

PRIME 112 MENU

OPEN DAILY FOR LUNCH NOON-3PM

SOUPS

Tomato Basil w/Mini Fontina Grilled Cheese \$14

French Onion w/Brandy & Aged Gruyere \$15

Lobster Bisque Spiked w/Dry Sack Sherry \$26

RAW BAR

Jumbo Shrimp Cocktail \$9 each

Maine Lobster Cocktail \$24

Maryland Crab Cocktail \$21

Selection of Caviars w/ Traditional Accompaniments \$MP

Chef's Selection of East and West Coast Oysters \$3.00 each

Served w/ Horseradish Cocktail Sauce and Black Pepper Mignonette

APPETIZERS

Truffle Provolone Cheese Fondue for the Table \$25

Prime Steak Tartare \$19

Oysters Rockefeller \$18

Jumbo Lump Crab Cake w/ Sweet Corn Relish & Tartar Sauce \$22

Hawaiian Big Eye Tuna Tartare w/ Cassava Crackers \$22

Traditional Escargot w/ Fresh Herbs & Garlic Butter \$19

Deviled Eggs w/ White Truffle & Caviar \$18

Kobe Beef Sliders \$27

Pan Seared Diver Scallops w/ Slow Braised Short Rib,

Truffle Mash & Pinot Noir Sauce \$28

Sweet & Spicy Chicken Wings \$25

SALADS

Beefsteak Tomato & Onion w/ Crumbled Blue Cheese \$18

Hearts of Romaine Caesar w/ Brioche Croutons & Shaved Parmesan \$16 w/Grilled Chicken \$8 extra

Crispy Calamari Caesar w/Roasted Peppers & Shaved Parmesan \$19

Chopped Chinese Chicken Salad w/Shredded Greens, Bean Sprouts, Crispy Wontons, Toasted Peanuts & Hoisin Vinaigrette \$18

Lobster Cobb Salad w/Roasted Corn, Tomato, Avocado, Applewood Smoked Bacon & Choice of House Made Dressing \$25

Arugula Salad w/ Roasted Beets, Goat Cheese Croutons & Aged Balsamic Vinegar \$18

Organic Field Greens w/ Shaved Apples, Candied Walnuts & Poppy Seed Vinaigrette \$18

Southwestern Tenderloin Salad w/Butter Lettuce, Cilantro, Black Beans, Roasted Corn, Avocado & Chili Vinaigrette \$25

"The Double Wedge" - Iceberg & Butter Lettuce w/ Applewood Smoked Bacon & choice of Creamy Blue, 1000 island or 50/50 \$19

Prime 112 Chopped Salad w/Romaine, Spinach, Hearts of Palm, Cucumber, Celery hearts, Grape Tomatoes, Asparagus, Smoked Bacon & Green Goddess Dressing \$23

SANDWICHES

Prime 112 Steak Sandwich on a toasted baguette w/caramelized onions, frisee & herb mayo \$19

"New England Style" Maine Lobster Roll \$27

10 oz. Kobe Beef Hamburger w/ lettuce, tomato, onion & pickle \$20

Turkey "B.L.T" w/ Swiss cheese, applewood smoked bacon, lettuce, tomato, avocado & mayo \$15

"Keys Style" Fried Grouper Sandwich w/melted American Cheese, shredded lettuce, beefsteak tomato & tartar sauce \$19

Kobe Meatball Hero w/marinara & melted provolone \$25

Grilled Chicken Sandwich w/melted jack cheese, lettuce, tomato on a soft roll \$17

Churrasco Steak Wrap w/black beans & rice, sweet plantains & Chimichurri sauce \$21

All sandwiches served with a choice of house made chips or cole slaw

CHEF'S COMPOSITIONS

Simply Grilled Fish w/ Greens, Lemon & Extra Virgin Olive Oil... MP

Blackened Local Swordfish w/ Arugula & Papaya Salsa \$38

Jumbo Lump Crab Crusted Grouper w/Wilted Spinach & Horseradish Butter \$43

Grilled Wild King Salmon w/ Whipped Caper Potatoes, Asparagus & Lemon Nage \$39

Soy Marinated Chilean Sea Bass w/ Steamed Baby Bok Choy & Sweet Miso Sauce \$39

Sesame Crusted Hawaiian Big Eye Tuna w/ Crispy Ginger Rice Ball, Wasabi Sauce & Sweet Soy \$43

Jumbo Fried Shrimp w/ Lobster Cole Slaw & Seedless Watermelon \$44

Pan Roasted Boneless Half Chicken w/Garlic Mash, Green Beans & Natural Reduction \$33

Fried "Chicken n' Waffles" w/Maple Syrup \$32

Our beef is USDA Prime and Dry Aged for 21-28 days.

