

• 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

Jumbo Lump Crab Cakes \$19
 smoked onion remoulade, cider dressed slaw

Shrimp Cocktail \$18
 lime poached shrimp served with mezcal cocktail sauce

Roasted Bone Marrow \$14
 tomato bacon bourbon jam, corn bread crumble, pickled red onion, toasted baguette
 + *Bulleit Whiskey Luge \$10*

Branding Iron Onion Rings \$14
 house made steak sauce, ketchup

• SOUP AND SALADS •

Corn and Green Chile Chowder \$11
 chive and chile oil

Market House Salad \$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 \$32
 cherry risotto, corn and chimayo chile nage

Blackened Cauliflower "Steak" \$26
 crispy black rice, goat cheese and leek fondue

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

Southwest Bouillabaisse \$45
 mussels, lobster, shrimp, potatoes, leeks, aji pancha broth

PRIME STEAKS & CHOPS

7 oz Filet \$38
 10 oz Flat Iron \$30
 14 oz New York Strip \$45

20 oz Cowboy Ribeye \$54
 24 oz Porterhouse \$65
 Rack of Lamb \$52

• 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
 Boursin Creamed Spinach
 \$12

Lobster Mac
 \$25
 Truffle Fries
 \$14
 Sautéed Asparagus
 \$9
 House cut French Fries
 \$9

Mac N' Jack
 \$10
 Sautéed Spinach
 \$9
 Roasted Wild Mushrooms
 \$11
 Harissa Glazed Carrots
 \$10

EXECUTIVE CHEF KATHLEEN CROOK