

FROM THE SUSHI BAR

Chef Hitoshi focuses exclusively on superior taste in order to provide our guests with the very best sushi, featuring incredibly fresh and impeccably sourced fish. His unique technique of combining warm rice with fresh fish produces outstanding results and his exquisite creations literally melt in your mouth.

Please eat your sushi as soon it arrives to your table .

The Prime Grill

APPETIZERS

Edamame 9

Steamed fresh soy beans

Yellowtail Carpaccio 26

Jalapeno, ponzu & olive oil

Salmon Carpaccio 25

Onion, ponzu & olive oil

Yellowfin Tuna Tataki 27

Seared tuna, scallion & ginger soy sauce

Fluke Sashimi 24

Scallion, ponzu & spicy radish

Bluefin Toro Aburi MP

Seared bluefin tuna toro, pepper, onion, ponzu & spicy radish

Spicy Tuna Tartare 25

Spicy tuna, avocado, teriyaki & truffle oil

Authentic Tuna Tartare 22

Tuna, avocado, onion, soy sauce & tobiko

Sushi Tasting 27

Tuna (1), salmon (1), yellowtail (1), fluke (1)

Sushi Tasting Special 38

Bluefin toro (1), tuna (1), salmon (1), yellowtail (1)

Sashimi Tasting 28

Tuna (3), salmon (3), yellowtail (3)

Sashimi Tasting Special 40

Bluefin toro (2), tuna (2), salmon (2), yellowtail (2)

Crispy Rice Selection (5pc)

Served with spicy aioli, teriyaki & julienne pepper

Spicy Tuna 23

Cooked Salmon 21

Spicy Salmon 21

Guacamole 20

PRIME SPECIAL ROLLS (8PC)

Dragon Roll 22

Tuna, cucumber inside & wrapped with avocado, teriyaki

Fire Dragon Roll 21

Spicy tuna, wrapped with avocado

Crunch California Roll 18

Fish cake, avocado, teriyaki & tempura flakes

Crunchy Spicy Tuna Roll 19

Spicy tuna, teriyaki & tempura flakes

Salmon Tempura Roll 24

Salmon, cucumber, spicy mayo wrapped in soy paper & topped with avocado, teriyaki

Salmon Lover Roll 23

Salmon & avocado inside, topped with seared salmon, spicy mayo & teriyaki

Tuna Lover Roll 24

Spicy tuna inside, topped with seared tuna, spicy mayo & teriyaki

Yellowtail Lover Roll 25

Cucumber inside, topped with seared yellowtail, scallion & teriyaki

Katsumaki Roll 24

Fish cake, avocado wrapped with salmon, teriyaki & truffle oil

Spa Tuna Avocado Roll 22

Spicy tuna wrapped with avocado (no rice)

Naruto Roll 22

Tuna, salmon, avocado, mango wrapped in cucumber (no rice)

The "Wow" Roll 32

Tempura fish cake, avocado, spicy mayo, teriyaki sauce & tobiko topped with fresh tuna & guacamole drizzled with truffle oil

Volcano Roll (5pc) 21

Avocado & cucumber inside topped with spicy tuna, spicy aioli, teriyaki & julienne pepper

Seared BBQ Salmon Roll 23

tuna, avocado, bbq teriyaki sauce

SUSHI & SASHIMI (1PC)

Bluefin Tuna 9	Yellowtail Toro 8	Fluke 8
Yellowtail 7	Salmon Toro 8	Salmon Roe 8
Salmon 7	Bigeye Tuna 7	Sea Bass 7
	Bluefin Toro 16	

MAKI ROLL (SEA WEED OUTSIDE)

	6pc	Hand Roll
Tuna	15	9
Salmon	13	8
Yellowtail	13	8
Toro	21	13
Cucumber	11	7
Avocado	11	7

INSIDE OUT ROLL

	8pc	Hand Roll
Tuna Avocado	15	9
Tuna Mango	15	9
Tuna Cucumber	15	9
Tuna Shiso	15	9
Salmon Avocado	14	8
Salmon Skin	13	8
Salmon Black Truffle	17	11
Yellowtail Jalapeno	15	9
Yellowtail Scallion	15	9
Spicy Tuna	15	9
Spicy Yellowtail	15	9
California	14	8
Avocado Cucumber	11	6

OMAKASE

Chef Hitoshi

First Level 86 Second Level 111

ENTRÉE

Sushi Platter 46

Tuna (2), salmon (2), yellowtail (2), sea bass (2) & spicy tuna roll (1)

Sashimi Platter 46

Tuna (3), salmon (3), yellowtail (2) & sea bass (2)

PG Sushi Platter 69

Bluefin toro (2), tuna (2), salmon (2), yellowtail (2), fluke (2) & spicy tuna roll (1)

PG Sashimi Platter 71

Bluefin toro (2), tuna (3), salmon (3), yellowtail (3) & fluke (3)

Sushi & Sashimi Platter 56

Sushi: tuna (1), salmon (1), yellowtail (1), sea bass (1) & spicy tuna roll (1)
Sashimi: tuna (2), salmon (2), yellowtail (2)

Sushi & Sashimi Special Platter 79

Sushi: bluefin toro (1), tuna (1), salmon (1), yellowtail (1), fluke (1) & spicy tuna roll (1)
Sashimi: bluefin toro (2), salmon (2), yellowtail (2)

FROM THE KITCHEN

APPETIZERS

Popcorn Style White Fish 28
Yuzu aioli

Duck Pad Thai 29
Ground duck, sweet hoisin glaze, peanuts,
cilantro & scrambled eggs

