

SMALL PLATES**chicken tortilla soup**
cup 2.99 bowl 4.99**crispy calamari 9.99**
cocktail sauce, lemon caper aioli
tossed with habañero sauce 10.99**deviled eggs 5.99**
sriracha sauce**yellowfin tuna sashimi* 10.99**
jalapeño, cilantro, yuzu-ponzu sauce**shrimp bruschetta 9.99**
tomato-basil, mozzarella, olive oil,
shrimp, balsamic**beet lollipops 6.99**
roasted beets, candied pistachios,
goat cheese dip**stuffed peppadews 7.99**
prosciutto-wrapped mozzarella,
basil vinaigrette**roasted red pepper hummus 7.99**
cucumber, kalamata olive relish,
toasted flatbread**steak quesadilla 9.99**
pepper jack, avocado-mango salsa,
chipotle sour cream**roasted tomato
& basil flatbread 8.99**
mozzarella**bbq chicken flatbread 9.99**
pickled onion, pepper jack, corn, cilantro**potato chips & dip 7.99**
bacon, onion, white cheddar,
sour cream**spicy tequila shrimp skewers* 10.99**
avocado mango salsa**asian short rib tacos 9.99**
pickled onion, citrus cabbage slaw**SLIDERS**served on toasted mini buns
with fried onion strings**kurobuta pork belly 7.99**
pickles**prime rib 8.99**
arugula, horseradish cream**apple wood smoked
bacon cheeseburger 8.99**
lettuce, tomato, pickles**EXTRAS**

all 3.99 each

brussel sprout gratin
celery root mashed potatoes**stir-fry vegetables**
french fries**black beans & rice**
mac & cheese**peppadew polenta**
grilled asparagus**sweet potato fries**
steamed broccoli**GREENS****caesar salad** romaine, parmesan crisps, fried white anchovies 1/2 4.99 full 8.99**cobb salad** pulled chicken, roasted pork belly, greens, gorgonzola, avocado,
onion, cherry tomato, egg, buttermilk dulce 12.99**shanghai scallop salad*** mandarin oranges, green onion, napa cabbage,
spinach, dried cranberry, edamame, diced cucumber, cilantro, fried wontons,
carrot, cranberry sesame vinaigrette 14.99**beet salad** arugula, mandarin oranges, pistachio brittle, roasted beets,
goat cheese, citrus vanilla vinaigrette 1/2 5.99 full 9.99**strawberry fresco salad** spinach, strawberries, spiced pistachios,
queso fresco, lemon vinaigrette 1/2 4.99 full 8.99**soup & salad combo** cup of soup & choice of 1/2 salad 10.99**add to any salad** salmon, tuna or steak* 6.99 grilled shrimp* 4.99 chicken 3.99**STEAKS & CHOPS** all usda prime beef**twin filets*** bacon butter 29.99**ny strip*** roasted red pepper butter 28.99**primebar cut*** chipotle butter 25.99**bone-in ribeye*** gorgonzola dulce 38.99**kurobuta pork chops*** cajun-seasoned, garlic white wine sauce,
peppadew polenta 21.99**USDA PRIME DOUBLE BURGERS
& TWO-HANDED SANDWICHES** with seasoned fries**hamburger*** lettuce, tomato, red onion, pickles, brioche 9.99 w/ cheese 10.99**primebar burger*** goat cheese, arugula, wild mushrooms, grilled tomato,
red onion, pickles, brioche 11.99**fried egg burger*** apple smoked bacon, gouda, fried egg, lettuce, tomato,
red onion, pickles, brioche 11.99**bbq burger*** cheddar, bacon, barbecue sauce, fried onion strings, lettuce,
tomato, pickles, brioche 11.99**california chicken club** chipotle mayo, avocado, pepper jack, bacon,
lettuce, tomato, multi-grain bread 10.99**vegetarian hummus** roasted red pepper hummus, avocado, tomato, spinach,
pickled onion, roasted carrot, zucchini, goat cheese, balsamic glaze, lavosh 9.99**seared tuna*** citrus cabbage slaw, avocado, wasabi-yuzu aioli, brioche 12.99**prime dip** shaved prime rib, swiss, grilled onion, horseradish cream,
au jus, french baguette 11.99**SPECIALTIES****bento box** choose from our daily creation of mediterranean,
american or asian boxes 13.99**lemon pesto chicken pasta** blistered cherry tomatoes,
kalamata olives, linguine 13.99**pork tacos** lettuce, pickled red onion, pico de gallo,
avocado, salsa, black beans & rice 12.99**szechwan shrimp stir-fry** bamee noodles, broccoli, snow peas,
soybeans, shiitake mushrooms, carrot, onion, red pepper, cashew nuts 15.99**horseradish-crusting salmon*** roasted asparagus, cherry tomatoes,
sautéed potatoes, white wine-garlic broth 16.99**ancho tuna*** mint mango sambal sauce, basmati rice, stir-fry vegetables 19.99**baked mac & cheese** four cheese mixture, roasted tomato 10.99 w/ chicken 13.99**seared tuna tacos*** wasabi cream, citrus cabbage slaw, avocado-mango salsa,
black beans & rice 14.99**beer-battered fish & chips** lemon caper aioli, seasoned fries 12.99**asian short ribs** celery root mashed, spinach, hoisin barbecue sauce 25.99**pan-seared scallops*** peppadew polenta, grilled asparagus,
cilantro-lime pesto 20.99**garden mascarpone pasta** shells, garlic, cherry tomatoes, broccoli,
roasted mushrooms, zucchini, herbed mascarpone sauce, parmesan 11.99*Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. (c) 07-2010-B Restaurants-America

