



DOWNTOWN PRIME
Steaks & Cocktails

Valentine's Day

FRIDAY, FEBRUARY 14TH, 2025

Prix Fixe \$169 per person • With Chef's Suggested Additions Below

FIRST COURSE

(Choice of)

BLACK TRUFFLE RISOTTO
FRESH TRUFFLE, FINE HERBS
*Supplement • \$12

STEAK TARTARE
BEEF TENDERLOIN, QUAIL EGG, DIJON
HORSERADISH, TOASTED BRIOCHE

JUMBO SHRIMP COCKTAIL
EXTRA VIRGIN OLIVE OIL
CRACKED PEPPER
SPICY COCKTAIL SAUCE

LOBSTER BISQUE
MAINE LOBSTER, BRANDY
CRÈME FRAÎCHE

ONION SOUP
SWEET ONIONS, BABY SWISS &
MOZZARELLA CHEESE, SHERRY WINE

WEDGE SALAD
CHOPPED TOMATOES, BLUE CHEESE CRUMBLES
GRILLED SCALLIONS, APPLEWOOD SMOKED BACON
HARD COOKED EGG, UPPER RANCH DRESSING

THE "REAL" GARBAGE SALAD
ROMAINE, BABY LOLA ROSA
CHERRY TOMATOES, ARTICHOKE HEARTS
DRIED SALAMI, CUCUMBERS, OLIVES
HEARTS OF PALM, BLUE CHEESE
CRISPY SHALLOTS, GULF SHRIMP
CHAMPAGNE-DIJON VINAIGRETTE

CAESAR SALAD
HEARTS OF ROMANE
BRIOCHE GARLIC CROUTON
WHITE ANCHOVIES, SHAVED PARMESAN

Chilled Shellfish Platter

MAINE LOBSTER, KING CRAB LEGS, EAST & WEST COAST OYSTERS JUMBO SHRIMP COCKTAIL
OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE

*Supplement • \$49 Per Person

CAVIAR

1oz. ROYAL OSETRA CAVIAR
TOASTED BRIOCHE, EGG WHITES, EGG YOLKS, MINCED CHIVE, RED ONION, CRÈME FRAÎCHE

*Supplement • \$199

ENTRÉES

(Choice of)

COLORADO LAMB CHOPS
PARMESAN - PINE NUT CRUST
ROSEMARY RED WINE SAUCE
*Supplement • \$19

DOVER SOLE
SAUTÉED, MASCARPONE
POTATO PUREE, BABY GULF SHRIMP LEMON
BUTTER, BLACK GARLIC, MINCED CHIVES
*Supplement • \$19

18oz. PRIME RIB
CREAMY HORSERADISH, NATURAL JUS
YORKSHIRE BREAD PUDDING

8oz. FILET MIGNON
REVIER CATTLE CO., OLIVIA, MN

SURF & TURF
12oz. NEW YORK SIRLOIN
SHRIMP SCAMPI, NATURAL JUS

CRAZY "KOO-KOO" CHICKEN
SLOW ROASTED, HALF ORGANIC CHICKEN
CITRUS MARINADE, SAFFRON JASMINE RICE
ROASTED CHICKEN JUS

FAROE ISLAND SALMON
PAN SAUTÉED
BUTTERNUT SQUASH PURÉE
ROASTED SPAGHETTI SQUASH
BLOOD ORANGE BUERRE BLANC

Colossal Australian Lobster Tail

2 LB. ALL LOBSTER TAIL MEAT, SCAMPI SAUCE, CLARIFIED BUTTER

*Supplement • \$89

Add to Your Steaks

BAKED STUFFED SHRIMP
"2 EACH" DRAWN BUTTER
*Supplement • \$26

FRESH TRUFFLES
BY THE GRAM SHAVED TABLE SIDE
*Supplement • \$MP

STEAK SAUCES
BÉARNAISE, CREAMY HORSERADISH
ROASTED SHALLOT RED WINE
CHIMICHURRI, AU POIVRE
*Supplement • \$5 each

KING CRAB
1/2 LB., GARLIC BUTTER
*Supplement • \$MP

BABY TRISTAN LOBSTER TAIL
FRESH LEMON & DRAWN BUTTER
*Supplement • \$36 - 1ea. / 5oz.

SIDES

(Choice of)

GRILLED ASPARAGUS
SHALLOTS, FRESH HERBS

POTATO GNOCCHI
WHITE TRUFFLE CREAM

GEORGE'S CREAM CORN

WHOLE MAINE LOBSTER MAC N CHEESE
*Supplement • \$48

MUSHROOMS AND ONIONS
SAUTÉED, FRESH HERBS

BELGIAN MASHED POTATO
ADD LOBSTER
*Supplement • \$24

DESSERTS

(Choice of)

F'N CHOCOLATE CAKE
CHOCOLATE GANACHE,
RASPBERRY PRESERVES

VEGAN PEANUT BUTTER PIE
OREO COOKIE CRUST, DAIRY FREE WHIPPED CREAM
PEANUT BUTTER DRIZZLE, TOASTED PEANUTS

RED VELVET CHEESECAKE
FRESH WHIPPED CREAM
LOADS OF STRAWBERRIES



OFFICIAL STEAKHOUSE OF THE VEGAS GOLDEN KNIGHTS

* CONSUMING RARE OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS

ANY ITEM WITH PRICING OR CHEF'S SUGGESTION IS IN ADDITION TO THE PRIX FIXE MENU PRICE.