parsley vinaigrette

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Park Avenue Rib-Eye 22 oz. 36~	Lamb Chops 40~
Pepper Crusted "Filet" 31~	Pepper Crusted Chateau 33~ mushroom sauce, garlic mash

Sides

french fries 6~	hash browns 7~	roasted garlic mash 6~
garlic spinach 6~	marinated grilled vegetables 7~	mushroom barley risotto 7~

Entrees

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Wine List

<u>White</u>			<u>Glass</u>	<u>Bottle</u>
Chardonnay	Herzog	France	9.	29.
White Zinfandel	Baron Herzog	California	9.	30.
Moscat D' Asti	Barlenura	Italy	9.	29.
<u>Red</u>				
Merlot	Weinstock	California	9.	30.
Shiraz	Teal Lake	Australia	9.	36.
Cabernet Sawignon	Weinstock	California	9.	29.

White Wines by the Bottle

104	Chardonnay	Baron Herzog	California	36.
105	Chardonnay	Weinstock	California	36.
106	Sawignon Blanc	Weinstock	California	30.

Red Wines by the Bottle

204	Merlot	Baron Herzog	California	38.
205	Beaujolais Villages	Herzog	France	35.
206	Bordeaux	De Montage	France	38.
207	Cabernet Sawignon	Herzog	France	30.
208	Cabernet Sawignon	Baron Herzog	California	38.
209	Cabernet Sawignon	Tishbi	Israel	38.

Proprietors Reserve List

301	Cabernet Sawignon	Carmel	Israel	62.
302	Cabernet Sawignon (Alexander Valley)	Herzog	California	75.
303	Cabernet Sawignon (Chalk Hill Special Edition)	Herzog	California	150.
304	Cabernet Sawignon (Napa Valley)	Herzog	California	85.
305	Cuvee "Les Trois Canards"	Gan Eden	California	90.
306	Chardonnay "C'est Bouilli"	Gan Eden	California	45.
307	Chardonnay (Russian River)	Herzog	California	65.

Champagne & Sparkling

401	nv Champagne	Herzog	France	45.
403	Asti	Barlenura	Italy	52.