SPECIALTY COCKTAILS

pomegranate martini

svedka vodka, pama liqueur,
fresh pomegranate juice,
fresh sour, fresh blueberries

decadent chocolate martini

godiva white & dark chocolate liqueur,
absolut vanilia

cucumber martini

smirnoff melon, muddled cucumber,
fresh lime, cucumber wheel

mangotini

absolut mandarin, mango liqueur,
mango juice, lime wheel

dirty ceo martini

chopin vodka, olive juice,
blue cheese olives

pear martini

grey goose la poire, st-germain liqueur,
pear juice, prosecco, pear slice

diva

svedka vodka, pama liqueur,
pineapple juice, pomegranate juice

mojito

bacardi 8, bacardi limon, mint leaves,
fresh lime, pure cane syrup,
topped with soda, sugarcane stick

berry mojito

bacardi razz, fresh raspberries &
blackberries, mint leaves, fresh lime,
pure cane syrup, sugarcane stick

coconut lime mojito

parrot bay rum, limon, coconut water,
lime juice, muddled mint leaves,
sugarcane stick

whiskey peach

knob creek, monin peach puree,
fresh lime, orange wheel

primebar margarita

sauza tres generaciones reposada
tequila, agave nectar, fresh lime,
fresh sour, orange & lime

pomegranate margarita

sauza tres generaciones añejo tequila,
pomegranate syrup, cranberry juice,
orange and lime wedges

WINES

FLIRTATIOUS BLONDES

chardonnay

la terre, california
menage a trois, california
newton "red label", napa
far niente, napa

sauvignon blanc

geyser peak, california
oyster bay, new zealand
cloudy bay, new zealand

FIERY REDHEADS

cabernet sauvignon

14 hands, washington
sonoma junction, sonoma
casa lapostolle "rapel", chile
sterling, napa
hogue reserve, napa
jordan, sonoma
la terre, california

merlot

rodney strong, sonoma
franciscan, oakville
duckhorn, california

BUBBLY

chandon rose, napa
mumm brut prestige, napa

DRAFT'S

abita purple haze, louisiana
abita turbo dog, louisiana
bell's oberon, michigan
bell's two hearted ale, michigan
blanche de bruxelles, belgium
blue moon, colorado
blue point rastafar rye, new york
blue point toasted lager, new york
bud light, missouri
carlsburg, denmark
cigar city jai alai ipa, tampa
cigar city maduro, tampa
dogfish 60 minute, delaware
dunedin celtic golden ale, dunedin
dunedin red head ale, dunedin
guinness, ireland
holy mackerel mack in black, melbourne
lazy magnolia southern pecan, mississippi
magner's irish cider, ireland
michelob ultra, st louis

glass	btl	pinot grigio/pinot gris	glass	btl
6	24	mezzacorona, italy	6	24
9	36	erath, oregon	9	36
12	42	santa margherita, italy		45

interesting blondes

caymus conundrum, napa 12 42
snap dragon, riesling, california 6 24
cht ste michelle "eroica",
riesling, washington 42

glass	btl	pinot noir	glass	btl
8	32	echelon, california	7	28
9	34	hob nob, california	9	36
12	42	etude, carneros		42
	60	davis bynum, russian river		48

interesting redheads

ravenswood zinfandel, sonoma 8 32
cht ste michelle syrah, washington 8 32
jacob's creek shiraz, australia 6 26
estancia meritage, paso robles 54
terrazas malbec, argentina 9 36

split 7	clicquot brut yellow label, france	btl 85
split 6		

miller lite, wisconsin
monk in the trunk amber, orlando
newcastle, england
orange blossom pilsner, orlando
oskar blues dale's pale ale, colorado
paulaner hefe, germany
rogue dead guy, oregon
sam adams boston, massachusetts
sam adams coastal wheat, massachusetts
sam adams seasonal, massachusetts
sea dog blue paw blueberry wheat, maine
sierra nevada, california
spaten optimizer, germany
stella artois, belgium
stone ipa, california
tetley's english ale, england
unibroue ephemere, canada
unibroue maudite, canada
young's double chocolate stout, england
yuengling, pennsylvania