



RW PRIME®

WEST DINNER MENU

RAW BAR

CHILLED SHRIMP <i>chilled colossal Gulf shrimp, cocktail sauce, lemon</i>	\$30	OYSTERS 1/2 DOZEN EAST & WEST COAST <i>cocktail sauce, mirin mignonette, leche de tigre, lemon</i>	\$24
RW CEVICHE <i>leche de tigre, fluke, avocado, corn, red onion, long red pepper, scallion</i>	\$30	SEAFOOD PLATTER <i>chilled shrimp, 20 oysters with leche de tigre, 1/2 pound king crab legs, tuna tacos & RW ceviche</i>	\$135
TUNA TACOS <i>6 mini tuna wonton tacos, miso ginger aioli, pickled radish, asian pear</i>	\$28	KING CRAB LEGS <i>1-lb King Crab legs, lemongrass mustard spuma, pickled vegetables, microgreens</i>	\$65

APPETIZERS & SALADS

BUTTERNUT SQUASH SOUP \$15 <i>crème fraîche, pumpkin seed</i>			
LITTLE GEM CAESAR <i>little gem lettuce, Caesar dressing, parmesan cheese, croutons</i>	\$15	FRIED CALAMARI <i>hot cherry peppers, relish dip, parsley</i>	\$23
BURRATA SALAD <i>sundried tomato pesto, heirloom tomatoes, tossed in Yuzu basil</i>	\$18	KOREAN SHORT RIB <i>Galbi-style short rib, scallion, sesame</i>	\$28
THE WEDGE <i>red onion, radish, bacon, tomatoes, chives, St. Agur bleu cheese, buttermilk ranch dressing</i>	\$16	FRIED ROCK SHRIMP <i>sticky sauce, scallions, long red chili, nori</i>	\$36
CHARRED OCTOPUS TENDRIL <i>braised octopus, aji amarillo cream, pickled fennel, cotton candy grape, aged balsamic, micro chervil</i>	\$33	CHICKEN LOLLIPOPS <i>honey truffle buffalo</i>	\$24
		SCALLOP <i>citrus butter, beurre blanc, potato hair</i>	\$34

LAND & SEA

RW PRIME BURGER <i>10 oz dry aged beef patty, lettuce, tomato, red onions, pickle & french fries cheese: american, cheddar, pepper jack, bleu, swiss add: bacon \$2</i>	\$26	40-OZ TOMAHAWK STEAK <i>crispy parmesan smashed marble potatoes, broccolini</i>	\$225
		LEMONGRASS DOUBLE-CUT PORK CHOP <i>apple carrot purée, spigarello kale, wild mushroom whole grain demi</i>	\$39

BUTCHER BLOCK

Prime Dry Aged Certified Black Angus Beef

8 OZ HANGAR STEAK	\$40
10 OZ FILET MIGNON	\$69
16 OZ NY SIRLOIN STRIP	\$74
22 OZ RIBEYE STEAK	\$95
24 OZ PORTERHOUSE	\$120

*Choose one sauce: RW Prime Steak Sauce, Red Wine Sauce, Peppercorn Sauce, Bearnaise Sauce
*additional sauce \$3 each**

CITRUS GLAZED SALMON <i>celeriac parsnip purée, toasted herb farro, roasted tri-color cauliflower, basil beurre blanc</i>	\$38
WHOLE BUTTERFLIED BRANZINO <i>garlic confit, ginger lime, saffron aioli, pickled shallot, micro chervil</i>	\$49
BULGOGI GLAZED SKIRT STEAK <i>kimchi fried rice, kimchi aioli, pickled radish</i>	\$46
FRENCH-CUT CHICKEN BREAST <i>spinach risotto, porcini chicken jus, truffle chicken crumble</i>	\$32

STEAKHOUSE SIDES

SAUTÉED FOREST MUSHROOMS \$14	BLACK TRUFFLE PARMESAN FRIES \$14
CREAMY BUTTER MASHED POTATOES \$10	ROASTED BRUSSEL SPROUTS \$14 <i>red wine poached pearl onion, chives, aged balsamic, aged parmesan</i>
MAC AND CHEESE \$14	GARLIC BROCCOLINI \$14 <i>charred broccolini, fontina, spinach purée</i>
GRILLED ASPARAGUS \$14 <i>cured egg yolk, lemon zest, micro mint</i>	MINI STUFFED POTATOES \$12 <i>with mashed potato, bacon, sour cream, chives</i>
BROWN BUTTER STRING BEANS \$14 <i>crispy shallots, herbs</i>	GLAZED CARROTS \$14 <i>candied pumpkin seeds, micro greens</i>