



PARK PLACE

◆ PRIME ◆



COCKTAILS

Aperol Spritz caposaldo prosecco, aperol, orange	17	Doli pineapple infused teremana blanco tequila, bergamot, citrus oil	16
Tequila Spritz espolón blanco, grand marnier, chinola passion fruit prosecco, vanilla bean bitters	16	Espresso Martini tito's handmade vodka, caffè borghetti coffee liqueur espresso, torched marshmallow	16
Prime Manhattan michter's rye, long branch bourbon, house vermouth black walnut bitters, orange bitters	18	Italian Bourbon buffalo trace bourbon, amaro dell'etna, italian cherry liqueur, carpano antica, orange bitters, luxardo cherry, lemon	16

SIGNATURE OLD FASHIONEDS

The Field woodford reserve bourbon, brown rice syrup angostura bitters	20	The Smokehouse smoked old fashioned with russell's reserve single barrel rye, hickory-smoked vanilla, angostura bitters, orange oil	28
The Farm whistlepig rye, maple-bacon, burnt orange bitters	20	El Campo teremana añejo tequila, agave, mole bitters	20
		The Nojo suntory toki whisky, honey syrup, yuzu bitters	20

Spicy Margarita patrón silver tequila, ancho Reyes chili liqueur pressed lime, agave, black sea salt	18	Whisky Sour old forester bourbon, lemon-grapefruit oleo, egg white angostura bitters	16
Premier Negroni bombay sapphire cru murcian gin, campari carpano antica vermouth, orange	17	Blueberry Lemon Drop grey goose le citron, cointreau, local blueberries lavender, lemon	16
Cosmopolitan belvedere vodka, grand marnier, cranberry lime, orange	17	Strawberry Mule rémy martin v.s.o.p. cognac, strawberry rhubarb ginger beer, plum bitters	17

RAW BAR

½ Dozen Oysters on the Half Shell roasted black peppercorn cocktail champagne mignonette	22
½ Dozen Clams on the Half Shell roasted black peppercorn cocktail	22
Shrimp Cocktail roasted black peppercorn cocktail, house mustard	24
Seafood Ceviche shrimp, scallops, lobster, citrus pico de gallo avocado, house tortilla chips	24

Seafood Tower oysters and clams on the half shell, ahi tuna poke shrimp cocktail, chilled lobster	85 / 120
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Ahi Tuna Tacos radish, cabbage, sriracha aioli avocado-lime crema, wonton taco	24
Scallop Carpaccio valencia orange, cracked black pepper micro greens, lemon oil	22
Crab Stack jumbo lump crab, avocado, cucumber, edamame, tomato green onion, micro greens, lemon pepper remoulade	27

APPETIZERS

Steak Tartare crispy capers, shallots, herbs, dijon quail egg, toasted brioche	25
Crispy Calamari cherry peppers, calabrian chili aioli	21
Butcher's Cut Bacon peppered bourbon-maple glaze	20
Korean Wagyu Meatballs spicy bulgogi glaze, crispy vermicelli	22
Scallops & Bacon pan seared scallops, butcher's cut bacon onion jam, citrus beurre blanc	24

SOUPS & SALADS

Classic French Onion house beef bone broth, caramelized onions gruyere, provolone	15
Lobster Bisque lobster, sweet butter, cognac cream	16
The Prime Wedge baby iceberg, heirloom tomatoes, deviled egg, pickled onions, Nueske bacon lardons, maytag blue crumble	15
Caesar hearts of romaine, crispy capers, pecorino romano grana padano, white anchovy, brioche croutons	15

WOOD FIRED PRIME STEAKS & SIGNATURE CHOPS

Filet Mignon 8 oz	56
Classic New York Strip 14 oz	56
Prime Ribeye 14 oz	64
Filet Mignon 10 oz	65
Prime Dry Aged New York Strip 14 oz	69
Australian Wagyu 6 oz sirloin, braised short rib crostini truffle oil, blackberry compote	75
Park Place Porterhouse 40 oz mushroom and shallot confit garlic mashed potatoes	145

Prime Tomahawk 180
40 oz

ENHANCEMENTS

au poivre6	truffle butter.....6
red wine demi glace ...6	garlic herb butter.....6
house steak sauce6	calabrian chili butter..6
bearnaise6	grilled shrimp16
blue cheese sauce6	crab oscar19
chimichurri6	jumbo lump crab40

PARK PLACE PRIME SPECIALTIES

Filet Au Poivre 65
peppercorn encrusted filet mignon, cognac cream
sautéed spinach, truffle fries

Lamb Chops 60
rosemary jus lié, garlic mashed potatoes
sautéed spinach

Vegetarian Stir Fry 39
spicy vermicelli, edamame, shitake and enoki
mushrooms, carrots, scallions, baby bok choy, bell peppers
spicy garlic chili crunch

Roasted Chicken 42
rosemary jus lié, garlic mashed potatoes, grilled asparagus

Park Place Prime Burger 35
10 oz wagyu beef, caramelized onions, gruyere
truffle butter, brioche, garlicky fries

Roasted Duck 46
confit leg, seared breast, seasonal berry gastrique
grilled asparagus, rosemary potatoes

FISH & SHELLFISH

Crab Cakes 47
summer corn, edamame, chipotle aioli, sautéed spinach

Chilean Sea Bass 53
baby bok choy, asian ginger-soy black bean sauce
sushi rice

Park Place Prime Surf & Turf MP
9 oz lobster tail, filet mignon, grilled asparagus
rosemary potatoes
add crab imperial +25

Whole Maine Lobster MP
add crab imperial +25

Lobster Tail 68
9 oz cold water tail
add crab imperial +25

Scottish Salmon 45
blackened, sautéed scottish salmon, white wine
shallot garlic butter, roasted red pepper polenta

Ahi Tuna 46
japanese furikake, black garlic, miso
pickled cucumber, ginger rice

SIDES

lobster truffle mac and cheese 24

bacon roasted brussels sprouts 14

grilled asparagus 14

wild mushroom confit 14

truffle fries 14

creamed spinach 14

sautéed spinach 14

garlic mashed potatoes 14

loaded baked potato 14

shishito peppers 14

