

Seafood*

CAVIAR MP

Egg white, egg yolk, cream fraiche, capers, red onion, brioche

JUMBO PRAWN COCKTAIL (3) 24
Lemon, traditional cocktail sauce

KING CRAB 45
Crab emulsion, chives

MAINE LOBSTER TAIL 30
Traditional cocktail sauce

SEAFOOD TOWER 95
Maine lobster, king crab, jumbo prawns, oysters

WEST COAST OYSTERS (6) 19
Champagne mignonette, fresh horseradish



Specialty Steaks*

DRY-AGED BISON
20-oz. Rib-eye | 95

MIYAZAKI A5 WAGYU
8-oz. Striploin | 140
4-oz. Striploin | 80

STEAK TASTING 95 PER PERSON
Chef's selection of three different steaks cooked to your liking, choice of two sides

Steaks*

FILET MIGNON 80
Creekstone Farms, 10-oz.

PETITE FILET MIGNON 55
Creekstone Farms, 5-oz.

PRIME FLATIRON 45
Creekstone Farms, 9-oz.

BONE-IN NEW YORK STRIPLOIN 80
Creekstone Farms, 20-oz.

BONE-IN RIB-EYE 90
Creekstone Farms, 20-oz.

PORTERHOUSE FOR TWO 135
Creekstone Farms, 32-oz.

BONE-IN RIB-EYE FOR TWO 150
USDA Choice, 32-oz.

ADD ON

Marsala Mushroom Ragout 8

Crab Oscar* 20

Shrimp Scampi (3) 16

Béarnaise* 5

House Steak Sauce 5

Lobster Tail 30

King Crab 1 lb. 110

8-oz. 75



Starters

CHEESY GARLIC BREAD 10
Mozzarella cheese, garlic butter

CORIANDER RUBBED LAMB CHOPS* 20
House-made sour cherry BBQ sauce, smoked onion relish

CRAB CAKE* 20
King and lump crab meat, lemon aioli, smoked paprika, grilled lemon, baby arugula

LOBSTER RISOTTO 25
Maine lobster, Carnaroli rice, truffle foam, red ribbon sorrel

PRETZEL-CRUSTED ONION RINGS 12
Stone-ground mustard sauce

PRIME STEAK TARTARE* 16
Cornichon, stone-ground mustard, quail egg, grilled house-made bread

LITTLENECK CLAMS 15
Prosciutto, grilled house-made bread



Soups & Salads

CRAB AND LOBSTER BISQUE 14
Roasted fennel, brandy Chantilly, fennel fronds

FRENCH ONION SOUP 12
Caramelized sweet onions, beef jus, gruyere crouton

CAESAR SALAD* 12
Pure Farms baby romaine, Pecorino Romano cheese, sourdough croutons, classic dressing

CHOPPED SALAD 13
Pure Farms baby romaine, chickpeas, cherry tomatoes, pickled onions, roasted red peppers, artichoke hearts, avocado, candied bacon, crumbled blue cheese, red wine vinaigrette

DREAM DANCE STEAKHOUSE SALAD 12
Iceberg, tomato, Nueske's bacon, red onion, buttermilk Moody blue cheese dressing



Entrées

CATCH OF THE DAY MP

GULF SHRIMP SCAMPI LINGUINE 32
White wine, garlic, tomato, extra virgin olive oil, chili flake

ORGANIC BONE-IN CHICKEN 34
Asparagus, confit fingerling potatoes, marsala mushroom ragout

PETITE STEAK DIANE* 40
Stone-ground mustard, demi-glace, grape tomatoes, scallions, wild mushrooms, brandy, Yukon Gold mashed potatoes

PRIME HANGAR STEAK* 40
Creekstone Farms 12-oz., sweet soy emulsion, tempura sweet potatoes, grilled asparagus tips

VENISON LOIN* 50
Truffled parsnip puree, huckleberry demi-glace, charred broccolini, stained glass potato



Sides

BRUSSELS SPROUTS 12

CHARRED BROCCOLINI 12

FORAGED MUSHROOMS 10
Upon availability

TRUFFLED CREAM SPINACH 10

MASHED POTATOES 10
Yukon Gold potatoes, butter and more butter

SMASHED BABY POTATOES* 10
Caesar dressing, grated parmesan

GRILLED ASPARAGUS 12

TWICE BAKED POTATO 10
Fully loaded

CLASSIC OR LOBSTER MAC & CHEESE 12 | 20
Brioche breadcrumbs



*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us if you have a food allergy. Menu items prepared in our kitchen may contain, or come in contact with, common food allergens.

20% gratuity will be added to all parties of 6 or more. Please note, we will only split checks once for business needs.