PRIME
ITALIAN STEAKHOUSE

STARTERS

CRISPY CALAMARI house-made marinara 18
STEAKHOUSE BACON pork belly | maple bourbon glaze | cracked black pepper 16
MUSSELS BIANCO/MARINARA spicy tomato | garlic | spicy tomato | white wine | spinach 18
BRUSCHETTA ALLA ROMANO tomatoes | garlic | basil | olive oil | fresh mozzarella | toasted italian bread 15
SAUSAGE & PEPPERS roasted italian sausage | roasted peppers | white wine vesuvio sauce | shaved parmesan 17
WAGYU MEATBALLS ricotta cheese | garlic tomato sauce | arugula salad 22
WAGYU BEEF CARPACCIO shaved wagyu | mushrooms | tomatoes roasted beets | avocado | shaved parmesan lemon caper | vinaigrette 22
BAKED CRAB CAKES romesco sauce | remoulade | tomato | arugula | onion | avocado | lemon dressing 20
SIZZLING SHRIMP SCAMPI garlic | chili | fresh herbs 20

SALADS

CHOPPED WEDGE iceberg | egg | cherry tomatoes | onion | house bacon | crumbled gorgonzola cheese | buttermilk ranch 16
ITALIAN CHOPPED romaine | tomatoes | gorgonzola | pepperoncini | olives | artichoke | cucumber | avocado | red wine vinaigrette 16
CAESAR crisp hearts of romaine | croutons | parmesan cheese | creamy caesar dressing 14

STEAKS / CHOPS / WAGYU

FILLET 8oz 55
PRIME DELMONICO RIBEYE 16oz 60
PRIME NEW YORK SIRLOIN 14oz 60
PRIME BONE-IN RIBEYE 22oz 70
PORK CHOP ALLA DIAVOLA grilled 16oz double cut bone-in chop | garlic | basil | cherry peppers | white wine | veal stock | balsamic | butter sauce 35
GRILLED LAMB CHOPS herb marinated | romesco sauce | red wine reduction | crispy fried onions 52
WAGYU SKIRT Sakura Farm 10oz 60
WAGYU RIBEYE Westholme Australian 16oz 85

BUTTERS / SAUCES

signature borsin blue butter | roasted garlic herb butter | truffle butter | gorgonzola cream sauce | red wine reduction sauce | classic béarnaise sauce
6

STEAK TEMPS

RARE *cool red center* | **MEDIUM RARE** *warm red center* | **MEDIUM** *warm pink through out* | **MEDIUM WELL** *warm brown/slightly pink center* | **WELL** *hot brown/no pink center*

PASTA / RISOTTO

WAGYU SPAGHETTI BOLOGNESE homemade bolognese | tomato basil | burratini cheese | olive oil 34
LOBSTER BUCATINI ALLA CARBONARA cured guanciale | lobster | olive oil | pecorino romano cracked black pepper 38
LINGUINE DI MARE squid ink pasta | calamari | shrimp | scallop | garlic tomato sauce | olive oil 44
BRAISED SHORT RIB RAVIOLI VODKA CREAM handmade ravioli | spinach | vodka cream 32
RISOTTO FUNGI arborio rice | wild mushrooms | truffle oil | basil | topped with stracciatella cheese 29
RISOTTO SCAMPI E CAPESANTE arborio rice | sautéed shrimp | scallops | arugula | avocado 34

POLLO

POLLO MILANESE grilled tomato | arugula | red onion | shaved parmesan | lemon brown butter 32
POLLO LIMON sautéed spinach | capers | lemon sauce 30
POLLO PARMESAN tomato basil | fonduta sauce | mozzarella | parmesan | roasted cherry tomatoes | pesto 32

SEAFOOD

MAPLE PECAN GLAZED SALMON roasted salmon with a maple pecan glaze | bok choy | brussel sprouts | onions | cauliflower | pork belly 39
BRANZINO ALLA VERDURE mediterranean sea bass | fennel puree | mixed vegetables | lemon butter sauce 38
JUMBO SCALLOPS pan seared U10 scallops | squash | vegetable | spinach pernod infused cream sauce | caramelized apples micro greens | served over grilled | asparagus 52
AUSTRALIAN LOBSTER TAIL Western Rock Lobster tail | oven baked | topped with traditional hollandaise sauce Market

SIDES

GRILLED ASPARAGUS lemon butter & parmesan cheese 10
TRUFFLE FRIES steak potatoes | truffle oil | parmesan cheese 10
SAUTÉED MUSHROOMS red wine reduction 9
MASHED POTATOES 8
LOBSTER MAC & CHEESE cheese sauce | lobster 18
CRISPY BRUSSEL SPROUTS cauliflower | onion | house bacon | crispy prosciutto | lemon truffle | vinaigrette 10
BAKED POTATO | LOADED POTATO 6 | 9
SAUTÉED VEGETABLES 10

3% surcharge on all electronic transactions 18% gratuity on all tables 20% gratuity on tables 6 or more No separate checks