

## GLUTEN-FREE FRIENDLY MENU

Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.

### APPETIZERS

OYSTERS ON THE HALF SHELL*	22
ALASKAN KING CRAB LEGS*	35
"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

### SALADS

CRISP WEDGE OF ICEBERG Red Onion, Smoked Bacon, Grape Tomatoes, Cabernet Buttermilk Dressing	14
OCEAN PRIME HOUSE SALAD Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	14
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	13

### CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	44
PORK PORTERHOUSE Fennel Rubbed, Brussels Sprout Leaves, Apricot Sherry Jus	41
MARY'S FREE RANGE CHICKEN Spinach, Roasted Tomatoes, Olives, Balsamic Jus	33
TWIN LOBSTER TAILS* Asparagus, Drawn Butter	52
LAMB Two Double Cut Chops, English Peas, Mushrooms, Caramelized Onions, Mint Jus	49
CHILEAN SEA BASS* Whipped Potatoes, Champagne Truffle Sauce	49

### PRIME STEAKS\*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	47
10 OZ FILET MIGNON	50
12 OZ BONE-IN FILET	52
14 OZ NEW YORK STRIP	48
16 OZ KANSAS CITY STRIP	50
16 OZ RIBEYE	52

### ACCESSORIES

BÉARNAISE SAUCE	6
BLACK TRUFFLE BUTTER	6
AU POIVRE	6
OSCAR STYLE	12
WILD MUSHROOMS & BRIE	10

### SIDES

JALAPEÑO AU GRATIN	14	BROCCOLI AND CAULIFLOWER	12
ROASTED GARLIC MASHED	13	CHOPHOUSE CORN	11
LOADED BAKED POTATO	12	ASPARAGUS AND HOLLANDAISE	14
TWICE BAKED	12		

### DESSERTS

SORBET Chef's Seasonal Selection	9
CRÉME BRULEE Vanilla Custard, Caramelized Sugar Top, Fresh Berries	11

**GENERAL MANAGER TONY MCMAHON | EXECUTIVE CHEF JAGGER GRIFFIN**

\*Items may be served raw, undercooked or cooked-to-order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.