



RW PRIME®

WEST DINNER MENU

FOR THE TABLE

SOUP OF THE DAY | \$15

CHILLED SHRIMP <i>chilled colossal Gulf shrimp, cocktail sauce, lemon</i>	\$30	LITTLE GEM CAESAR <i>little gem lettuce, Caesar dressing, parmesan cheese, croutons</i>	\$15
TUNA TACOS <i>6 mini tuna wonton tacos, miso ginger aioli, pickled radish, asian pear</i>	\$28	CHARRED OCTOPUS TENDRIL <i>braised octopus, aji amarillo cream, pickled fennel, cotton candy grape, aged balsamic, micro chervil</i>	\$33
KING CRAB LEGS <i>1-lb King Crab legs, lemongrass mustard spuma, pickled vegetables, microgreens</i>	\$65	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
		CHICKEN LOLLIPOPS <i>honey truffle buffalo</i>	\$24

PASTAS

HOUSE-MADE RIGATONI PASTA <i>tossed in spicy vodka sauce, topped with parmesan spuma</i>	\$22	QUEENS OF THE SEA <i>fresh house-made pappardelle with squid, mussels, shrimp, and lobster in a white wine tomato basil sauce</i>	\$54
CHICKEN PARMESAN <i>served with fresh pappardelle pasta and house-made tomato sauce</i>	\$32		

LAND & SEA

BUTCHER BLOCK

Prime Dry Aged Certified Black Angus Beef

8 oz HANGAR STEAK	\$40
10 oz FILET MIGNON	\$70
16 oz NY SIRLOIN STRIP	\$74
22 oz RIBEYE STEAK	\$98
24 oz PORTERHOUSE	\$120

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

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
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LEMONGRASS DOUBLE-CUT PORK CHOP <i>apple carrot purée, spigarello kale, wild mushroom whole grain demi</i>	\$39
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CURRY-GLAZED SALMON <i>lime cauliflower cream, roasted cauliflower, red wine-poached pearl onions</i>	\$38
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BROILED DORADE PICATTA <i>finished with fennel and citrus greens</i>	\$35
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BULGOGI-GLAZED SKIRT STEAK <i>kimchi fried rice, kimchi aioli, pickled radish</i>	\$48
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STEAKHOUSE SIDES

BLACK TRUFFLE PARMESAN FRIES \$14
SAUTÉED FOREST MUSHROOMS \$14
CREAMY BUTTER MASHED POTATOES \$10
MAC AND CHEESE \$14
GRILLED ASPARAGUS \$14

ROASTED BRUSSEL SPROUTS \$14 <i>red wine poached pearl onion, chives, aged balsamic, aged parmesan</i>
GARLIC BROCCOLINI \$14 <i>charred broccolini, fontina, spinach purée</i>
CRISPY MARBLE POTATOES \$13 <i>bacon, sour cream, chives</i>

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