

APPETIZERS

SHRIMP COCKTAIL

lemon, signature cocktail sauce

POINT JUDITH CALAMARI

lightly dusted, lemon shallot aioli

FRENCH ONION SOUP

provolone, toast

ROASTED BONE MARROW ★

wagyu beef cheek marmalade, crostini

THICK CUT BACON

honey chipotle glaze, marinated tomato, black garlic aioli

CHAR GRILLED OYSTERS

applewood bacon, garlic-chili butter

JAPANESE A5 KOBE STRIPLOIN

togarashi, pickled mustard seed "caviar", black garlic

SALADS

HOUSE GORGONZOLA

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

CLASSIC CAESAR

romaine, garlic croutons, shredded parm

STEAKHOUSE WEDGE

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

JUMBO CRAB WEDGE

little gem, bacon, tomato, radish, avocado ranch

DRY AGED CUTS

BONE IN NY STRIP 18oz

COWBOY RIBSTEAK 28oz

PORTERHOUSE 36oz

TOMAHAWK EXPERIENCE 40oz

bearnaise, demi glace, bone marrow butter

PRIME CUTS

NEW YORK STRIP 12oz

DELMONICO 14oz

BONE IN FILET MIGNON ★ 16oz

FILET MIGNON 8oz 12oz

PALM BEACH SIRLOIN 10oz

BEEF FLIGHT FOR TWO

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

SIGNATURE ENTREES

CHILEAN SEABASS

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

DOUBLE CUT PORK CHOP

roasted creamed corn, fingerling potatoes, honey chipotle glaze

PAN SEARED CRAB CAKES

roasted creamed corn, fingerling potatoes, grain mustard sauce

TWIN LOBSTER TAILS

2 cold water tails, drawn butter

BUTCHER'S CUT

hand selected daily feature

LOBSTER POT PIE ★

creole style, golden puff pastry

LOBSTER & SHRIMP BOLOGNESE

pancetta, tomato, fresh herbs, bucatini

PRIME STEAKHOUSE BURGER

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

CLASSIC PAIRINGS

BROILED LOBSTER TAIL

cold water tail, drawn butter

GARLIC SHRIMP (3)

garlic butter, crostini

OSCAR STYLE

lump crab, asparagus, bearnaise

GORGONZOLA CRUST

mushroom, onion, gorgonzola

BONE MARROW BUTTER

bone marrow, chive

TRUFFLE-FOIE GRAS BUTTER

AU POIVRE ★

cognac, cream, peppercorn

CLASSIC SAUCES

bearnaise or portabella demi glace

FOR THE TABLE

SPINACH

creamed, or sauteed with garlic

ALL NATURAL FRIES

sea salt

ASPARAGUS

steamed with butter, salt & pepper

Lewis Style +

PAN ROASTED WILD MUSHROOMS

white wine, butter, thyme

ROASTED CREAMED CORN

smoked bacon, parmesan, chives

LOBSTER MAC & CHEESE ★

orecchiette, signature blend of cheeses

ROASTED BRUSSEL SPROUTS

smoked bacon, chipotle aioli

ONE POUND BAKED POTATO

butter, sour cream, chive

HOUSE TATER TOTS

scallion, goat cheese, charred onion aioli

SKILLET HASHBROWN POTATO

creme fraiche, chives

truffled poached egg + 1/2 oz caviar ++

SIGNATURE MASHED POTATOES

with buttermilk & boursin cheese

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