

updated 04-29-25 - menu items and prices are subject to changes

⚠ • prime chop house menu • (served à la carte)

all our rib eye steaks are cut from the chuck end, not the lean end of the rib. we utilize the first 3 cuts only, which consist of the 3 most marbled and tenderest muscles on a ribeye steak

all our steaks are graded usda prime. only a small percentage of u.s. beef is graded prime the steaks are seared "a la plancha" on a one inch thick steel plate

rare: 110°
dark-red, cool center

med-rare: 130°
red, warm center

medium: 140°
red, hot center

med-well: 145°-150°
hot, pink center

well done: 160°+
gray center, no soul

• 8 oz. usda prime filet mignon • 65

barrel-cut, certified angus beef

(r, mr, m and mw are an option. w will be butterflied)

• 14 oz. usda prime c.a.b. ny strip • 65

center cut, tail off

(steaks will be seared to medium rare)

• 16 oz. usda prime ribeye • 68

well-marbled, from the first 3 chuck end cuts only

(steaks will be seared to medium rare)

• 16 oz. usda prime, dry-aged ribeye • mp

45 days, well-marbled, from the first 3 chuck end cuts

(steaks will be seared to medium rare)

wagyu served with smoked sea salt, miso, and yakiniku dipping sauce

• 4 oz. A-5 japanese wagyu filet mignon (10-12) bms • 125

certified kuroge (japanese black) wagyu, kyoto prefecture, japan

(steaks will be seared rare to medium rare)

• 4 oz. A-5 japanese wagyu ribeye (10-12) bms • 125

certified kuroge (japanese black) wagyu, kagoshima prefecture, japan

(steaks will be seared rare to medium rare)

• embellishments •

port, raspberry, and veal demi-glace • 6

truffle butter • 6 imported sheep's milk roquefort bleu cheese • 6

• enhancements •

• grilled vegetable • (gf) fleur de sel, evo, lemon zest • 13.5

• roasted butternut squash • (gf) whipped maple butter, fresh grated nutmeg • 11.5

• twice fried french fries • (gf) fresh cut, cooked in beef tallow, white truffle aioli • 10.5

• corn souffle • (gf) fresh white corn, local eggs, heavy cream, and sugar. baked golden • 10.5

• creamed spinach • fresh spinach, onions, garlic, nutmeg, parmesan and havarti cheese • 13.5

• two potato mash • (gf) yukon gold with a touch of sweet potato, sour cream and butter • 11.5

• mushrooms and onions • (gf) cremini mushrooms, onions, thyme, pinot noir, demi, butter • 13.5

• bacon mac and cheese • cavatappi, cheddar, provolone, asiago, gruyere, parmesan, mascarpone • 13.5

"fish is the only food that is considered spoiled once it smells like itself." - p.j. o'rourke