



PARK PLACE

◆ PRIME ◆



COCKTAILS

| | | | |
|--|----|--|----|
| Gin Spritz bombay cru, aperol, prosecco, rosemary | 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 | Whisky Sour old forester bourbon, lemon-grapefruit oleo, egg white angostura bitters | 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

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| The Field wagyu washed woodford rye, koji, 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, agave, arabica coffee bitters, chocolate mole | 20 |
| | | The Island diplomatico, guava, P.O.G. bitters | 20 |

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

RAW BAR

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

APPETIZERS

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|---|----|--|----|
| Steak Tartare crispy capers, shallots, herbs, dijon quail egg, toasted brioche | 25 | Classic French Onion house beef bone broth, caramelized onions gruyere, provolone | 14 |
| Butcher's Cut Bacon peppered bourbon-maple glaze | 20 | Crab Bisque sweet blue crab, sherry | 16 |
| Crispy Calamari cherry peppers, calabrian chili aioli | 21 | 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 |

SOUPS & SALADS

WOOD FIRED PRIME STEAKS & CHOPS

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

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| <p>Prime Tomahawk MP 40 oz bacon roasted brussels sprouts truffle fries</p> |
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| <h3>ENHANCEMENTS</h3> | |
| au poivre6 | truffle butter.....6 |
| red wine demi glace ...6 | garlic herb butter.....6 |
| house steak sauce6 | calabrian chili butter..6 |
| bearnaise6 | bone marrow.....11 |
| maytag crema6 | grilled shrimp16 |
| chimichurri6 | crab oscar 19 |

PARK PLACE PRIME SPECIALTIES

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

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

FISH & SHELLFISH

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|---|----|
| Crab Cakes summer corn, edamame, chipotle aioli buttery parmesan couscous | 45 |
| Chilean Sea Bass baby bok choy, asian ginger-soy black bean sauce sushi rice | 52 |
| Park Place Prime Surf & Turf 9 oz lobster tail, filet mignon, grilled asparagus rosemary potatoes add crab imperial +25 | MP |
| Whole Maine Lobster add crab imperial +25 | MP |
| Lobster Tail 9 oz cold water tail add crab imperial +25 | 68 |
| Scottish Salmon parmesan butter fregola sarda, lemon beurre blanc shaved asparagus | 42 |
| Ahi Tuna seared sesame crust, cucumber kimchi, black garlic miso | 44 |

SIDES

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| 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 |



WINES BY THE GLASS

SPARKLING

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| Prosecco, Caposaldo, Italy | 13 |
| Prosecco Rosé, Mionetto, Italy | 13 |
| Champagne, Moët & Chandon Prestige, France | 38 |

WHITE WINES

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| Moscato, Caposaldo, Italy | 11 |
| Rosé, Hampton Water, France | 13 |
| White Blend, Caymus Conundrum, California | 13 |
| Pinot Grigio, Pighin, Friuli | 13 |
| Pinot Grigio, Santa Margherita, Friuli | 18 |
| Sauvignon Blanc, Daou, Paso Robles | 13 |
| Sauvignon Blanc, Craggy Range, New Zealand | 16 |
| Chardonnay, Mer Soleil Reserve, Monterey | 14 |
| Chardonnay, Hartford Court, Russian River | 18 |

RED WINES

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| Chianti Classico DOCG, Barone Brolio, Tuscany | 15 |
| Pinot Noir, La Crema, Monterey | 14 |
| Pinot Noir, Decoy, California | 17 |
| Merlot, St Francis, Sonoma | 13 |
| Red Blend, The Walking Fool by Caymus, Suisan Valley .. | 16 |
| Cabernet Sauvignon, Bonanza Lot 7, California | 14 |
| Cabernet Sauvignon, Louis Martini, Sonoma | 18 |
| Nebbiolo, Pertinace, Piedmont | 15 |
| Super Tuscan, Tre by Brancaia, Tuscany | 16 |

SPECIALTY POURS

Coravin (4 oz)

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| Cabernet Sauvignon, Caymus, California | 45 |
| Cabernet Sauvignon, Far Niente 2018, Napa | 60 |

DRAFT BEER..... 9

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| Blue Moon, Belgian White |
| Modelo Especial |
| Dogfish Head, 60 Minute IPA |
| New Belgium, Voodoo Ranger Juicy Haze IPA |
| Sam Adams, Seasonal |
| Spellbound Brewing, Bally's Exclusive Mango IPA |
| Cape May Brewing, Always Ready Hazy Pale Ale |
| Stella Artois |

BOTTLES

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| Domestic | 8 |
| Budweiser | |
| Coors Light | |
| Miller Lite | |
| Michelob Ultra | |
| Yuengling Lager | |
| Import / Craft | 9 |
| Corona Extra | |
| Heineken | |
| Cape May Brewing, Cape May IPA | |
| New Belgium, Fat Tire Ale | |
| Alternatives | 9 |
| High Noon, Black Cherry | |
| Truly, Wild Berry | |
| Heineken 0.0 | |

SPIRITS

BOURBON

| | |
|----------------------------------|----|
| Evan Williams | 17 |
| Buffalo Trace | 18 |
| Elijah Craig | 18 |
| Long Branch | 18 |
| Makers Mark | 18 |
| Michter's US*1 Small Batch | 18 |
| Old Forester | 18 |
| Wild Turkey | 18 |
| Woodford Reserve | 18 |
| Blanton's | 20 |
| Maker's 46 | 20 |
| Woodford Double Oaked | 20 |
| Angel's Envy | 22 |

RYE WHISKEY

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| Woodford | 18 |
| Michter's US*1 Single Barrel | 19 |
| WhistlePig | 21 |
| Wild Turkey Rare Breed Single Barrel | 22 |
| Angel's Envy | 30 |

TENNESSEE WHISKEY

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| Jack Daniel's | 17 |
| Gentleman Jack | 18 |
| Jack Daniel's Single Barrel | 20 |
| Jack Daniel's Sinatra Select | 70 |

IRISH WHISKEY

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| Tullamore D.E.W. | 17 |
| Redbreast Irish Whiskey | 31 |

SCOTCH BLENDED WHISKEY

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| Dewar's | 17 |
| Monkey Shoulder | 18 |
| Johnnie Walker Black | 18 |
| Johnnie Walker Blue | 85 |

SINGLE MALT SCOTCH

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| Oban | 22 |
| The Glenfiddich | 23 |
| Laphroaig 10 | 32 |
| Macallan 12 | 32 |
| Macallan 15 | 70 |

BRANDY/COGNAC

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|---------------------------|----|
| Courvoisier VS | 17 |
| Hennessy VS | 18 |
| D'ussé V.S.O.P. | 21 |
| Rémy Martin V.S.O.P. | 21 |
| Rémy Martin 1738 | 32 |
| Hennessy X.O. | 95 |

Rémy Martin, Louis XIII

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|------------|-----|
| ½ oz | 200 |
| 1 oz | 400 |
| 2 oz | 800 |