



DOWNTOWN PRIME
Steaks & Cocktails

New Year's Eve 2025

Prix Fixe \$179 • 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

LOBSTER POTATO PIEROGI
SAUTÉED, MELTED SWEET ONIONS
SOUR CREAM, SCALLIONS



Chilled Shellfish Platter

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

*Supplement • \$39

Soups & Salads

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

LOBSTER BISQUE
MAINE LOBSTER, BRANDY, CRÈME FRAÎCHE

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
2 LBS. ALL TAIL MEAT, SCAMPI BUTTER
*Supplement • \$89

FAROE ISLAND SALMON
PAN SAUTÉED, BUTTERNUT SQUASH PURÉE
ROASTED SPAGHETTI SQUASH
BLOOD ORANGE BUERRE BLANC

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

CRAZY "KOO-KOO" CHICKEN
SLOW ROASTED HALF ORGANIC CHICKEN
CITRUS MARINADE, SAFFRON JASMINE RICE
ROASTED CHICKEN JUS

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

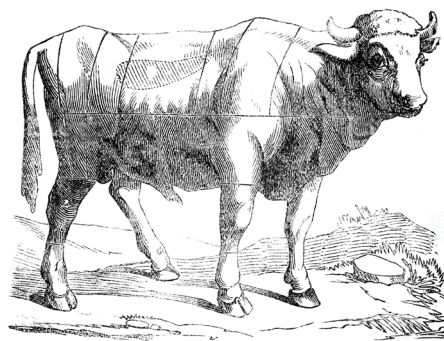
SURF & TURF
FILET MEDALLIONS, MAINE LOBSTER
TRUFFLE AIOLI, RED WINE SAUCE

Beef

12oz. RIB CAP "BARRY'S STEAK"
WOOD-FIRE GRILLED
CREEKSTONE FARMS, ARKANSAS CITY, KS
*Supplement • \$9

8oz. FILET MIGNON
WOOD-FIRE GRILLED
REVIER CATTLE CO., OLIVIA, MN

16oz. DELMONICO RIBEYE
WOOD-FIRE GRILLED
CREEKSTONE FARMS, ARKANSAS CITY, KS



More Beef

18oz. PRIME RIB
SLOW ROASTED, NATURAL JUS
CREAMY HORSERADISH SAUCE
BLACK PEPPER POPOVER

14oz. PRIME NEW YORK SIRLOIN
WOOD-FIRE GRILLED
CREEKSTONE FARMS, ARKANSAS CITY, KS

22oz. ROBINS ISLAND RIB EYE
JAPANESE-AUSTRALIAN WAGYU
WOOD-FIRE GRILLED
TRUFFLE RED WINE SAUCE
*Supplement • \$49

Add to Your Steaks

BAKED STUFFED SHRIMP
2 SHRIMP, DRAWN BUTTER
*Supplement • \$26

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

WHOLE MAIN LOBSTER MAC 'N CHEESE
*Supplement • \$48

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

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

6 OZ. TRISTAN LOBSTER TAIL
ROASTED, LEMON
DRAWN BUTTER
*Supplement • \$36

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

FRENCH GREEN BEANS
GARLIC BUTTER, TOASTED PANKO BREAD CRUMB

TRUFFLE PARMESAN FRIES
HOUSE KETCHUP, FINE HERBS

Dessert

APPLE STREUSEL CHEESECAKE
GRAHAM CRACKER CRUST, OATMEAL STREUSEL TOPPING
TAHITIAN VANILLA ICE CREAM, CARAMEL SAUCE
FRESH WHIPPED CREAM

