



# PARK PLACE

## ◆ PRIME ◆



### COCKTAILS

<b>Gin Spritz</b> bombay cru, aperol, prosecco, rosemary	17	<b>Doli</b> pineapple infused teremana blanco tequila, bergamot, citrus oil	16
<b>Tequila Spritz</b> espolón blanco, grand marnier, chinola passion fruit prosecco, vanilla bean bitters	16	<b>Whisky Sour</b> old forester bourbon, lemon-grapefruit oleo, egg white angostura bitters	16
<b>Prime Manhattan</b> michter's rye, long branch bourbon, house vermouth black walnut bitters, orange bitters	18	<b>Italian Bourbon</b> buffalo trace bourbon, amaro dell'etna, italian cherry liqueur, carpano antica, orange bitters, luxardo cherry, lemon	16

### SIGNATURE OLD FASHIONEDS

<b>The Field</b> wagyu washed woodford rye, koji, angostura bitters	20	<b>The Smokehouse</b> smoked old fashioned with russell's reserve single barrel rye, hickory-smoked vanilla, angostura bitters, orange oil	28
<b>The Farm</b> whistlepig rye, maple-bacon, burnt orange bitters	20	<b>El Campo</b> teremana añejo, agave, arabica coffee bitters, chocolate mole	20
		<b>The Island</b> diplomatico, guava, P.O.G. bitters	20

<b>Spicy Margarita</b> patrón silver tequila, ancho reyes chili liqueur pressed lime, agave, black sea salt	18	<b>Espresso Martini</b> tito's handmade vodka, caffè borghetti coffee liqueur espresso, torched marshmallow	16
<b>Paper Plane</b> angel's envy bourbon, aperol, amaro nonino, lemon	17	<b>Blueberry Lemon Drop</b> grey goose le citron, cointreau, local blueberries lavender, lemon	16
<b>Cultivation</b> bontanist gin, green chartreuse, carpano bianco cynar, lemon shrub, orange bitters	17	<b>Strawberry Mule</b> rémy martin v.s.o.p. cognac, strawberry rhubarb ginger beer, plum bitters	17

### RAW BAR

<b>½ Dozen Oysters on the Half Shell</b> roasted black peppercorn cocktail champagne mignonette	22	<b>Seafood Tower</b> oysters and clams on the half shell, ahi tuna poke shrimp cocktail, chilled lobster	85 / 120
<b>½ Dozen Clams on the Half Shell</b> roasted black peppercorn cocktail	22	<b>Tuna Crudo</b> sliced ahi tuna, ponzu, sesame, cilantro, lime avocado, house wonton crisps	23
<b>Shrimp Cocktail</b> roasted black peppercorn cocktail, house mustard	24	<b>Scallop Carpaccio</b> thinly sliced diver scallops, grapefruit cracked black pepper, micro greens, lemon oil	22
<b>Shrimp Ceviche</b> seasonal citrus, jalapeño, tomato, bell pepper extra virgin olive oil, cilantro, red onion, avocado house tortilla crisps	18	<b>Crab Stack</b> jumbo lump crab, avocado, cucumber, edamame, tomato green onion, micro greens, lemon pepper remoulade	27

### APPETIZERS

<b>Steak Tartare</b> crispy capers, shallots, herbs, dijon quail egg, toasted brioche	25
<b>Butcher's Cut Bacon</b> peppered bourbon-maple glaze	20
<b>Crispy Calamari</b> cherry peppers, calabrian chili aioli	21

### SOUPS & SALADS

<b>Classic French Onion</b> house beef bone broth, caramelized onions gruyere, provolone	14
<b>Crab Bisque</b> sweet blue crab, sherry	16
<b>The Prime Wedge</b> baby iceberg, heirloom tomatoes, deviled egg, pickled onions, nueske bacon lardons, maytag blue crumble	15
<b>Caesar</b> hearts of romaine, crispy capers, pecorino romano grana padano, white anchovy, brioche croutons	15

## WOOD FIRED PRIME STEAKS & CHOPS

<b>Filet Mignon</b> 8 oz	55
<b>Classic New York Strip</b> 14 oz	55
<b>Prime Ribeye</b> 14 oz	63
<b>Filet Mignon</b> 10 oz	65
<b>Prime Dry Aged New York Strip</b> 14 oz	68
<b>Australian Wagyu</b> 6 oz herb roasted bone marrow blackberry compote	70
<b>Park Place Porterhouse</b> 40 oz mushroom and shallot confit garlic mashed potatoes	140

<p><b>Prime Tomahawk MP</b> 40 oz bacon roasted brussels sprouts truffle fries</p>
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<h3>ENHANCEMENTS</h3>	
au poivre .....6	truffle butter.....6
red wine demi glace ...6	garlic herb butter.....6
house steak sauce .....6	calabrian chili butter..6
bearnaise .....6	bone marrow.....11
maytag crema .....6	grilled shrimp .....16
chimichurri .....6	crab oscar .....19

## PARK PLACE PRIME SPECIALTIES

<b>Park Place Prime Burger</b> 10 oz wagyu beef, caramelized onions, gruyere truffle butter, brioche, garlicky fries	33
<b>Lamb Chops</b> rosemary jus lié, garlic mashed potatoes sautéed spinach	60
<b>Roasted Duck</b> confit leg, seared breast, seasonal berry gastrique grilled asparagus, rosemary potatoes	42

<b>Filet Au Poivre</b> peppercorn encrusted filet mignon, cognac cream sautéed spinach, truffle fries	65
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<b>Vegetarian Stir Fry</b> spicy vermicelli, edamame, shitake and enoki mushrooms, carrots, scallions, baby bok choy, bell peppers spicy garlic chili crunch	39
<b>Roasted Chicken</b> rosemary jus lié, garlic mashed potatoes, grilled asparagus	39

## FISH & SHELLFISH

<b>Crab Cakes</b> summer corn, edamame, chipotle aioli buttery parmesan couscous	45
<b>Chilean Sea Bass</b> baby bok choy, asian ginger-soy black bean sauce sushi rice	52

<b>Park Place Prime Surf &amp; Turf</b> 9 oz lobster tail, filet mignon, grilled asparagus rosemary potatoes add crab imperial +25	MP
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<b>Whole Maine Lobster</b> add crab imperial +25	MP
<b>Lobster Tail</b> 9 oz cold water tail add crab imperial +25	68
<b>Scottish Salmon</b> parmesan butter fregola sarda, lemon beurre blanc shaved asparagus	42
<b>Ahi Tuna</b> seared sesame crust, cucumber kimchi, black garlic miso	44

## SIDES

<b>lobster truffle mac and cheese</b>	24
<b>bacon roasted brussels sprouts</b>	14
<b>grilled asparagus</b>	14
<b>wild mushroom confit</b>	14
<b>truffle fries</b>	14
<b>creamed spinach</b>	14
<b>sautéed spinach</b>	14
<b>garlic mashed potatoes</b>	14
<b>loaded baked potato</b>	14
<b>shishito peppers</b>	14

