



Starters

- jumbo lump crab cake 24**
napa slaw, tartar, chiltepin apricot conserve
- fried calamari 19**
pickled peppers, jalapeño glaze, avocado mousse, heirloom tomato jam
- crispy oyster 24**
kataifi fried, tapioca leek cream, caviar, fry bread galette
- lobster bisque 12**
cultured crema, chive, chipotle oil
- caviar MKT**
blinis, creme fraiche, chive

Salads

- southwest caesar 13**
crisp romaine, smoked jaloro anchovy dressing, shaved parmesan, peppercorn melangè, oak salt lavosh
- py salad 12**
spring greens, shaved seasonal vegetables, ricotta, sourdough crumble, watermelon-chamoy dressing
- petite wedge salad 14**
neuske’s bacon, heirloom roasted tomato, soft egg, pickled onion, shropshire bleu cheese, herb buttermilk vinaigrette
- charred veg 14**
squash, chicory, sugar snaps, kurosanjaku long beans, meyer lemon olive oil, pomegranate molasses

Prime Starters

- prime beef tartare 22**
heirloom peppercorn, allium, preserved egg yolk, anchovy, house-made salt & vinegar chips, cognac aioli
- truffled prime 21**
prime beef tips, 90 day beef garum, cognac cream, wild mushrooms, black truffle & chive
add fresh shaved black truffle +14

Shellfish

- oysters on the half 21**
cocktail, sweet mignonette and classic mignonette, house-made lacto-habanero sauce, lemon
- guaymas shrimp cocktail 23**
micro cantaloupe, cocktail sauce, infused asian pear
- py tower 115**
oysters(3), guaymas shrimp(4), whole lobster, grilled & chilled octopus, snow crab(1/2 lb.)
sub alaskan king crab +MKT
- campechana 24**
cuttlefish, octopus, scallop, shrimp, avocado, cucumber agua fresca

Prime A La Carte

- filet mignon 7oz 49**
- filet mignon 10oz 59**
- ribeye 14oz 59**
- new york strip 12oz 55**
- kc ny 18oz 65**
- cote de boeuf 26oz 140**
- cowboy dry aged ribeye 22 oz 120**
whistle pig preserve, py dry aged 34 days
- porterhouse 32oz 125**
- tomahawk 40oz 165**
- iberico pork rack 24 oz 79**
blackberry gastrique
- domestic rack of lamb 65**
sauce bordelaise
- seasonal twin 8oz lobster tails MKT**
- alaskan king crab 16oz MKT**

Wagyu

american wagyu *MKT*
served a la carte

australian wagyu *MKT*
served a la carte

japanese wagyu *MKT*
served a la carte

Enhancements

smoked maple & chipotle rub 2

py sonoran rub 2

bleu cheese crust 5

shropshire bleu cheese fondue 8

mother mole 12

foie gras 18

shaved black truffles 14

black truffle house churned butter 8

sauce au poivre 7

peppercorn melangè, glace de veau, cognac
& cream

oscar style 25

jumbo lump crab, asparagus & bearnaise

diver scallops (2) 19

shrimp scampi (3) 15

alaskan king crab (8oz) *MKT*

lobster tail (8oz) *MKT*

Entrees

confiture of duck 42

local oyster mushrooms, grana padano sonoran polenta,
cane cherries

sous vide chicken supreme 39

fry bread, queso fresco, smoked tomatillo macha

braised cabbage 31

macha braised cabbage, compressed cauliflower,
celeriac puree, amaranth popcorn
**vegan*

saffron risotto 34

heirloom carrots, english peas, grilled artichoke,
patty pans, braided beans
make it seafood +89

Seafood

ora king salmon 44

crispy skin seared, english pea puree,
tendrils & shoots

chilean sea bass 65

pan seared, whipped potato, long beans,
lemongrass fumet

seasonal fish *MKT*

potato dauphinoise, apple cider glazed beets,
sauce à la crème

diver scallops 79

charred cauliflower gratin, sugar snap tuille,
crispy prosciutto, macha

seafood bouillabaisse 95

lobster, octopus, shrimp, fennel, bruschetta

mariscos 149

lobster, scallop, shrimp, octopus,
lump crab in a spicy sonoran consomme

Accoutrements

pan roasted seasonal mushrooms 12

roasted mushroom garum, garlic, shallots,
herbs, cognac butter

grilled jumbo asparagus 12

aerated bearnaise,
tarragon powder

heirloom carrots 10

tahin lemon drizzle, elote froth

fried brussels sprouts 11

sw butterscotch, tasso, candied pecan

broccolini 9

lemon-garlic, grana padano

mac & cheese 10

5 cheese, lemon crumb

truffle potato pavè 11

black truffle cream & chive

yukon whipped potato 9

roasted garlic, cream, butter, chives
add neuske's bacon +5

seasalt loaded baked potato 9

saffron risotto 10

carlos ochoa chef de cuisine /// michael velarde general manager

**consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk
may increase your risk of food-borne illness.*