



RW PRIME®

# WEST DINNER MENU 西式晚餐菜單

## RAW BAR 冷盤

OYSTERS | ½ DOZEN EAST & WEST COAST 半打東及西海岸生蠔 | \$22  
cocktail sauce, mirin mignonette, passionfruit foam, lemon

<b>CHILLED SHRIMP 涼拌蝦</b> <i>chilled Gulf shrimp, cocktail sauce, lemon</i>	\$22	<b>SEAFOOD TOWER 海鮮冷盤</b> <i>chilled shrimp, 20 oysters with passionfruit foam, chilled lobster tail, saffron crab</i>	\$75
<b>SAFFRON CRAB 番紅花蟹</b> <i>Colossal crab with little gem lettuce, pea greens, saffron-citrus dressing, daikon radish</i>	\$25	<b>DELUXE SEAFOOD TOWER 豪華海鮮冷盤</b> <i>chilled shrimp, 20 oysters with passionfruit foam, chilled lobster tail, saffron crab, tuna poké &amp; bay scallop ceviche</i>	\$125
<b>TUNA TARTARE 韃靼吞拿魚</b> <i>tuna poké, sesame seeds, daikon &amp; black radish, micro cress, crispy rice, chili milk</i>	\$23	<b>KING CRAB LEGS 帝王蟹腳</b> <i>1-lb King Crab legs, lemongrass mustard spuma, pickled vegetables, microgreens</i>	\$60

## APPETIZERS & SALADS 前菜及沙拉

SEAFOOD CHOWDER 海鮮雜燴 | \$16  
potatoes, vidalia onions, lobster, shrimp, mussels, clams, bay scallops

<b>LITTLE GEM CAESAR 凱撒沙拉</b> <i>little gem lettuce, Caesar dressing, parmesan cheese, croutons</i>	\$14	<b>FRIED CALAMARI 炸魷魚</b> <i>hot cherry peppers, relish dip, parsley</i>	\$20
<b>RW PRIME HOUSE SALAD RW PRIME 招牌沙拉</b> <i>romaine hearts, pea tendrils, cucumbers, red onions, tomatoes, radicchio, sherry mustard vinaigrette</i>	\$12	<b>KOREAN SHORT RIB 韓式牛仔骨</b> <i>Galbi-style short rib, scallion, sesame</i>	\$26
<b>THE WEDGE 藍芝士沙拉</b> <i>red onion, radish, bacon, tomatoes, chives, St. Agur bleu cheese, buttermilk ranch dressing</i>	\$14	<b>FRIED PRAWNS 炸大蝦</b> <i>sweet plantain purée, brunoise pickled peppers</i>	\$30
<b>CHARRED OCTOPUS TENDRIL 香烤章魚鬚</b> <i>ginger, hearts of palm purée, purple potatoes, fennel citrus</i>	\$32	<b>PORK BELLY 韓式五花肉</b> <i>steamed bun, cucumber, carrot, cilantro, bulgogi glaze</i>	\$28
		<b>LOBSTER SCALLION PANCAKES 龍蝦蔥油餅</b> <i>asiago cheese, lobster meat, scallion, eel sauce</i>	\$27

## LAND & SEA 肉類及海鮮

<b>RW PRIME BURGER RW PRIME 招牌漢堡</b> <i>10 oz dry aged beef patty, lettuce, tomato, red onions, pickle &amp; french fries</i> cheese 芝士: american, cheddar, pepper jack, bleu, swiss add 另加: bacon 煙肉 \$2	\$24	<b>40-OZ TOMAHAWK STEAK 40安士戰斧牛排</b> <i>crispy parmesan smashed marble potatoes, broccolini</i>	\$175
		<b>2-LB LOBSTER 2磅龍蝦</b> <i>herb crab butter, crispy parmesan smashed marble potatoes</i>	\$78

## BUTCHER BLOCK 西式排餐

Prime Dry Aged Certified Black Angus Beef

8 OZ FILET MIGNON 8安士菲力牛排	\$42
12 OZ FILET MIGNON 12安士菲力牛排	\$56
16 OZ NY SIRLOIN STRIP 16安士紐約西冷牛排	\$62
22 OZ RIBEYE STEAK 22安士肋眼牛排	\$90

add ons 另加:

sautéed shrimp \$25 | 7oz lobster tail \$37 | jumbo crab meat \$35  
炒蝦 7安士龍蝦尾 大蟹肉Sauces: RW Prime Steak Sauce, Red Wine Sauce,  
Peppercorn Sauce, Bearnaise Sauce

<b>GRILLED KING SALMON 香烤帝王三文魚</b> <i>beluga lentils, roasted baby carrots, lemon cream sauce</i>	\$35
<b>ROASTED HALIBUT 香烤比目魚</b> <i>clams, saffron Israeli couscous, asparagus, roasted tomatoes, tarragon</i>	\$40
<b>BULGOGI GLAZED SKIRT STEAK 韓式烤牛排</b> <i>lemongrass rice, kimchi aioli, pickled radish</i>	\$36
<b>BRICK CHICKEN 意式磚烤雞</b> <i>truffle mashed potato, roasted mushrooms, chicken jus</i>	\$30

## STEAKHOUSE SIDES 牛排屋配菜

<b>SAUTÉED FOREST MUSHROOMS 法式炒蘑菇</b>	\$12	<b>ROASTED BRUSSEL SPROUTS 烤球芽甘藍</b>	\$12
<b>BLACK TRUFFLE PARMESAN FRIES 黑松露帕瑪森芝士薯條</b>	\$12	<i>with crispy pancetta</i>	
<b>GRILLED ASPARAGUS 烤蘆筍</b>	\$12	<b>GARLIC BROCCOLINI 蒜蓉炒西蘭花</b>	\$16
<b>CREAMY BUTTER MASHED POTATOES 奶油土豆泥</b>	\$8	<i>charred broccolini, fontina, spinach purée</i>	
<b>MAC AND CHEESE 芝士通心粉</b>	\$18	<b>LOADED BAKED POTATOES 烤土豆</b>	\$10
		<i>6 mini baked potatoes, chives, bacon, sour cream</i>	