



DOWNTOWN PRIME
Steaks & Cocktails

Appetizers

PHILLY CHEESESTEAK EGG ROLLS • FILET MIGNON, AGED CHEDDAR CHEESE SAUCE • 22

STEAK TARTARE • BEEF TENDERLOIN, DIJON, HORSERADISH, QUAIL EGG, TOASTED BRIOCHE • 29

JUMBO SHRIMP COCKTAIL • EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE • 34

BRAISED SHORT RIB RAVIOLI • MUSHROOM STROGANOFF SAUCE, FRESH TRUFFLES • 36

FETTUCCINE ALFREDO • BABY GULF SHRIMP, MADEIRA WINE BONE MARROW LUGE
PARMESAN REGGIANO, PANCETTA CRISP, ENGLISH PEAS, ASSORTED WILD MUSHROOMS • 32

JUMBO LUMP CRAB CAKE • PAN SAUTÉED, BABY GREENS, CHERRY HEIRLOOM TOMATOES
CELERY ROOT-APPLE SLAW, DIJON MUSTARD DIPPING SAUCE • 39

CRISPY ROCK SHRIMP • SRIRACHA SAUCE, LEMON AIOLI • 34

Chilled Shellfish Platter

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

SMALL • 199 (3-4 people) | LARGE • 289 (4-6 people)

Soups & Salads

ONION SOUP • 17

SWEET ONIONS, BABY SWISS & MOZZARELLA
GRATIN SHERRY WINE

LOBSTER BISQUE • 22

MAINE LOBSTER, BRANDY, CRÈME FRÂICHE

THE "REAL" GARBAGE SALAD • 22

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

WARM BACON SPINACH SALAD • 19

BABY SPINACH, APPLEWOOD SMOKED BACON
RED ONION, OVEN ROASTED TOMATO
SHIITAKE MUSHROOM, LAURA CHENEL'S GOAT CHEESE
WARM BACON VINAIGRETTE

WEDGE SALAD • 19

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

CAESAR SALAD • 19

AS IT SHOULD BE

Vegan

✓ CRISPY VEGETABLE SPRING ROLLS • 22

MAITAKE MUSHROOMS, VERMICELLI NOODLES
SUMMER SQUASH, WATERCRESS, BELL PEPPERS
THAI CHILI DIPPING SAUCE

✓ CEVICHE • 29

HEARTS OF PALM, RED ONION, CUCUMBER
HEIRLOOM TOMATO, CILANTRO, QUINOA
TOASTED PISTACHIOS, TARO ROOT CHIPS

✓ STUFFED BELL PEPPER • 32

QUINOA, SUMMER VEGETABLES, PESTO
HOUSEMADE TOMATO SAUCE

✓ HEARTS OF PALM SALAD • 22

BABY FRISEE, BABY ARUGULA
ARTICHOKE HEARTS, CUCUMBER
CRISPY SHALLOTS, TRUFFLE VINAIGRETTE

✓ CHICKEN & DUMPLINGS • 42

CREAMY VEGETABLE BROTH, ENGLISH PEAS
ASSORTED WILD MUSHROOM
GLUTEN FREE HOUSE MADE DUMPLINGS

✓ TRUFFLE MEATLOAF • 59

BLACK FORBIDDEN RICE
ASSORTED WILD MUSHROOM GRAVY
CRISPY ONION STRAWS



✓ = VEGAN

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



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Entrées

ORGANIC FIRE CHICKEN • 58
SLOW ROASTED
HALF ORGANIC CHICKEN
RED FRESNO CHILLIES
JALAPEÑOS, TOASTED FENNEL
ROSEMARY-LEMON SAUCE

BRAISED BEEF SHORT RIB • 68
GRILLED VEGETABLE
MOROCCAN COUSCOUS,
ROASTED BABY CARROTS GOLDEN
RAISINS, DRIED APRICOTS
CUCUMBER, FRESH MINT
HARISSA RED WINE SAUCE

