

## Sushi Appetizers \*

### EDAMAME

japanese organic steamed soy beans 8

### G CITY ROLL

crispy rice spicy tuna with kani salad 32

### OMAKASE SUSHI APPETIZER

chef's choice of five pieces of sushi  
& chef's special roll 40

### SPICY TUNA NACHOS

spicy tuna crunch, crushed avocado, mango pico,  
sweet onion mayo, wasabi aioli, crispy tortilla 24

## Combo Platters \*

### SUSHI LOVER

chef's choice of 10 pieces of sushi & a tuna  
scallion roll 35

### SUSHI & SASHIMI COMBO

chef's choice of 8 pieces of sushi, 15 pieces of  
sashimi & a tuna scallion roll 65

### PARTY BOAT

chef's choice of 8 rolls 155

## Specialty Rolls \*

### CHEF BRANDON'S ROLL

shrimp tempura, cucumber roll topped with  
avocado paste & lobster wrapped with rice & soy  
paper with spicy mayo, eel sauce & crunch 29

### MANGO ROLL

spicy tuna, salmon, avocado roll topped with tuna,  
mango, spicy mayo & thai chili sauce,  
wrapped with rice & soy paper 28

### TUNA TRIO TARTARE

spicy tuna & cucumber roll topped with fresh tuna,  
chili sauce & spicy mayo, tuna tartare in the middle 30

### NATURO SPECIAL

tuna, salmon, yellowtail & avocado wrapped in  
cucumber skin served with spicy mayo 25

### YELLOWTAIL CARPACCIO ROLL

yellowtail & scallion roll topped with yellowtail,  
scallions & tobiko served with ponzu sauce 30

### HAWAIIAN POKE ROLL

tuna, yellowtail, salmon & white tuna mixed with  
chef's special sauce, tobiko, crab & scallion 26

### MAINE LOBSTER ROLL

1lb. lobster, avocado & cucumber roll wrapped  
in soy paper topped with tobiko wasabi sauce 65

### ALASKAN KING CRAB & SALMON ROLL

alaskan king crab, asparagus & cucumber roll  
topped with salmon & spicy mayo 50

### CRUNCH DOUBLE SPICY

tuna spicy tuna roll topped with spicy tuna &  
crunch with spicy mayo & eel sauce 25

### CALIFORNIA HEAVEN

california roll topped with kani salad &  
avocado with spicy mayo, eel sauce & crunch,  
kani salad in the middle 24

### SEX ON THE BEACH

spicy tuna & shrimp tempura roll topped with  
2 pieces of tuna, 2 pieces of salmon and avocado  
with spicy mayo, eel sauce & crunch 25

### RAINBOW ROLL

spicy tuna roll topped with 6 pieces of fresh fish 25

### DRAGON ROLL

california roll topped with eel, sliced avocado,  
eel sauce & crunch 26

### PRIME HOUSE STEAK SUSHI ROLL

spinach, asparagus & avocado roll topped with  
Primehouse steak & chef's special bbq sauce 44

## Sushi & Sashimi \*

### ala carte price per piece

maguro (tuna) 6 sake (salmon) 6 ebi (shrimp) 6  
hamachi (yellowtail) 6 unagi(eel) 6  
shiro maguro (white tuna) 6

Executive Chef: John Brill

## Appetizers

### LUMP CRAB CAKE

spicy kani crab salad, ginger avocado  
guacamole, cucumber wasabi sauce 26

### GENERAL TSO BRUSSELS

sesame garlic sauce, furikake dust 14

### ROCK SHRIMP TEMPURA

chili mayo, crushed wasabi pea dust 22

### OYSTERS ROCKEFELLER(4)

sambuca cream spinach, shrimp,  
andouille sausage, crunchy parmesan top 22

### CHARRED SPANISH OCTOPUS

chorizo, roasted eggplant puree,  
charred heirloom tomatoes,  
artichoke hearts, chimichurri 20

### BURRATA

rosemary white bean puree, roasted  
peppers, charred heirloom tomatoes,  
marinated artichokes, parmesan cracker 15

