

PRIMERS

soup of the day	chef's choice
burrata salad	pepperonata, mache, aged balsamico
prime salad	mesclun greens, balsamic vinaigrette, warm goat cheese, applewood smoked bacon
caesar salad	romaine, croutons, parmesan, classic caesar dressing
baby wedge salad	bacon, blue cheese, tomato, red onion, buttermilk ranch
crab cake	arugula, radish, sriracha aioli
caramelized figs	shaved prosciutto, almonds, goat cheese

MIZU SUSHI

*crab & yellowtail roll	spicy yellowtail, avocado, crunch, tobiko, topped with spicy crab
*sat roll	shrimp tempura, asparagus, spicy mayo, tuna, yellowtail, yuzu olive oil, fried leeks
*red roof roll	shrimp, avocado, topped with spicy tuna, spicy mayo, eel sauce
*spicy roll	tuna, salmon, or hamachi
*triple spicy roll	spicy yellowtail, tuna, jalapeño, topped with tuna, salmon, yellowtail
*montauk roll	spicy tuna, avocado, tempura crunch, topped with lobster, yuzu mayo, eel sauce
tornado roll	shrimp, avocado, crispy potato, eel sauce
*mount fuji roll	spicy tuna, avocado, topped with lobster, white tuna, tempura crunch
*starr roll	salmon, mango, tempura crunch, avocado, spicy mayo
*green lotus	spicy tuna, lump crab, asian pear wrapped in avocado

* Served raw, undercooked, or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions.

SEAFOOD BAR

lobster cocktail	1 1/4 lb chilled lobster
shrimp cocktail	the classic
crab cocktail	colossal
king crab legs	1 lb
*littleneck clams	half dozen dozen

OYSTERS

*beausoleil	new brunswick, canada	each
*kumamoto	puget sound, washington	each
*blue point	long island sound, new york	each
*island creek	duxbury, massachusetts	each

*prime grand plateau seasonal raw bar tower serves 2-6

STEAK AND CHOPS

*petite filet mignon	8 oz.
*filet mignon	12 oz.
*delmonico	21 day dry aged c.a.b. 16 oz.
USDA Prime, 21 day dry aged	
*new york strip	16 oz.
*tellers ribeye	40 oz.
*porterhouse for 2	40 oz.

ENHANCEMENTS

parmesan crust	bearnaise sauce
melted blue cheese	au poivre sauce
butter poached lobster	bordelaise
crispy onions & sriracha butter	brie fondue

THE FULL DISH

*the prime brunch	two eggs, applewood smoked bacon, roasted skillet potatoes, fresh juice or coffee
*eggs benedict	canadian bacon, poached eggs, hollandaise
huevos rancheros	crispy tortilla, fried eggs, spicy ranchero sauce, cotija
lobster huevos rancheros	butter poached lobster
prime omelette	black forest ham, cheddar, skillet potatoes
skillet pancake	seasonal berries, maple syrup
*short ribs 'n eggs	braised short rib, two eggs any style, skillet potatoes, borderlaise
*wellington	filet mignon, mushroom duxelles, borderlaise, brie fondue, puff pastry
salad with grilled shrimp	grapefruit, avocado, red onion, bibb lettuce, creamy yuzu dressing
*scottish salmon	miso roasted eggplant, citrus-soy glaze, roasted maitake
chicken grecco	half organic chicken, tomatoes, cucumbers, peppers, olives, feta, red wine vinaigrette
*"black label" burger	applewood smoked bacon, cheddar, prime fries
*tuna sandwich	everything crusted tuna, brioche bun, avocado, miso mustard, prime fries

SIDES

bacon	applewood smoked
toast	white, whole wheat, rye
prime fries	shoe string
sweet potato fries	

EXECUTIVE CHEF JAMES ORLANDI

 Tag photos to @primehuntington

rare: seared outside, center cool and red
medium-rare: seared outside, center warm and red
medium: cooked outside, center hot, pink
medium-well: cooked outside, center hot, slight pink