

OCEAN PRIME

FISH • STEAKS • COCKTAILS

SOUPS

FRENCH ONION \$ 8
BRANDY & AGED SWISS

SHE CRAB BISQUE \$ 9
CRAB FRITTER

RAW BAR

COLOSSAL SHRIMP COCKTAIL* \$ 15

OYSTERS ON THE HALF SHELL* \$ 16

CHILLED CRAB MEAT COCKTAIL* \$ 16

“SMOKING” SHELL FISH TOWER* MKT

SERVED W/HORSERADISH COCKTAIL SAUCE

APPETIZERS

WHITE TRUFFLE CAVIAR DEVEILED EGGS \$ 11

SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS \$ 12

SWEET CHILI POINT JUDITH CALAMARI \$ 13

AHI TUNA TARTAR, AVOCADO, GINGER PONZU* \$ 15

AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE \$ 12

CRISPY FRIED CRAB CAKE, SWEET CORN CREAM \$ 15

“SURF N TURF,” DIVER SCALLOPS, SLOW BRAISED SHORT RIBS \$ 16

CLASSIC OYSTERS ROCKEFELLER \$ 15

SIGNATURE APPETIZER

COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE \$ 16

SALADS

CRISP WEDGE OF ICEBERG, RED ONION,
SMOKED BACON, GRAPE TOMATOES,
BLEU CHEESE, CABERNET BUTTERMILK DRESSING \$ 9

HEARTS OF ROMAINE KNIFE & FORK CAESAR,
PARMESAN GARLIC DRESSING & SOURDOUGH CROSTINI \$ 9

OCEAN PRIME HOUSE SALAD, ROMAINE,
SPINACH, GRANNY SMITH APPLES, GOAT CHEESE,
WALNUTS, SHERRY MUSTARD VINAIGRETTE \$ 10

CHOP CHOP SALAD, HARD COOKED EGG, SALAMI,
FRESH MOZZARELLA, SMOKED BACON, CLUB DRESSING \$ 11

BEEFSTEAK TOMATO SALAD, CREAMY HERB DRESSING,
WILD ARUGULA, RED ONION, CRUMBLED BLEU CHEESE \$ 10

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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CHEF'S SPECIALTIES

PECAN CRUSTED MOUNTAIN TROUT, SKILLET BEANS, BROWN BUTTER	\$ 24
PARK FARMS AMISH CHICKEN, ASPARAGUS, LEMON PAN JUS	\$ 23
GINGER SALMON, STIR-FRIED SNAP PEAS, SOY BUTTER SAUCE	\$ 26
PORK PORTERHOUSE, BRUSSELS SPROUTS, POMMERY MUSTARD JUS	\$ 27
BLACKENED GULF SNAPPER, WILTED SPINACH & JALAPEÑO CORN TARTAR	\$ 29
DIVER SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	\$ 29
SALT N PEPPER TUNA, WILD MUSHROOMS, GREEN PEPPERCORN SAUCE	\$ 31
CHILEAN SEA BASS, GLAZED CARROTS, CHAMPAGNE TRUFFLE SAUCE	\$ 34

PRIME FEATURE

ALASKAN KING CRAB RAVIOLI, ASIAGO CHEESE, ROASTED TOMATO CREAM	\$ 23
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FRESH FISH

PRIME STEAKS

ALL PRIME CUTS ARE PREPARED WITH HOUSE MADE SEASONING AND BROILED AT 1200 DEGREES

MOUNTAIN TROUT	\$ 22	7 OZ PETITE FILET MIGNON	\$ 32
SCALLOPS	\$ 27	10 OZ FILET MIGNON	\$ 38
SCOTTISH SALMON	\$ 24	12 OZ BONE-IN FILET	\$ 43
GULF RED SNAPPER	\$ 27	14 OZ NEW YORK STRIP	\$ 39
SWORDFISH	\$ 27	16 OZ KANSAS CITY STRIP	\$ 38
AUSTRALIAN LOBSTER TAIL	\$ 31	18 OZ RIBEYE	\$ 39
CHILEAN SEA BASS	\$ 32	12 OZ RACK OF LAMB	\$ 38

SAUCES, BUTTERS & TOPPINGS

BÉARNAISE SAUCE	\$ 2
GREEN PEPPERCORN & COGNAC SAUCE	\$ 2
BLACK TRUFFLE BUTTER	\$ 3
MAYTAG BLEU CHEESE CRUST	\$ 4
MUSHROOM BORDELAISE	\$ 4
"OSCAR" STYLE W/ JUMBO LUMP CRABMEAT & BEARNAISE SAUCE	\$ 7
"BENEDICT" CARAMELIZED BACON, POTATO PANCAKE, CRAB HOLLANDAISE	\$ 9

GENERAL MANAGER BRANDON DAVIS
EXECUTIVE CHEF SONNY PACHE

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POTATOES

SCALLION TWICE BAKED WITH CHEDDAR CHEESE & BACON	\$ 9
CREAMY WHIPPED POTATOES	\$ 8
SEA SALT VINEGAR FRIES	\$ 8
POTATO LATKES, APPLE SAUCE & SOUR CREAM	\$ 9
JALAPEÑO AU GRATIN	\$ 9
ROASTED GARLIC MASHED	\$ 9
SEA SALT BAKED POTATO, BUTTER & SOUR CREAM	\$ 8
CANDIED YAMS WITH MARSHMALLOW BRULEE	\$ 8

SUPPER CLUB SIDES

CREAMED SPINACH	\$ 8
JUMBO ASPARAGUS WITH HOLLANDAISE	\$ 9
CARAMELIZED BRUSSELS SPROUTS	\$ 8
SAUTÉED WILD MUSHROOMS	\$ 9
CHOPHOUSE CORN	\$ 8
STEAMED BROCCOLI	\$ 7
CRISPY ONION STRAWS WITH CREAMY HORSERADISH	\$ 7
SESAME STIR-FRIED SNAP PEAS	\$ 8
CRAB FRIED RICE	\$ 9
BLACK TRUFFLE MACARONI & CHEESE	\$11

THE MODERN AMERICAN SUPPER CLUB

LET US ROLL OUT THE RED CARPET

CALL 214.965.0440 AND LET OUR CULINARY TEAM
PREPARE THE PERFECT MENU FOR YOUR SPECIAL OCCASION.

LARGE PARTY ROOMS AVAILABLE