PRIME STEAKS

8 oz. Filet Mignon \$39

12 oz. Filet Mignon \$55

16 oz. Bone-In Filet \$56

14 oz. NY Strip \$49

14 oz. "Meyer Ranch Natural"

NY Strip \$59

20 oz. NY Strip \$59

20 oz. T-Bone \$52

10 oz. Rib Eye Cap \$48

22 oz. Bone-In Rib Eye \$58

30 oz. Bone-In Rib Eye for 2 \$74

48 oz. Porterhouse for 2 \$98

Japanese A5 Kobe Filet \$35 per oz. - 2 oz. minimum

OTHER MEAT, CHOPS AND RACKS

Colorado Lamb Rack \$47

Veal Chop \$45

“Meyer Ranch Natural”

Churrasco Steak \$39

KOBE Beef Hot Dog \$25

1 lb. KOBE Hamburger \$30

20 oz. Prime Rib \$45 - *(Sundays only)*

SAUCES \$3

Prime 112 Steak

Horseradish Cream

Peanut Hoisin

Hollandaise

Bearnaise

Curry Mayo

Chimichurri

Peppercorn

English Mustard

BUTTERS \$4

Gorgonzola

Smoked Bacon & Onion

Truffle

Garlic & Herb

Foie Gras

Cabernet Goat Cheese

CHAPEAUX

Gorgonzola \$4

Bacon & Cheddar \$4

Goat Cheese Chive \$5

Philly Cheesesteak \$7

Oscar \$15

Rossini (Foie Gras) \$25

MAINE LOBSTER: MKT. PRICE

Broiled, Steamed or Cracked and Stuffed w/Jumbo Lump Crab & Bay Scallops & Finished w/Cognac

Butter \$18 extra

Lobster Mac n Cheese \$25

POTATOES \$12

Sea Salt Baked Potato w/Vermont Butter, Applewood Smoked Bacon Bits and Chive Sour Cream \$14

White Truffle Fries \$15

Hash Browns

Sweet Potato Steak Fries Crispy French Fries

Sweet Potato Mash

Roasted Garlic Mash

Scalloped Parmesan Potatoes

House Made "Tater Tots"

Potato Pancakes

ACCESSORIES \$13

Sautéed						Spinach
Roasted	Beets	w/		Maytag		Blue
Creamed						Corn
Sautéed			Forest			Mushrooms
Creamed						Spinach
Black		Beans		&		Rice
Grilled						Asparagus
Five		Cheese		Truffle		"MAC"
Fried			Green			Tomatoes
Crispy			Onion			Rings
Caramelized						Onions
Stone		Ground		Cheddar		Grits
Steamed	Broccoli	&	Cheddar	Braised	Collard	Greens
Brussels		Sprouts		w/		Pancetta
Sautéed	Broccoli	Rabe		Cauliflower	Cheddar	Gratin
Rum		Baked		Sweet		Plantains

Stuffed Tomatoes

DINNER OPENS DAILY AT 5:30 PM

SOUPS

Tomato Basil w/Mini Fontina Grilled Cheese \$14

French Onion w/Brandy & Aged Gruyere \$15

Lobster Bisque Spiked w/Dry Sack Sherry \$26

RAW BAR

Jumbo Shrimp Cocktail \$9 each

Maine Lobster Cocktail \$24

Maryland Crab Cocktail \$21

Selection of Caviars w/ Traditional Accompaniments \$MP

Chef's Selection of East and West Coast Oysters \$3.00 each

Served w/ Horseradish Cocktail Sauce and Black Pepper Mignonette

APPETIZERS

Truffle Provolone Cheese Fondue for the Table \$25

Prime Steak Tartare \$19

Sautéed Hudson Valley Foie Gras w/ Watercress, Spiced Pineapple Jam & Australian Candied Ginger
\$29

Oysters Rockefeller \$18

Jumbo Lump Crab Cake w/ Sweet Corn Relish & Tartar Sauce \$22

Hawaiian Big Eye Tuna Tartare w/ Cassava Crackers \$22

Traditional Escargot w/ Fresh Herbs & Garlic Butter \$19

Deviled Eggs w/ White Truffle & Caviar \$18

Tuna Sliders w/ Wasabi Slaw & Sweet Soy \$25

Fried Chicken Sliders w/ House Slaw & Cheddar \$22

Sweet & Spicy Chicken Wings \$25

Kobe Beef Sliders \$27

· **Featured Appetizer** ·

Pan Seared Diver Scallops w/ Slow Braised Short Rib, Truffle Mash & Pinot Noir Sauce \$28

SALADS

Beefsteak Tomato & Onion w/ Crumbled Blue Cheese \$18

Hearts of Romaine Caesar w/ Brioche Croutons & Shaved Parmesan \$19

Arugula Salad w/ Roasted Beets, Goat Cheese Croutons & Aged Balsamic Vinegar \$18

Organic Field Greens w/ Shaved Apples, Candied Walnuts & Poppy Seed Vinaigrette \$18

"The Double Wedge"- Iceberg & Butter Lettuce w/ Applewood Smoked Bacon & choice of Creamy Blue,
1000 island or 50/50 \$19

- Signature Salad -

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Prime 112 Steak

Horseradish Cream

Peanut Hoisin

Hollandaise

Bearnaise

Curry Mayo

Chimichurri

Peppercorn

English Mustard

BUTTERS \$4

Gorgonzola
Smoked Bacon & Onion
Truffle
Garlic & Herb
Foie Gras
Cabernet Goat Cheese

