



APPETIZERS

DUCK CROQUETTES 16

Confit duck, mushroom demi, parsnip purée, basil oil

SEASONAL OYSTERS MP †

Seasonal mignonette, house made cocktail, wrapped lemon

PRIME COULOTTE CARPACCIO 18

Creamy horseradish, house made pickled cherries, fried shallots, black lava salt, dressed carrot greens, truffle oil

PRIME NY STRIP & POLENTA 22

Smoked gouda herb polenta, chimichurri, roasted rainbow carrots
Jumbo lump crab, bearnaise 8

SHRIMP COCKTAIL 18

House made cocktail, wrapped lemon

CRAB CAKES 23

Jumbo lump crab, whole-grain mustard cream, basil oil

FRIED CALAMARI 18

Buttermilk dredged calamari steaks, fried brussels sprout leaves, garlic aioli, chili oil

SALADS & SOUP

SEASONAL SALAD Baby field greens, supreme oranges, roasted pepitas, Red Dragon cheese, blackberry vinaigrette 14

WEDGE SALAD Iceberg lettuce, applewood bacon, bleu cheese crumble, grape tomatoes, crispy onions, bleu cheese dressing 15

CAESAR SALAD Romaine lettuce, fresh shaved parmesan, garlic butter croutons, Caesar dressing 14

LOBSTER BISQUE Basil oil & crème fraiche 16

CHEF'S SOUP OF THE DAY 10

SEAFOOD & WILDGAME

VERLASSO SALMON Walnut pesto Israeli couscous, butternut squash purée, seared fennel, blistered cherry tomatoes, basil oil 44

CHILEAN SEA BASS Braised red cabbage, sweet onion purée, sauteed baby bok choy, chili oil 52

SCALLOPS Miso marinated Dayboat scallops, sauteed wild mushroom & broccolini, carrot risotto, fried wonton, basil oil 46

BONE-IN SHORT RIB Braised short rib, smoked gouda herb polenta, pan jus lie, charred leeks, roasted rainbow carrots 52

PAN SEARED DUCK Coffee rub, sauteed spinach & mushrooms, salt roasted golden beets, cherry gastrique, tarragon pomme purée croquettes 45

PRIME ANGUS STEAKS + ALLEN BROTHERS

SIGNATURE PRIME DELMONICO 14 oz 70 16 oz 76

COMPLEMENTS

FILET MIGNON 6 oz 49 8 oz 59

MAINE LOBSTER TAIL MP 2-DAYBOAT SCALLOPS 24

PRIME NEW YORK STRIP 14 oz 65

OSCAR 18

TEXAS RAISED PORK CHOP 42
Herb Bourbon Glaze

SAUCES 5
CHIMMICHURRI PEPPERCORN DEMI

TOMAHAWK 32 oz 150

HERB GARLIC BUTTER BEARNAISE

SHAREABLES

IDAHO TWICE BAKED POTATO 12

ROASTED SEASONAL VEGETABLES 9

HERB ROASTED MUSHROOMS 10

BROCCOLINI 13

POTATO AU GRATIN 14

CREAMED SPINACH 9

POMME PURÉE 9
Truffle 8

JUMBO ASPARAGUS 15
Lemon Butter

MAC & CHEESE 12
Lobster 6 Truffle 8

BRUSSEL SPROUTS 14
Truffle Hot Honey

MUSHROOM TRUFFLE RISOTTO 16

† These items are cooked to order & may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.
For parties of five or more guests, a twenty percent gratuity will be added
Split charge 6



It is my privilege to serve our community by sharing my dream of an upscale steakhouse that offers chef created cuisine, fabulous cocktails and live music, all while enjoying the breath-taking views of Rockwall's Harbor District.
-Proprietor Gail Fletcher

SIGNATURE DRINKS

BARREL AGED OLD FASHION 17
Milam & Greene Port Cask Rye Whiskey, simple syrup, Angostura aromatic bitters, house made orange bitters

STOLEN KISSES 16
Tito's Handmade Vodka, Triple Sec, pomegranate, lemon, simple syrup

AUTUMN BREEZE 14
Belstar Prosecco, Aperol Aperitivo, apple cider, club soda

FALL '75 14
Hendrick's Gin, Belstar Prosecco, house made honey syrup, apple cider

LA MANDOLINA 19
Casa Del Sol Reposado Tequila, Monin Agave Nectar, Angostura aromatic, house made orange bitters

WINTER SOLSTICE 16
Insolito Blanco Tequila, blood orange purée, pomegranate, mint, ginger, lime, honey

COPPOLA 17
Reyka Vodka, Bailey's Irish Cream, Kahlúa Coffee, Huckabee's Espresso

BLACKBERRY BOURBON SMASH 18
Woodford Reserve Bourbon, blackberries, lemon, simple syrup

BY THE GLASS

WHITE

MONIKER

CHARDONNAY

Russian River, California 14

LEFT COAST CELLARS

CHARDONNAY

Willamette Valley, Oregon 15

BLACK COTTAGE

SAUVIGNON BLANC

Marlborough, New Zealand 14

MATANZAS

SAUVIGNON BLANC

Sonoma, California 13

FAMILLE FABRE

VIOGNIER

Languedoc, France 12

RED

BEAU CHARMOIS

PINOT NOIR

Languedoc, France 12

QPR

RED BLEND

Napa Valley, California 15

URBINA (2000)

TEMPERANILLO

Rioja, Spain 19

MÉTIER

CABERNET

Columbia Valley, Washington 14

ECO TERRENO

CABERNET

Alexander Valley, California 16

EDGE

CABERNET

Alexander Valley, California 20

ROSÉ

Gran Moraine

Willamette Valley, Oregon 14

MOSCATO D'ASTI

DULCIS

Piedmont, Italy 10

SPARKLING

BELSTAR

PROSECCO BRUT

Veneto, Italy 12

ROTATING TAPS 7