



RW PRIME®

# WEST DINNER MENU

## FOR THE TABLE

SOUP OF THE DAY | \$15

CHILLED SHRIMP  
*chilled colossal Gulf shrimp, cocktail sauce, lemon*

\$30

CHICKEN LOLLIPOPS  
*honey truffle buffalo*

\$24

TUNA TACOS  
*6 mini tuna wonton tacos, miso ginger aioli, pickled radish, asian pear*

\$28

CHARRED OCTOPUS TENDRIL  
*braised octopus, aji amarillo cream, pickled fennel, cotton candy grape, aged balsamic, micro chervil*

\$33

LITTLE GEM CAESAR  
*little gem lettuce, Caesar dressing, parmesan cheese,*

\$15

FRIED CALAMARI  
*hot cherry peppers, relish dip, parsley*

\$23

BURRATA SALAD  
*sundried tomato pesto, heirloom tomatoes, tossed in Yuzu basil*

\$20

KOREAN SHORT RIB  
*Galbi-style short rib, scallion, sesame*

\$28

THE WEDGE  
*red onion, radish, bacon, tomatoes, chives, St. Agur bleu cheese, buttermilk ranch dressing*

\$16

FRIED ROCK SHRIMP  
*sticky sauce, scallions, long red chili, nori*

\$38

## PASTAS

HOUSE-MADE RIGATONI PASTA  
*tossed in spicy vodka sauce, topped with parmesan spuma*

\$22

QUEENS OF THE SEA  
*fresh house-made pappardelle with squid, mussels, shrimp, and lobster in a white wine tomato basil sauce*

\$54

CHICKEN PARMESAN  
*served with fresh pappardelle pasta and house-made tomato sauce*

\$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  
*10 oz dry aged beef patty, lettuce, tomato, red onions, pickle & french fries  
cheese: american, cheddar, pepper jack, bleu, swiss  
add: bacon \$2*

\$26

LEMONGRASS DOUBLE-CUT PORK CHOP  
*apple carrot purée, spigarello kale, wild mushroom whole grain demi*

\$39

CURRY-GLAZED SALMON  
*lime cauliflower cream, roasted cauliflower, red wine-poached pearl onions*

\$38

BROILED DORADE PICATTA  
*finished with fennel and citrus greens*

\$35

BULGOGI-GLAZED SKIRT STEAK  
*kimchi fried rice, kimchi aioli, pickled radish*

\$48

## 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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