



DOWNTOWN PRIME
Steaks & Cocktails

New Year's Eve 2024

Prix Fixe \$169 • With Chef's Suggested Additions

Appetizers

PHILLY CHEESESTEAK EGG ROLLS
FILET MIGNON, AGED CHEDDAR CHEESE SAUCE

JUMBO SHRIMP COCKTAIL
EXTRA VIRGIN OLIVE OIL
CRACKED PEPPER, SPICY COCKTAIL SAUCE

STEAK TARTARE
BEEF TENDERLOIN, DIJON, HORSERADISH
QUAIL EGG, TOASTED BRIOCHE
MINCED SHALLOTS AND CHIVES

BAKED STUFFED MUSHROOM CAPS
CRABMEAT, BABY SWISS, PARMESAN REGGIANO
HARD COOKED EGG, TOASTED BREAD CRUMBS



Chilled Shellfish Platter

KING CRAB LEGS, EAST & WEST COAST OYSTERS
MAINE LOBSTER, JUMBO SHRIMP COCKTAIL
OCTOPUS & CALAMARI SALAD
SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE

SMALL • 199* | LARGE • 269*

Soups & Salads

ONION SOUP
BABY SWISS & MOZZARELLA GRATIN
SWEET ONIONS, SHERRY WINE

LOBSTER BISQUE
MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

CAESAR SALAD
AS IT SHOULD BE

THE "REAL" GARBAGE SALAD
ROMAINE, BABY LOLA ROSA, DRIED SALAMI
CUCUMBERS, CHERRY TOMATOES
ARTICHOKE HEARTS, OLIVES, HEARTS OF PALM
BLUE CHEESE, CRISPY SHALLOTS, GULF SHRIMP
CHAMPAGNE-DIJON VINAIGRETTE

Entrées

AUSTRALIAN LOBSTER TAIL • MP*
2 LBS. ALL TAIL MEAT, SCAMPI BUTTER

FAROE ISLAND SALMON
BROILED, MISO MARINADE
WARM BOK CHOY AND KIMCHI SALAD
CRISPY SHITAKE MUSHROOMS
TOASTED SESAME SEEDS, MISO GLAZE

COLORADO LAMB CHOPS • 18*
PARMESAN - PINE NUT CRUST
ROSEMARY RED WINE SAUCE

ORGANIC JERK CHICKEN
SLOW ROASTED HALF ORGANIC CHICKEN
COCONUT JASMINE RICE
CRISPY PLANTAIN

DOVER SOLE • 18*
SAUTÉED, MASCARPONE POTATO PUREE
BABY GULF SHRIMP, LEMON BUTTER
BLACK GARLIC, MINCED CHIVES

SURF & TURF
FILET MEDALLIONS, MAINE LOBSTER
TRUFFLE AIOLI, RED WINE SAUCE

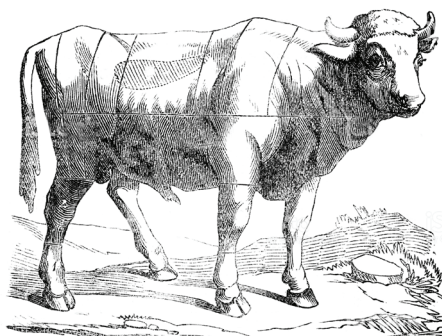
WET AGED

Steaks

12oz. RIB CAP "BARRY'S STEAK"
CREEKSTONE FARMS, ARKANSAS CITY, KS

8oz. FILET MIGNON
REVIER CATTLE CO., OLIVIA, MN

18oz. BONE-IN RIBEYE
CREEKSTONE FARMS, ARKANSAS CITY, KS



DRY AGED & AMERICAN WAGYU

Steaks

**46oz. MISHIMA RESERVE
TOMAHAWK RIBEYE • 165***
AMERICAN WAGYU BEEF
MISHIMA RESERVE FARMS, SEATTLE, WA

14oz. BONELESS RIBEYE
REVIER CATTLE CO., OLIVIA, MN

Add to Your Steaks

BAKED STUFFED SHRIMP • 26*
2 SHRIMP, DRAWN BUTTER

FRESH TRUFFLES
WINTER TRUFFLE • MP*
SOLD BY THE GRAM **SHAVED TABLESIDE**

WHOLE MAIN LOBSTER MAC 'N CHEESE • 48*

STEAK SAUCES • 5 each*
BÉARNAISE, CREAMY HORSERADISH
ROASTED SHALLOT- RED WINE
CHIMICHURRI, AU POIVRE

KING CRAB • MP*
1/2 LB., GARLIC BUTTER

6 OZ. TRISTAN LOBSTER TAIL • 38*
ROASTED, LEMON
DRAWN BUTTER

Sides

BELGIAN MASHED POTATO
EXTRA VIRGIN OLIVE OIL

CREAMED SPINACH
APPLE BACON, PARMESAN GRATIN

GEORGE'S CREAM CORN

POTATO GNOCCHI
WHITE TRUFFLE CREAM

**MUSHROOMS AND ONIONS
GRILLED ASPARAGUS**
LEMON BUTTER

ROASTED BABY CARROTS
MAPLE GLAZE, FRESH TARRAGON

Dessert

NEW YORK TURTLE CHEESECAKE
CANDIED PECANS, FRESH STRAWBERRIES
CARAMEL SAUCE, FRESH WHIPPED CREAM

CHRISTINE'S CARROT CAKE
CREAM CHEESE GLAZE, ROASTED PINEAPPLE CHUTNEY
FRESH WHIPPED CREAM

CHOCOLATE BANANA CREAM PIE
GRAHAM CRACKER CRUST, LOADS OF BANANAS
LOADS OF WHIPPED CREAM, CHOCOLATE PECAN CRUNCH

STICKY TOFFEE BUTTER CAKE
TOFFEE SAUCE, TAHITIAN VANILLA ICE CREAM
WHIPPED CREAM



OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

* CONSUMING RARE OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS
ANY ITEMS WITH A PRICE ASTRICK OR CHEF'S SUGGESTION IS IN ADDITION TO THE PRIX FIXE MENU PRICE*