CHAPEAUX

Gorgonzola \$4
Bacon & Cheddar \$4
Goat Cheese Chive \$5
Philly Cheesesteak \$7
Oscar \$15
Rossini (Foie Gras) \$25

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Soy Marinated Chilean Sea Bass w/ Steamed Baby Bok Choy & Sweet Miso Sauce \$39
Sesame Crusted Hawaiian Big Eye Tuna w/ Crispy Ginger Rice Ball, Wasabi Sauce & Sweet Soy \$43
Pan Roasted Boneless Half Chicken w/Garlic Mash, Green Beans & Natural Reduction \$33
Jumbo Fried Shrimp w/ Lobster Cole Slaw & Seedless Watermelon \$44
Slow Braised Boneless Short Rib w/Stone Ground Cheddar Grits, Collard Greens & Crispy Onions \$39
Fried "Chicken 'n Waffles" w/Maple Syrup \$32

POTATOES \$12

Sea Salt Baked Potato w/ Vermont Butter, Applewood Smoked Bacon Bits and Chive Sour Cream \$14
Hash Browns
Sweet Potato Steak Fries w/ House Made Ranch
Crispy French Fries
Sweet Potato & Vanilla Bean Mash
Roasted Garlic Mash
Scalloped Parmesan Potatoes

Crispy Cheese Potato Skins w/Bacon, Sour Cream & Green Onions

House Made "Tater Tots"

Potato Pancakes w/ Sour Cream & Apple Compote

Crispy White Truffle French Fries \$15

ACCESSORIES \$13

Sautéed Spinach

Roasted Beets w/ Maytag Blue

Creamed Corn w/ Black Truffles

Sautéed Forest Mushrooms

Creamed Spinach w/ Crispy Shallots

Black Beans & Rice

Grilled Asparagus

Five Cheese Truffle "MAC"

Fried Green Tomatoes

Crispy Onion Rings

Caramelized Onions

Stone Ground Cheddar Grits

Steamed Broccoli w/ Cheddar Fondue

Braised Collard Greens w/ Smokey Bacon

Slow Roasted Brussels Sprouts w/ Crispy Pancetta

Sautéed Broccoli Rabe w/Garlic, Chilies & Lemon

Cauliflower and Vermont Cheddar Gratin

Rum Baked Sweet Plantains

Spinach & Parmesan Stuffed Tomatoes

Truffled Lobster Mac n Cheese \$25

We proudly serve Nueske's Applewood Smoked Bacon

DESSERT SELECTIONS \$15

Chocolate & Peanut Butter S'mores **w/ Vanilla Ice Cream**

Tahitian Vanilla Crème Brûlée **w/Stack of Peppermint Brownies**

Carrot Cake **w/ Cream Cheese Frosting**

Warm Chocolate Pudding Cake **w/Sweet Cream & Amarene Cherries**

Peanut Butter Snickers Pie **w/ Chocolate Sauce**

Fried Oreos **w/French Vanilla Ice Cream**

Warm Buttermilk Doughnuts **w/ Chocolate & Strawberry Grand Marnier Sauces**

Key Lime Pie **w/Schlog**

Warm Dulce de Leche Bread Pudding **w/ Candied Walnuts & Vanilla Ice Cream**

New York Style Cheesecake topped w/“**Bananas Foster**” or **Strawberries**

Warm Chocolate Chunk Cookies **w/Glass of Ice Cold Milk**

Selection of House Made Ice Creams or Sorbets \$9

Prime 112 Proudly Features the Canadian Ice Wines of Inniskillin

Riesling \$30

Vidal, Oak Aged \$25

Vidal \$20

Sparkling \$150 (full bottle)

PORT WINES 3OZ.

Fonseca 40 yr Tawny \$45 * Graham's Vintage 80 \$25 * Dow's 20 yr. Tawny \$17 * Dow's 10 yr. Tawny \$12 * Delaforce, Eminence's Choice, 10yr. Tawny \$12 * Dow's Trademark Reserve \$12 * Osborne LBV 99 \$11 * Dow's LBV 97 \$10 * Croft LBV 97 \$10 * Cockburn's Special Reserve \$10 * Fonseca Bin 27 \$9 * Warre's Warrior Special Reserve \$8 * Sandeman Founders Reserve \$7

LATE HARVEST WINES 2 OZ.

Chateau d'Yquem, Sauternes, France 96/03 (half bottle) \$450/\$500 * Chapoutier, Vin de Paille, France 03 (half bottle) \$375 * Dolce, Napa \$30 * Grgich Hills, Violetta \$25* Chalk Hill, Botrytised Semillon, Sonoma \$25 * Sauternes, Chateau Guiraud \$20 * Bonny Doon, Muscat, Vin de Galciere \$10 * Kracher, Trochenbeerenauselese, Austria, NV \$15 * Tschida, Beerenauselese, Austria 05 \$20 * Vin Santo, Felsina, Italy \$12