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

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

CLASSIC CREME BRULEE
FRESH BERRIES,
LINZER COOKIES



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*



DOWNTOWN PRIME
Steaks & Cocktails

New Year's Eve 2025 Lounge Menu

Appetizers

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

JUMBO SHRIMP COCKTAIL • 36
EXTRA VIRGIN OLIVE OIL
CRACKED PEPPER, SPICY COCKTAIL SAUCE

STEAK TARTARE • 29
BEEF TENDERLOIN, DIJON, HORSERADISH
QUAIL EGG, TOASTED BRIOCHE
MINCED SHALLOTS AND CHIVES

LOBSTER POTATO PIEROGI • 19
SAUTÉED, MELTED SWEET ONIONS
SOUR CREAM, SCALLIONS



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 • 18
BABY SWISS & MOZZARELLA GRATIN
SWEET ONIONS, SHERRY WINE

LOBSTER BISQUE • 22
MAINE LOBSTER, BRANDY, CRÈME FRAÎCHE

CAESAR SALAD • 19
AS IT SHOULD BE

THE "REAL" GARBAGE SALAD • 22
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 • 59
PAN SAUTÉED, BUTTERNUT SQUASH PURÉE
ROASTED SPAGHETTI SQUASH
BLOOD ORANGE BUERRE BLANC

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

CRAZY "KOO-KOO" CHICKEN • 58
SLOW ROASTED HALF ORGANIC CHICKEN
CITRUS MARINADE, SAFFRON JASMINE RICE
ROASTED CHICKEN JUS

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

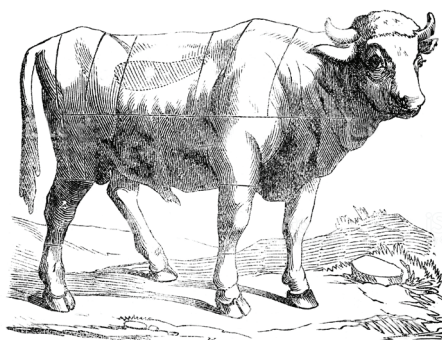
SURF & TURF • 89
FILET MEDALLIONS, MAINE LOBSTER
TRUFFLE AIOLI, RED WINE SAUCE

Beef

12oz. RIB CAP "BARRY'S STEAK" • 99
WOOD-FIRE GRILLED
CREEKSTONE FARMS, ARKANSAS CITY, KS

8oz. FILET MIGNON • 69
WOOD-FIRE GRILLED
REVIER CATTLE CO., OLIVIA, MN

16oz. DELMONICO RIBEYE • 89
WOOD-FIRE GRILLED
CREEKSTONE FARMS, ARKANSAS CITY, KS



More Beef

18oz. PRIME RIB • 89
SLOW ROASTED, NATURAL JUS
CREAMY HORSERADISH SAUCE
BLACK PEPPER POPOVER

14oz. NEW YORK SIRLOIN • 89
WOOD-FIRE GRILLED
CREEKSTONE FARMS, ARKANSAS CITY, KS

22oz. ROBINS ISLAND RIB EYE • 149
JAPANESE-AUSTRALIAN WAGYU
WOOD-FIRE GRILLED
TRUFFLE RED WINE SAUCE

Add to Your Steaks

BAKED STUFFED SHRIMP • 26
2 SHRIMP, DRAWN BUTTER

WHOLE MAIN LOBSTER MAC 'N CHEESE • 48

KING CRAB • MP
1/2 LB., GARLIC BUTTER

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

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

6 OZ. TRISTAN LOBSTER TAIL • 36
ROASTED, LEMON
DRAWN BUTTER

Sides

BELGIAN MASHED POTATO • 16
EXTRA VIRGIN OLIVE OIL

GEORGE'S CREAM CORN • 16

FRENCH GREEN BEANS • 16
GARLIC BUTTER, TOASTED PANKO BREAD CRUMB

CREAMED SPINACH • 17
APPLE BACON, PARMESAN GRATIN

POTATO GNOCCHI • 24
WHITE TRUFFLE CREAM

MUSHROOMS AND ONIONS • 16

TRUFFLE PARMESAN FRIES • 24
HOUSE KETCHUP, FINE HERBS

Dessert

NEW YORK TURTLE CHEESECAKE • 24
CANDIED PECANS, FRESH STRAWBERRIES
CARAMEL SAUCE, FRESH WHIPPED CREAM

BANANA CREAM PIE • 24
GRAHAM CRACKER CRUST, LOADS OF BANANAS
LOADS OF WHIPPED CREAM, CHOCOLATE PECAN CRUNCH

CHRISTINE'S CARROT CAKE • 24
CREAM CHEESE GLAZE, ROASTED PINEAPPLE CHUTNEY
FRESH WHIPPED CREAM

CLASSIC CRÈME BRÛLÉE • 24
FRESH BERRIES
LINZER COOKIES



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