

SAMPLE MENU
Items Subject to Change

**PRIME
FEATURES**

~ APPETIZER ~

BANG BANG SHRIMP*

Crispy shrimp, sweet chili sauce, green onion, peanut garnish
\$13

Pairs perfectly with

50 Degrees by Schloss Johannisberg Riesling, Rheingau, 2015
\$9.50 glass / \$38 bottle

~ ENTREES ~

BLACKENED SWORDFISH*

Sweet corn relish
\$33

Pairs perfectly with

Elouan Pinot Noir, Oregon, 2016
\$11 glass / \$44 bottle

HALIBUT PORTERHOUSE*

Simply seared choice of lemon butter sauce
or sweet soy vinaigrette, chef's vegetables
\$36

Pairs perfectly with

Chardonnay, Crossbarn by Paul Hobbs, Sonoma, California, 2017
\$14.75 glass / \$59 bottle

BARRAMUNDI*

Simply seared or grilled; choice of lemon butter sauce
or sweet soy vinaigrette, chef's vegetables
\$30

Pairs perfectly with

Famille Perrin Dry Rosé, Cotes du Rhone, France, 2017
\$9 glass / \$36 bottle

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.