

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

LAS VEGAS RESTAURANT WEEK DINNER MENU

JUNE 3 - JUNE 14, 2024

\$80 PER PERSON

Does not include tax and gratuity. Dine in only.

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

ROASTED CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

CHILEAN SEA BASS *gfm*

Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette

8 OZ FILET* *gfm*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup

WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce

GENERAL MANAGER BRYAN GRAHAM | EXECUTIVE CHEF EUGENIO REYES | OCEAN-PRIME.COM

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*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). 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 options, however our kitchen is not completely gluten free.