



RW PRIME®

WEST DINNER MENU

FOR THE TABLE

SOUP OF THE DAY |

CHILLED SHRIMP

chilled colossal Gulf shrimp, cocktail sauce, lemon

TUNA TACOS

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

LITTLE GEM CAESAR

little gem lettuce, Caesar dressing, parmesan cheese, croutons

KOREAN SHORT RIB

Galbi-style short rib, scallion, sesame

THE WEDGE

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

CHICKEN LOLLIPOPS

honey truffle buffalo

CHARRED OCTOPUS TENDRIL

braised octopus, aji amarillo cream, pickled fennel, cotton candy grape, aged balsamic, micro chervil

FRIED CALAMARI

hot cherry peppers, relish dip, parsley

FRIED ROCK SHRIMP

sticky sauce, scallions, long red chili, nori

PASTAS

HOUSE-MADE RIGATONI PASTA

tossed in spicy vodka sauce, topped with parmesan spuma

CHICKEN PARMESAN

served with fresh pappardelle pasta and house-made tomato sauce

LAND & SEA

BUTCHER BLOCK

Prime Dry Aged Certified Black Angus Beef

8 oz HANGAR STEAK

10 oz FILET MIGNON

16 oz NY SIRLOIN STRIP

22 oz RIBEYE STEAK

24 oz PORTERHOUSE

Choose one sauce: RW Prime Steak Sauce, Red Wine Sauce, Peppercorn Sauce, Bearnaise Sauce

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*

BULGOGI-GLAZED SKIRT STEAK

kimchi fried rice, kimchi aioli, pickled radish

CURRY-GLAZED SALMON

lime cauliflower cream, roasted cauliflower, red wine-poached pearl onions

STEAKHOUSE SIDES

BLACK TRUFFLE PARMESAN FRIES |
SAUTÉED FOREST MUSHROOMS |
CREAMY BUTTER MASHED POTATOES |
MAC AND CHEESE |
GRILLED ASPARAGUS |

ROASTED BRUSSEL SPROUTS |

red wine poached pearl onion, chives, aged balsamic, aged parmesan


GARLIC BROCCOLINI |

charred broccolini, fontina, spinach purée

CRISPY MARBLE POTATOES |

bacon, sour cream, chives

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