

• APPETIZERS AND SHARES •

- Prime Steak Tartare \$19
smoked peppercorn crème fraîche, smoked cured egg yolk, beef fat crackers
- Tex-Mex Mussels \$18
PEI Mussels, hatch green chiles, shiner bock beer toasted baguette
- Branding Iron Onion Rings \$14
house made steak sauce, ketchup

- Roasted Bone Marrow \$14
tomato bacon bourbon jam, corn bread crumble pickled red onion, toasted baguette
+ Bulleit Whiskey Luge \$10
- Octostada \$15
octopus a la plancha, crispy tortilla, cumin spiced black beans, pico de gallo, key lime crème fraîche
- Jumbo Lump Crab Cakes \$19
smoked onion remoulade, cider dressed slaw

• SOUP AND SALADS •

- Corn and Green Chile Chowder \$11
chive and chile oil
- Market House \$10
mesclun greens, radish, cherry tomatoes sunflower seeds, sweet onion vinaigrette
- Wedge \$13
baby iceberg, bacon, red onion, tomatoes, blue cheese crumbles, smoky blue cheese dressing

- Knife and Fork Caesar \$12
whole leaf romaine, parmesan, croutons
- Kale and Cabbage \$14
spiced pecans, dried blueberries, parmesan champagne dijon vinaigrette
- Bacon and Butter \$13
butter lettuce, house cured bacon, citrus goat cheese, chile lime pepitas, ancho chile buttermilk dressing

• ENTRÉES •

- Pan Seared Scallops \$31
sweet corn and pancetta risotto, pickled fresno relish
- Blackened Cauliflower "Steak" \$26
vegetable succotash, goat cheese and leek fondue, pecan pesto
- What the Duck? \$35
pan roasted duck breast, duck fat fried rice, orange duck jus, micro wasabi
- Citrus Brined Chicken \$29
roasted potatoes, cippollini onion, wild mushrooms, brown butter demi-glace
- Pan Roasted Sea Bass Cassoulet \$36
anasazi beans, elk and venison sausage, bacon, cornbread crumble
- Red Chile Rubbed Lamb Loin \$38
white cheddar grits, chimichurri, watercress and pickled carrot salad

PRIME STEAKS

- 7 oz Filet \$38
- 10 oz Flat Iron \$30
- 14 oz New York Strip \$45
- 20 oz Cowboy Ribeye \$54
- 24 oz Porterhouse \$65

• OVER THE TOP •

- Crab Oscar \$12
- Lobster Oscar \$16
- Crab Cake Oscar \$14
- Lobster Tail \$21

• ENHANCEMENTS \$4 •

- Béarnaise
- Truffle Butter
- Peppercorn Demi

- Horseradish Caramel
- Smoked Blue Cheese Butter
- Roasted Fresno Chimichurri

- Caramelized Onion Demi
- House Made Steak Sauce
- Sauce Flight \$12

• SIDES •

- Green Chile Risotto \$10
- Prime Potato Mashers \$13
- Olive Oil Whipped Potatoes \$10
- Crispy Brussels Sprouts \$10

- Lobster Mac \$25
- Truffle Fries \$14
- Sautéed Asparagus \$9
- Boursin Creamed Spinach \$12

- Mac N' Jack \$10
- Sautéed Spinach \$9
- Roasted Wild Mushrooms \$11
- House cut French Fries \$9

EXECUTIVE CHEF KATHLEEN CROOK