

APPETIZERS

Onion Rings

fermented beer batter | spicy ranch 10

Calamari Fritti

sweet chili sauce 14

Spinach Artichoke Dip

smoked bacon | smoked Swiss | toasted baguette 12

Lobster Corndogs

chipotle honey mustard 21

*Crab Cakes

jalapeno tartar 24

Baked Brie

almond crust | Utah honey | raspberry 15

Crab & Andouille Stuffed Mushrooms

bearnaise sauce | parmesan crust 16

Chan's Ribs

Spicy plum glazed 17

Colossal Shrimp Cocktail 18

Chilled Alaskan King Crab 1 Lbs. 60

SALAD | SOUP

House

greens | cucumber | grape tomato | carrot
herbed croutons | balsamic vinaigrette 9

Caesar

romaine | fresh parmesan | creamy
Caesar | herbed croutons 10

Seasonal

greens | blackberry | candied pecan | cranberry
bleu cheese | smoked bacon | citrus vinaigrette 11

Iceberg Wedge

crumbled bleu cheese | chopped bacon |
red onion | tomato | Ranch dressing 10

New England Clam Chowder 12

SIDES

Giant Baked Potato 9

White Cheddar + Garlic Mashed Potato 9

Bleu Crusted 13

Rosemary Black Truffle Fries 10

Au Gratin Potatoes 11

Roasted Asparagus 13

Brussel Sprouts

spicy mustard roasted 12

Corn Pudding

jalapeno | bacon | cheddar 11

Sauteed Portabella Mushrooms 10

Smoked Swiss Creamed Spinach 9

Sweet Potato JoJos

chipotle honey mustard 12

STEAKS & CHOPS

All natural USDA Prime beef from Niman Ranch and 44 Farms
out of Texas. All of our
beef is either dry or wet aged

*Medallions + Mushrooms

bacon wrapped | sauteed portabellas |
bleu cheese butter 32

*USDA Prime Sirloin

Baseball-cut 12oz. 37

*Filet Mignon

tender center-cut
8oz. 43 12oz. 52

Kings Crown

Filet Mignon | lump crab cake | bearnaise sauce 55

*USDA Prime New York Strip 16oz. 49

*USDA Prime Cowboy Ribeye

28 Day Dry Aged 22oz. 69

*USDA Prime Delmonico

21 day aged thick-cut boneless ribeye 20oz. 58

*Kurobuta Pork Chop

Apple brandy BBQ | aged cheddar
garlic mashed potato 11oz. 38

ADD Oscar style

Lump crab cake | asparagus | bearnaise 15

ADD Giant Shrimp Scampi

Garlic butter broiled 16

ADD Bleu Cheese Crust 6

SEASONAL FAVORITES

*BBQ Glazed Organic Chicken

White cheddar mashed | Bacon kissed brussels 33

*Spicy Shrimp Scampi

Garlic rice pilaf | Roasted asparagus 34

Buratta & Pesto Raviolis

Roasted Tomatoes | Basil Pesto 28

*Steamed 3/4 Lbs. Lobster Tail

roasted asparagus | drawn butter 54

*Halibut

potato chip and parmesan crust | red
pepper aioli | brussels 41

COMBO PLATES

each served with white cheddar mashed potato
and roasted asparagus

Filet Mignon + 3/4 Lbs. Lobster 87

Filet Mignon + 3/4 Lbs. King Crab 87

Halibut + Spicy Shrimp Scampi 53

Lobster + King Crab 95

PRIX FIXE \$78

Make a selection from each category

SALAD

Choose any soup or salad

APPETIZER

Individual Shrimp Cocktail OR Chan's Ribs OR Lump Crab Cake

ENTREE (choose 1)

8oz. Filet Mignon

14oz. USDA Prime New York Strip

Potato Crusted Halibut

SIDE

Choose any side

DESSERT

Choose any dessert

TASTING MENU \$98

Make a selection from each category

SALAD

Choose any soup or salad

APPETIZER

Individual Colossal Shrimp & Jumbo Lump Crab Cocktail

ENTREE (choose 1)

Dry aged ribeye "Cowboy" chop

Lobster Crowned Filet Mignon

with sauteed lobster and asparagus

Halibut & Lobster

Bleu Delmonico

bleu cheese and horseradish
crusted Delmonico ribeye

SIDE

Choose any side

DESSERT

Choose any dessert



CHRISTOPHER'S PRIME
tavern + grill
