

## LOUNGE MENU

---

### APPETIZERS

PRIME BEEF SLIDERS\*  
Bacon Jam, Garlic Aioli,  
Swiss Cheese, Pickled Tomato 18

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 28

LAMB LOLLIPOPS\*  
Teriyaki Glaze, Togarashi Crumble,  
Soy Butter Sauce 30

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 29

WHITE TRUFFLE CAVIAR DEVEILED EGGS  
Black Truffle, Caviar, Chives 22

PARMESAN TRUFFLE FRIES  
Parmesan Cheese, Truffle Oil, Ketchup 18

BLACKENED FISH TACOS  
Brussels Sprout Slaw,  
Jalapeño Tartar Sauce, Lime 18

BAKED OYSTERS  
Cajun Butter, Parmesan Cheese,  
Sourdough Toast Points 16

### ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 29 WEST COAST 33

JUMBO SHRIMP COCKTAIL 31

## SUSHI

---

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 26

OCEAN ROLL\*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 32

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 30

SPICY TUNA ROLL\*  
Cucumber, Scallion,  
Tempura Fried 29

VEGETABLE ROLL  
Soy Paper, Crispy Asparagus,  
Avocado, Daikon, Mango,  
Sesame Lime Vinaigrette 22

CHEF'S FEATURE ROLL *Mkt*

\*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance).