



DOWNTOWN PRIME
Steaks & Cocktails

Valentine's Day

WEDNESDAY, FEBRUARY 14TH, 2024

Prix Fixe \$165 per person • With Chef's Suggested Additions Below

FIRST COURSE (Choice of)

BLACK TRUFFLE RISOTTO • 12*
FRESH TRUFFLE
FINE HERBS

STEAK TARTARE
BEEF TENDERLOIN, QUAIL EGG, DIJON
HORSERADISH, TOASTED BRIOCHE

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

LOBSTER BISQUE
MAINE LOBSTER, BRANDY
CRÈME FRAÎCHE

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

WEDGE SALAD
CHOPPED TOMATOES, BLUE CHEESE CRUMBLES
GRILLED SCALLIONS, APPLEWOOD SMOKED BACON
HARD COOKED EGG, UPPER RANCH DRESSING

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

CAESAR SALAD
HEARTS OF ROMANE
BRIOCHE GARLIC CROUTON
WHITE ANCHOVIES, SHAVED PARMESAN

Chilled Shellfish Platter

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

CAVIAR

1 OZ. ROYAL OSETRA CAVIAR
TOASTED BRIOCHE, EGG WHITES, EGG YOLKS, MINCED CHIVE, RED ONION, CRÈME FRAÎCHE • 199*

ENTRÉES (Choice of)

COLORADO LAMB CHOPS • 19*
PARMESAN - PINE NUT CRUST
ROSEMARY RED WINE SAUCE

DOVER SOLE • 19*
SAUTÉED, MASCARPONE POTATO PUREE
BABY GULF SHRIMP,
LEMON BUTTERBLACK GARLIC,
MINCED CHIVES

18oz. PRIME RIB
CREAMY HORSERADISH, NATURAL JUS
YORKSHIRE BREAD PUDDING

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

SURF & TURF
12oz. NEW YORK SIRLOIN
SHRIMP SCAMPI, NATURAL JUS

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

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

Colossal Australian Lobster Tail

2 LB. ALL LOBSTER TAIL MEAT, SCAMPI SAUCE, CLARIFIED BUTTER
89*

Add to Your Steaks

BAKED STUFFED SHRIMP • 26*
"2 EACH" DRAWN BUTTER

FRESH TRUFFLES • MP*
BY THE GRAM *SHAVED TABLE SIDE*

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

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

BABY TRISTAN LOBSTER TAIL • 36* 1ea / 5oz.
FRESH LEMON & DRAWN BUTTER

SIDES (Choice of)

GRILLED ASPARAGUS
SHALLOTS, FRESH HERBS

POTATO GNOCCHI
WHITE TRUFFLE CREAM

GEORGE'S CREAM CORN
WHOLE MAINE LOBSTER MAC N CHEESE • 48*

MUSHROOMS AND ONIONS
SAUTÉED, FRESH HERBS

BELGIAN MASHED POTATO
ADD LOBSTER \$24*

DESSERTS (Choice of)

F'N CHOCOLATE CAKE
CHOCOLATE GANACHE,
RASPBERRY PRESERVES

VEGAN PEANUT BUTTER PIE
OREO COOKIE CRUST, DAIRY FREE WHIPPED CREAM
PEANUT BUTTER DRIZZLE, TOASTED PEANUTS

RED VELVET CHEESECAKE
FRESH WHIPPED CREAM
LOADS OF STRAWBERRIES



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 ITEM WITH PRICING OR CHEF'S SUGGESTION IS IN ADDITION TO THE PRIX FIXE MENU PRICE.