### THICK-CUT BACON

korean bbq sauce, pickled cauliflower 16

### WARM LOBSTER TACO

butter poached lobster, smashed avocado, melted pepper jack,  
charred tomato salsa, chili lime vinaigrette 32

## Chilled Seafood \*

### ALASKAN KING CRAB

1/2 lb, split shells M/P

### OYSTERS (1/2 dozen)

on the half shell, chef's daily choice 20

### JUMBO SHRIMP COCKTAIL (four)

remoulade, cocktail sauces 22

### WHOLE LOBSTER COCKTAIL

1 1/2 lb. 58

### PRIMEHOUSE PLATEAU

three-tier tower includes all seafoods above M/P

## Soup & Salads

### LOBSTER BISQUE

lobster meat,  
sherry cream 16

### GARDEN WEDGE

romaine heart, bacon, bleu cheese,  
heirloom tomatoes,  
bleu cheese dressing 17

### CHOPPED CAESAR

classic dressing,  
toasted grissini 15

### CITRUS BEET TOWER

roasted red and yellow beets, pickled onions,  
mandarin orange segments, micro arugula, honey  
herb goat cheese, crushed pistachios, yuzu vinaigrette 16

### CHOPPED MEDITERRANEAN SALAD

roasted red peppers, english cucumbers,  
artichoke hearts, crispy chick peas, kalamata  
feta, olives, lemon thyme vinaigrette 17

salad add ons- shrimp 20 salmon 20 chicken 16

## Primehouse Steaks \*

includes one sauce selection

BONE IN RIBEYE 26 oz. 69

FILET MIGNON 10 oz. 56

NY STRIP 14 oz. 55

PORTERHOUSE FOR TWO 40 oz. with two sides 128

### PRIME RIB SATURDAY & SUNDAY

Queen Cut 14 oz. 59 King Cut 20 oz. 66

mashers and market vegetable medley

(while supplies last)

### Sauces \$3 each

chimichurri - bordelaise - green peppercorn au poivre - french béarnaise - PH steak sauce

### Steak Chart

rare - red throughout, cool center / medium rare - red throughout, warm center  
medium - hot pink center / medium well - touch of pink, hot center / well - no pink, hot center

### PRIMEHOUSE BURGER

Brandt Farms beef, thick cut bacon, NY cheddar, heirloom tomato, pickle,  
PH burger sauce, brioche bun, herb fries 25

## Signature Entrées

### SKIRT STEAK\*

house marinade, charred broccolini, pickled red  
onions, chimichurri, garlic mashed potatoes 41

### HERITAGE CHICKEN BREAST

crisp pan roast, mushroom medley, mashers,  
roasted root vegetables, madeira pan jus 32

### MACADAMIA NUT CRUSTED RACK OF LAMB

cinnamon star anise demi, garlic mashed  
potatoes, seasonal vegetable medley 48

### SPINACH PORTOBELLO RAVIOLI

maderia mushroom cream, burrata  
garlic sauteed spinach, porcini dust 29

### LOBSTER RISOTTO

butter poached lobster, truffle, parmesan, herbs 46

### \*LOBSTER CRUSTED SALMON

truffled lobster, beurre blanc, sautéed spinach,  
black pepper parmesan risotto 43

### 16oz PORK PORTERHOUSE

candied smoked bacon- brussel  
sprouts- roasted fingerling potato hash,  
pickled red onions, laquered with fig jam 34

### WOK FIRED SESAME SHRIMP

lemon grass basmati pilaf, mandarin  
orange-ginger sauce, braised baby bok choy,  
crispy rice noodles 38

### \*MISO MARINATED CHILEAN SEA BASS

black pearl barley pilaf, sesame ginger  
laquered, braised baby bok choy 46

## Potatoes 11

PRIMEHOUSE MASHED POTATOES herbs, roasted garlic - IRON SKILLET HASH BROWNS

FRENCH FRIES sea salt - SALT CRUSTED BAKED IDAHO POTATO

## Vegetables 13

CRISPY ONION RINGS bbq remoulade - SPINACH creamed or sautéed  
BROCCOLINI grilled, lemon, olive oil, sea salt - ROASTED ASPARAGUS béarnaise

20% gratuity will be added to your total for parties of 8 or more

\*Consuming raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions

