

LOUNGE MENU

APPETIZERS

PRIME BEEF SLIDERS*

Bacon Jam, Garlic Aioli, Swiss Cheese, Pickled Tomato 19

SONOMA GOAT CHEESE RAVIOLI

Golden Oak Mushrooms 29

CAVIAR DEVEILED EGGS*

Black Truffle, Chives 29

LAMB LOLLIPOPS*

Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 30

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 31

WHITE TRUFFLE CAVIAR DEVEILED EGGS

Black Truffle, Caviar, Chives 26

PARMESAN TRUFFLE FRIES

Parmesan Cheese, Truffle Oil, Ketchup 19

BLACKENED FISH TACOS

Brussels Sprout Slaw, Jalapeño Tartar Sauce, Lime 18

BAKED OYSTERS

Cajun Butter, Parmesan Cheese, Sourdough Toast Points 24

SAKURA WAGYU CHEESEBURGER*

Camembert Cheese, Red Onion Jam, Dijon Aioli,
Spiced Dill Pickles 23

LOUNGE MENU

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 29

OCEAN ROLL*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 37

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 33

SPICY TUNA ROLL*

Avocado, Scallion, Jalapeño, Shiso 36

VEGETABLE ROLL

Tempura Broccoli, Beech Mushroom, Radish,
Citrus Soy Vinaigrette 25

CHEF'S FEATURE ROLL *Mkt*

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET *Private Label, Cape Cod, MA* 29

WEST COAST 33

JUMBO SHRIMP COCKTAIL 33

*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance).