

APPETIZERS

SHRIMP COCKTAIL

lemon, signature cocktail sauce 23.99

POINT JUDITH CALAMARI

lightly dusted, lemon shallot aioli 18.99

FRENCH ONION SOUP

provolone, toast 10.99

ROASTED BONE MARROW ★

wagyu beef cheek marmalade, crostini 22.99

THICK CUT BACON

honey chipotle glaze, marinated tomato, black garlic aioli 18.99

CHAR GRILLED OYSTERS

applewood bacon, garlic-chili butter 19.99

JAPANESE A5 KOBE STRIPLOIN

togarashi, pickled mustard seed "caviar", black garlic 59.99

SALADS

HOUSE GORGONZOLA

greens, red onion, tomato, cucumber, gorgonzola, greek vinaigrette 8.99

CLASSIC CAESAR

romaine, garlic croutons, shredded parm 8.99

STEAKHOUSE WEDGE

iceberg, bleu cheese, red onion, bacon, hardboiled egg, tomato 9.99

JUMBO CRAB WEDGE

little gem, bacon, tomato, radish, avocado ranch 22.99

DRY AGED CUTS

BONE IN NY STRIP 18oz 68.99

COWBOY RIBSTEAK 28oz 91.99

PORTERHOUSE 36oz 129.99

TOMAHAWK EXPERIENCE 40oz 135.99

bearnaise, demi glace, bone marrow butter

PRIME CUTS

NEW YORK STRIP 12oz 52.99

DELMONICO 14oz 54.99

BONE IN FILET MIGNON ★ 16oz 85.99

FILET MIGNON 8oz 56.99 12oz 68.99

PALM BEACH SIRLOIN 10oz 47.99

BEEF FLIGHT FOR TWO

dry aged cowboy, a5 kobe striploin, beef cheek marmalade over roasted bone marrow, trio of classic sauces, pickled veg, crostini 199.99

SIGNATURE ENTREES

CHILEAN SEABASS

togarashi spice, baby bok choy, shiitake mushroom, miso broth 48.99

SEARED SCALLOPS ★

saffron risotto, leek & caviar cream, blistered tomato 49.99

TWIN LOBSTER TAILS

2 cold water tails, drawn butter MKT

LOBSTER & SHRIMP

BOLOGNESE

pancetta, tomato, fresh herbs, bucatini 39.99

DOUBLE CUT PORK CHOP

roasted creamed corn, fingerling potatoes, honey chipotle glaze 41.99

LOBSTER POT PIE

creole style, golden puff pastry 59.99

PAN SEARED CRAB CAKES

roasted creamed corn, fingerling potatoes, grain mustard sauce 45.99

PRIME STEAKHOUSE BURGER

ground wagyu, lettuce, tomato, pickles, white cheddar, applewood bacon, charred onion aioli 24.99

BUTCHER'S CUT

hand selected daily feature MKT

CLASSIC PAIRINGS

BROILED LOBSTER TAIL MKT

cold water tail, drawn butter

GARLIC SHRIMP (3) 19.99

garlic butter, crostini

OSCAR STYLE 15.99

lump crab, asparagus, bearnaise

GORGONZOLA CRUST 7.99

mushroom, onion, gorgonzola

BONE MARROW BUTTER 5.99

bone marrow, chive

TRUFFLE-FOIE GRAS BUTTER 6.99

AU POIVRE ★ 10.99

cognac, cream, peppercorn

CLASSIC SAUCES 5.99

bearnaise or portabella demi glace

FOR THE TABLE

SPINACH

creamed, or sauteed with garlic 11.99

ASPARAGUS

steamed with butter, salt & pepper \$11.99

Lewis Style add 5.99

ROASTED CREAMED CORN

smoked bacon, parmesan, chives \$11.99

ROASTED BRUSSEL SPROUTS

smoked bacon, chipotle aioli 15.99

GARLIC MASHED POTATOES

9.99

ALL NATURAL FRIES

sea salt 8.99

LOBSTER MAC & CHEESE ★

orecchiette, signature blend of cheeses 22.99

PAN ROASTED WILD MUSHROOMS

white wine, butter, thyme 10.99

ONE POUND BAKED POTATO

butter, sour cream, chive 10.99

HOUSE TATER TOTS

scallion, goat cheese, charred onion aioli 10.99

SKILLET HASHBROWN POTATO

creme fraiche, chives 11.99

truffled poached egg add 8.99

1/2 oz caviar add 22.99

*Consumption of undercooked meat, poultry, eggs or seafood may increase risk of foodborne illness
Parties of 10 or more will have a 20% gratuity added to the check*