Chicken & Waffle Nuggets 22
Served with maple aioli

Classic Caesar Salad 22
Crisp romaine hearts, garlic croutons, creamy
anchovy & garlic dressing

Prime Grill Salad 22
Crisp romaine topped with red &
yellow tomatoes, cucumber, garlic croutons,
onions & citrus-cumin vinaigrette

PG Signature Beef Jerky 33
Our traditional house-smoked beef jerky

Grilled Wagyu Ribs 38
Pineapple, spicy cabbage

Grandma Bella's Chicken Noodle Soup 20
Traditional warm chicken broth, chicken &
seasonal vegetables

Porcini Mushroom Soup 22
Earthy mushroom veloute

Roasted Autumn Squash 25
wild mushrooms, shaved breseala, red wine
vinaigrette, spicy toasted pumpkin seeds

Kobe Beef Mini Burgers 23
guacamole, pickle chips, special house sauce

Smoked BBQ Short Rib Fajitas for 2 42
Flautas, charred onions, poblano peppers, pico
de gallo, cucumber & sour cream

Charcuterie Board

Selection of Three 35
Selection of Five 42

Air Dried Sausage Selection

Pepperoni

Salami

Lamb Salami

Spanish Chorizo

Air Dried Cured Meat Selection

Bresaola

Spicy Armenian Style Beef Basturma

Veal Spalla

Spicy Beef Prosciutto Cotto

Spicy Smoked Beef Coppa

Served with cornichons, hot pickled cherry peppers, whole grain French mustard & toasted baguette

ENTRÉE SALADS

Chimichurri Salad

Chopped mesclun, tomato, corn, avocado, black beans, onions, tortilla strips
& chimichurri vinaigrette. Choice of:

Grilled Organic Chicken Breast 34

Prime Grill Filet 46

Cobb Salad

Shredded romaine hearts, avocado, diced tomatoes & onions, corn, sliced egg
in a creamy horseradish basil dressing. Choice of:

Grilled Organic Chicken Breast 34

Grilled Wild Salmon Filet 37

Sliced Prime Grill Filet 47

Grilled Chicken Paillard 33

Arugula, calamata olives, roasted tomatoes, shaved fennel, caramelized onions
& red wine oregano vinaigrette

Chicken Chopped Salad 33

Romaine, tomatoes, avocado, tobacco onions, egg, roasted beets,
beef "bacon" & ranch dressing

Pepper Crusted Tuna Niçoise 35

Seared sashimi quality tuna steak served over mixed greens, egg, tomatoes, haricot verts,
caper berries & niçoise olives tossed in a tomato vinaigrette



SANDWICHES

Original 14oz Prime Burger 33

Toasted bun with classic garnishes & French fries

BBQ Short Rib Sandwich 45

Pulled bbq'd beef, crispy onions topped with avocado, served with French fries

Moroccan Lamb Burger 33

mint "yogurt", arugula, tomato and red onion, served with French fries

Wild King Salmon Burger 32

Served with sweet & sour cucumber ribbons, dill cream & taro chips

Sliced Steak Sandwich 42

smothered onions & mushrooms with a horseradish aioli, au jus, with French fries

Buffalo Chicken Shnitzel Sandwich 33

Franks red hot horseradish aioli, lettuce, tomato, onion, with celery root slaw served on a brioche bun with French fries

Market Fish MP

Chef's special

ENTREES

Peppered Tuna Steak 45

Grilled romaine hearts, brunoise of croutons, anchovy aioli, pistachios & sun-dried tomatoes

Sautéed Red Snapper 44

Porcini mushroom risotto, shaved fennel and tomatoes

Pan Roasted Chilean Sea Bass 48

Okra, fingerling potatoes, arrabiata sauce & caper salt

Mustard Marinated Rotisserie Chicken 40

Root vegetable hash, mushroom barley cakes, truffle aioli, tarragon jus

Pan Seared Scottish Salmon 40

Warm french lentils, olive tapenade, tomato vinaigrette

Fish and Chips 48

The Prime Grills spin on England's classic dish, crispy white fish, tartar sauce, French fries and malt vinegar

Slow Cooked BBQ Short Rib 45

Over a bed quinoa and sweet potato pilaf, purple kale, spicy "yogurt" drizzle

SIMPLY GRILLED MEAT

FROM OUR IN-HOUSE DRY AGING ROOM

Prime Hospitality restaurants are the only kosher establishments that serve **USDA Prime Certified Angus Beef**, all natural, hormone and antibiotic free.

with choice of: peppercorn sauce, red-wine shallot sauce or béarnaise sauce. All sauces are parve

12oz. Filet 67

Center Cut Rib Eye 59

Pepper Crusted 12oz. Filet 67

Prime 21oz. New York Rib Eye 82

Herb Crusted 12oz. Filet 68

Prime Reserve Cut 10oz. 67

Chimichurri Marinated 10oz. Hanger Steak 53

Rack of Lamb 75

Texas Style 14oz. Rib Eye 59

PRIME SIDES

French Fries 14

Sautéed Garlic Spinach 14

Roasted Cauliflower 14

Roasted Artichokes with Sun-dried Tomatoes & Apricots 16

Creamy Whipped Yukon Gold Potatoes 14

All sides are not parve

A suggested gratuity of 18% will be added to parties of 6 or more. There will be a \$6.00 service charge for all split orders

We are available for private parties