

## starters

### fresh select market oysters

chilled on shell, horseradish cocktail, mignonette sauce

### duck torchon with huckleberries

himalayan pink salt, warm brioche, petite herbs

### pacific prawn cocktail

horseradish spicy tomato sauce, meyer lemons

### la prime signature seafood platter for two

½ maine lobster, pacific prawns, today's oyster and crab selection

### pan roasted bone marrow

black pepper gastric, toasted brioche

### baked bluepoint oysters rockefeller

traditional preparation

### blue fin tuna tartare

fresno chili oil, cilantro, lemon, crushed avocado, plantain chips

### prime beef tenderloin tartare

radish, truffle soy caramel, cilantro, taro crisp

### braised double cut pork belly

pinot noir reduction, fuji apple butter

### maryland crab cake

fresh baby corn, green bean salad, remoulade sauce

### escargot in shell

maitre d' butter, ciabatta for dipping

## soup or salad

### classic three onion soup

toasted baguette crouton

### roasted maine lobster bisque

### seafood gumbo with andouille sausage

basmati rice

### caesar salad

chilled romaine hearts, ciabatta crisp with white anchovy, shaved parmigiana-reggiano

### baby iceberg

beefsteak tomato, stilton blue cheese, smoked applewood lardon, house made ranch

### roasted red and golden beets

humboldt fog goat cheese, candied pistachio, pink grapefruit, sherry emulsion

### sous vide truffle infused white asparagus

tomato seed vinaigrette, toasted almonds, shaved burgundy truffle

### baby green salad

champagne vinaigrette, wild strawberries, pistachio, shaved manchego cheese

### heirloom tomatoes and burrata salad

micro sprouts, fresh basil, evoo, 50 year balsamic

## side dishes

### sautéed english peas and tiny carrots

### crispy brussels sprouts, sage, hazelnut, lemon, chili

### whipped russet potato mousse

### potato gratin

### sea salt crusted jumbo baked potato

### vermont white cheddar mac and cheese

### sautéed or creamed bloomsdale spinach, smoked bacon, caramelized shallots

### creamed corn off the cob

### sautéed chef's mixed mushrooms

### asparagus, hollandaise parmesan gratin

## steaks

our steaks are chicago stockyards usda prime, hand selected and provided exclusively for la prime

bone-in delmonico ribeye\* 22 oz

primal cut new york strip\* 14 oz

center cut filet mignon\* 10 oz

steak au poivre\* 10 oz

pan charred filet, black and pink peppercorns, deglazed with brandy

porterhouse\* 24 oz

veal chop\* 14 oz

## sauces

your choice of accompanying sauces: au poivre, creamy horseradish, béarnaise, chimichurri sauce, bordelaise, L.A Prime aromatic sauce

## additions

summer black truffle butter

jumbo maryland crab cake

half pound maine lobster

sautéed shrimp scampi (*four pieces*)

oscar style topped with maryland lump crab, asparagus and hollandaise

## composed entrees

three pound maine lobster, poached, or thermador

double thick cut neiman ranch pork chop

brandied caramelized apricot

roasted boneless free-range chicken

oven roasted tomatoes, cipollini, roasted asparagus, pan jus

grilled free range colorado double lamb chops

broccolini, goat cheese mashed potatoes, pomegranate molasses

seared mano de leon jumbo scallop

braised nappa cabbage in cut thick bacon, sunchoke puree, sorrel creme

pan roasted wild king salmon

creamed chanterelle, fava bean, yellow tomato coulis

chilean sea bass

english pea risotto, fennel, tangerine, tarragon, baby heirloom tomato

sautéed shrimp scampi

classic garlic plugrá butter sauce, crusty mini baguette

king oyster mushroom

mousseline potato, tiny spring vegetables, beurre rouge

## simply risotto

classic white

truffle essence oil

\*consumer advisory: these items are served raw, undercooked or may have raw products as part of its preparation. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.  
a gratuity of 18% is automatically added to checks for parties of six or more.