



RW PRIME®

WEST DINNER MENU 西式晚餐菜單

RAW BAR 冷盤

CHILLED SHRIMP 涼拌蝦 <i>chilled Gulf shrimp, cocktail sauce, lemon</i>	\$24	OYSTERS 1/2 DOZEN EAST & WEST COAST 半打東及西海岸生蠔 <i>cocktail sauce, mirin mignonette, passionfruit foam, lemon</i>	\$24
RW CEVICHE 雲頂酸橘汁醃魚 <i>leche de tigre, fluke, avocado, corn, red onion, long red pepper, scallion</i>	\$20	DELUXE SEAFOOD TOWER 豪華海鮮冷盤 <i>chilled shrimp, 20 oysters with leche de tigre, chilled lobster tail, miso soy seared tuna & RW ceviche</i>	\$135
SEARED TUNA 焗吞拿魚 <i>miso soy dressing, citrus tomato, brown butter avocado, hearts of palm dressing</i>	\$25	KING CRAB LEGS 帝王蟹腳 <i>1-lb King Crab legs, lemongrass mustard spuma, pickled vegetables, microgreens</i>	\$60

APPETIZERS & SALADS 前菜及沙拉

NEW ENGLAND CLAM CHOWDER 周打蜆湯	\$15	FRIED CALAMARI 炸魷魚 <i>hot cherry peppers, relish dip, parsley</i>	\$22
LITTLE GEM CAESAR 凱撒沙拉 <i>little gem lettuce, Caesar dressing, parmesan cheese, croutons</i>	\$15	KOREAN SHORT RIB 韓式牛仔骨 <i>Galbi-style short rib, scallion, sesame</i>	\$28
BIBB SALAD 比布沙拉 <i>pickled pomegranate, ricotta salata, bruléed avocado, matchstick watermelon, saffron dressing</i>	\$16	FRIED ROCK SHRIMP 炸蝦 <i>sticky sauce, scallions, long red chili, nori</i>	\$35
THE WEDGE 藍芝士沙拉 <i>red onion, radish, bacon, tomatoes, chives, St. Agur bleu cheese, buttermilk ranch dressing</i>	\$15	CHICKEN LOLLIPOPS 棒棒雞錘 <i>garlic soy dressing, scallions, sesame</i>	\$24
CHARRED OCTOPUS TENDRIL 香烤章魚鬚 <i>ginger, hearts of palm purée, purple potatoes, fennel citrus</i>	\$33	SCALLOPS 帶子 <i>citrus butter, beurre blanc, potato hair</i>	\$35

LAND & SEA 肉類及海鮮

RW PRIME BURGER RW PRIME 招牌漢堡 <i>10 oz dry aged beef patty, lettuce, tomato, red onions, pickle & french fries</i> cheese 芝士: american, cheddar, pepper jack, bleu, swiss add 另加: bacon 煙肉 \$2	\$25	40-OZ TOMAHAWK STEAK 40安士戰斧牛排 <i>crispy parmesan smashed marble potatoes, broccolini</i>	\$175
		2-LB LOBSTER 2磅龍蝦 <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	\$44
12 OZ FILET MIGNON 12安士菲力牛排	\$58
16 OZ NY SIRLOIN STRIP 16安士紐約西冷牛排	\$64
22 OZ RIBEYE STEAK 22安士肋眼牛排	\$92

add ons 另加:

sautéed shrimp \$26 | 7oz lobster tail \$38
蝦仁 7安士龍蝦尾

Sauces: RW Prime Steak Sauce, Red Wine Sauce,
Peppercorn Sauce, Bearnaise Sauce

YUZU HONEY GLAZED SALMON 蜜汁三文魚 <i>baby bok choy, shiitake mushrooms, prawn sauce, popcorn shoots</i>	\$38
WHOLE BUTTERFLIED BRANZINO 香烤鱸魚 <i>baby kale, szechuan oil, white bean and pancetta ragu, szechuan gremolata</i>	\$40
BULGOGI GLAZED SKIRT STEAK 韓式烤牛排 <i>lemongrass rice, kimchi aioli, pickled radish</i>	\$38
BRICK CHICKEN 意式磚烤雞 <i>truffle mashed potato, roasted mushrooms, chicken jus</i>	\$32

STEAKHOUSE SIDES 牛排屋配菜

SAUTÉED FOREST MUSHROOMS 法式炒蘑菇	\$14	ROASTED BRUSSEL SPROUTS 烤球芽甘藍	\$14
BLACK TRUFFLE PARMESAN FRIES 黑松露帕瑪森芝士薯條	\$14	<i>with crispy pancetta</i>	
FRIED ONION RINGS 炸洋蔥圈	\$14	GARLIC BROCCOLINI 蒜蓉炒西蘭花	\$16
GRILLED ASPARAGUS 烤蘆筍	\$14	<i>charred broccolini, fontina, spinach purée</i>	
CREAMY BUTTER MASHED POTATOES 奶油土豆泥	\$10	MINI STUFFED POTATOES 釀迷你土豆	\$12
MAC AND CHEESE 芝士通心粉	\$18	<i>with mashed potato, bacon, sour cream, chives</i>	
LOBSTER MAC AND CHEESE 龍蝦芝士通心粉	\$28	SWEET PLANTAINS 甜大蕉	\$12
		<i>passionfruit milk, cotija cheese</i>	