



# PARK PLACE

## ◆ PRIME ◆



### COCKTAILS

<b>Hugo Spritz</b>	17	<b>Doli</b>	16
st. germain elderflower liqueur, caposaldo prosecco lime, mint		pineapple infused teremana blanco tequila, bergamot, citrus oil	
<b>Tequila Spritz</b>	16	<b>Espresso Martini</b>	16
espolón blanco tequila, grand marnier, chinola passion fruit prosecco, vanilla bean bitters		tito's handmade vodka, caffè borghetti coffee liqueur espresso, torched marshmallow	
<b>Prime Manhattan</b>	18	<b>Mai Tai</b>	16
michter's rye, long branch bourbon, house vermouth black walnut bitters, orange bitters		mt. gay rum, cointreau, orgeat, pineapple, lime	

### SIGNATURE OLD FASHIONEDS

<b>The Caffè</b>	20	<b>The Smokehouse</b>	28
woodford reserve bourbon, caffè borghetti, orange bitters		smoked old fashioned with russell's reserve single barrel rye, hickory-smoked vanilla, angostura bitters, orange oil	
<b>The Ocho</b>	20	<b>El Campo</b>	20
bacardi 8 year rum, demerara, angostura bitters		teremana añejo tequila, agave, mole bitters	

<b>Margarita</b>	18	<b>Prime Star Martini</b>	16
patrón silver tequila, pressed lime, agave, black sea salt		ketel one vodka, chinola passionfruit liqueur, vanilla lime, prosecco side car	
<b>Park Place Prime Paloma</b>	17	<b>Blueberry Lemon Drop</b>	16
don julio blanco tequila, ancho reyes chili liqueur fever tree grapefruit soda, lime		grey goose le citron vodka, cointreau, local blueberries lavender, lemon	
<b>Cosmopolitan</b>	17	<b>Strawberry Mule</b>	17
belvedere vodka, grand marnier, cranberry lime, orange		rémy martin v.s.o.p. cognac, strawberry ginger beer, plum bitters	

### RAW BAR

<b>½ Dozen Oysters on the Half Shell</b>	22
roasted black peppercorn cocktail champagne mignonette	
<b>½ Dozen Clams on the Half Shell</b>	22
roasted black peppercorn cocktail	
<b>Shrimp Cocktail</b>	24
roasted black peppercorn cocktail, house mustard	
<b>Seafood Ceviche</b>	24
shrimp, scallops, lobster, citrus pico de gallo avocado, house tortilla chips	
<b>Cherry Pepper Crispy Shrimp</b>	22
grilled lemon, calabrian chili aioli	

<b>Seafood Tower</b>	85 / 120
oysters and clams on the half shell, ahi tuna poke shrimp cocktail, chilled lobster	

<b>Ahi Tuna Tacos</b>	24
radish, cabbage, sriracha aioli avocado-lime crema, wonton taco	
<b>Broiled Oysters</b>	30
fire broiled, white wine, garlic parmesan	
<b>Crab Stack</b>	27
jumbo lump crab, avocado, cucumber, edamame, tomato green onion, micro greens, lemon pepper remoulade	

### APPETIZERS

<b>Crab Stuffed Mushrooms</b>	30
lump crab, fontina cheese, meyer lemon aioli	
<b>Crispy Calamari</b>	21
cherry peppers, calabrian chili aioli	
<b>Butcher's Cut Bacon</b>	20
peppered bourbon-maple glaze	
<b>Korean Wagyu Meatballs</b>	22
spicy bulgogi glaze, crispy vermicelli	
<b>Scallops &amp; Bacon</b>	24
pan seared scallops, butcher's cut bacon onion jam, citrus beurre blanc	

### SOUPS & SALADS

<b>Classic French Onion</b>	17
house beef bone broth, caramelized onions gruyere, provolone	
<b>Chef's Seasonal Soup Selection</b>	17
<b>The Prime Wedge</b>	17
baby iceberg, heirloom tomatoes, deviled egg, pickled onions, nueske bacon lardons, maytag blue crumble	
<b>Caesar</b>	17
hearts of romaine, crispy capers, pecorino romano grana padano, white anchovy, brioche croutons	

## WOOD FIRED PRIME STEAKS & SIGNATURE CHOPS

<b>Filet Mignon</b> 8 oz	59
<b>Classic New York Strip</b> 14 oz	59
<b>Prime Ribeye</b> 14 oz	67
<b>Filet Mignon</b> 10 oz	67
<b>Prime Dry Aged New York Strip</b> 14 oz	70

<b>Slow Roasted Boneless Prime Rib</b> 22 oz natural jus, creamy horseradish	75
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<b>Park Place Porterhouse</b> 40 oz mushroom and shallot confit smashed potatoes	150
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<b>Prime Rib Chop</b> 175 34 oz bacon roasted brussels sprouts, truffle fries
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## ENHANCEMENTS

au poivre.....6	truffle butter.....6
red wine demi glace...6	garlic herb butter.....6
house steak sauce.....6	grilled shrimp.....16
bearnaise.....6	crab oscar.....19
chimichurri.....6	jumbo lump crab ....40

## PARK PLACE PRIME SPECIALTIES

<b>Filet Au Poivre</b> peppercorn encrusted filet mignon cognac cream, truffle fries	67
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<b>Lamb Chops</b> rosemary jus lié, garlic mashed potatoes sautéed spinach	MP
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<b>Pork Chop Paillard</b> chianti demi glaze, seasonal greens, lemon vinaigrette saffron aioli, aged balsamic	48
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<b>Roasted Chicken</b> rosemary jus lié, smashed potatoes, grilled asparagus	42
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<b>Park Place Prime Burger</b> 10 oz wagyu beef, caramelized onions, gruyere truffle butter, brioche, garlicky fries	35
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<b>Roasted Duck</b> confit leg, seared breast, seasonal berry gastrique grilled asparagus, rosemary potatoes	46
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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
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## FISH & SHELLFISH

<b>Crab Cakes</b> summer corn, edamame, chipotle aioli, sautéed spinach	50
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<b>Parmesan Crusted Chilean Sea Bass</b> cannellini beans, spinach, tomato, lemon butter	53
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<b>Park Place Prime Surf &amp; Turf</b> 9 oz lobster tail, filet mignon, sautéed spinach add crab imperial +25	MP
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<b>Whole Maine Lobster</b> add crab imperial +25	MP
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<b>Lobster Tail</b> 9 oz cold water tail add crab imperial +25	68
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<b>Scottish Salmon</b> honey soy glaze, jasmine rice, crispy vermicelli toasted sesame	48
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<b>Carribean Chillo</b> pan-seared red snapper, rice and beans, crispy plantains garlic butter, salsa verde	48
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<b>Lobster Fra Diavolo</b> pici toscani pasta, calabrian chili pepper, burrata	50
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## SIDES

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