SURF & TURF • 89
FILET MEDALLIONS, MAINE LOBSTER,
TRUFFLE AIOLI, RED WINE SAUCE

FAROE ISLAND SALMON • 59
PAN SAUTÉED, BABY SPINACH
ARTICHOKES, WILD MUSHROOMS
BLISTERED CHERRY TOMATOES
PRESERVED LEMON VINAIGRETTE

BARRY'S BURGER • 49
10oz. MISHIMA RESERVE WAGYU
CAMELIZED ONIONS, MUSHROOMS
WHITE AMERICAN "LOL" CHEESE
CRINKLE CUT FRENCH FRIES
UTAH FRY SAUCE

COLORADO LAMB CHOPS • 89
PARMESAN - PINE NUT CRUST
ROSEMARY RED WINE SAUCE

DOVER SOLE • 99
SAUTÉED, MASCARPONE
POTATO PUREE, BABY GULF SHRIMP
LEMON BUTTER, BLACK GARLIC
MINCED CHIVES

CHILEAN SEABASS • 79
PAN SAUTÉED, FORBIDDEN BLACK RICE
GRILLED BROCCOLINI, EDAMAME
SOY GINGER VINAIGRETTE

Steaks

12oz. WET AGED RIB CAP "BARRY'S STEAK" • CREEKSTONE FARMS, ARKANSAS CITY, KS • 89

8oz. WET AGED FILET MIGNON • REVIER CATTLE CO., OLIVIA, MN • 89

24oz. WET AGED BONE-IN RIBEYE • CREEKSTONE FARMS, ARKANSAS CITY, KS • 79

20oz. BISON RIBEYE • GRASS RUN FARMS, GREELEY, COLORADO • 109

12oz. CENTER CUT DRY AGED NEW YORK SIRLOIN • GREATER OMAHA FARMS, OMAHA, NE • 79

14oz. DRY AGED BONELESS RIBEYE • REVIER CATTLE CO., OLIVIA, MN • 78

16oz. WET AGED BONE-IN FILET MIGNON • CREEKSTONE FARMS, ARKANSAS CITY, KS • 109

46oz. MISHIMA RESERVE TOMAHAWK RIBEYE • MISHIMA RESERVE FARMS, SEATTLE, WA • 269

Flavorful Bumps

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

BAKED STUFFED SHRIMP • 26
"2 EACH" DRAWN BUTTER

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

FRESH TRUFFLES • MP
BY THE GRAM **SHAVED TABLESIDE**

KING CRAB • MP
1/2 LB., GARLIC BUTTER

Sides

SPRING VEGETABLE BOUQUET • 19
YELLOW WAX BEANS
FRENCH GREEN BEANS
SNAP PEAS, ENGLISH PEAS
CHERRY HEIRLOOM TOMATOES

TRUFFLE PARMESAN FRIES • 24
HOUSE KETCHUP, FINE HERBS

CRISPY BRUSSELS SPROUTS • 18
APPLEWOOD SMOKED BACON
SLICED SWEET ONIONS
SHERRY SHALLOT VINAIGRETTE

POTATO GNOCCHI • 24
WHITE TRUFFLE CREAM

ROASTED BONE MARROW • 29
2 EACH, BALSAMIC REDUCTION
PARMESAN GRATIN, TOASTED BRIOCHE

**WHOLE MAINE LOBSTER
MAC 'N CHEESE • 48**

TATER TOTS • 18
CRISPY BACON, SCALLIONS
SPICY SRIRACHA AIOLI DIPPING SAUCE

YELLOW CORN & ROASTED JALAPEÑOS • 19
SLICED RED ONIONS, FRESH LIME JUICE

WHIPPED BELGIAN POTATO • 15
LOTS OF BUTTER, LOTS OF CREAM
ADD LOBSTER \$24

MUSHROOMS AND ONIONS • 15

GRILLED ASPARAGUS • 19
LEMON VINAIGRETTE, FRESH HERB

**GEORGE MALOOF'S
CREAMED CORN • 15**

LOADED BAKED POTATO • 15
BACON, SOUR CREAM
CHEDDAR, CHIVE BUTTER

CREAMED SPINACH • 17
APPLE BACON, PARMESAN GRATIN

SAUTÉED SPINACH • 15
GARLIC, SHALLOTS, RED CHILI FLAKE



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