

DIPLOMAT PRIME

COCKTAILS

PRIME MARTINI*

Grey Goose Vodka, Carpano Antica Dry Vermouth, Saline Solution, Served With Oyster
*Add 1g Caviar

28

COOKIE CAR

Hennessy VS Cognac, Cointreau, Lemon, Simple Syrup, Served With Brown Butter Cookie

40

23

SMOKED OLD FASHIONED

Angel's Envy Bourbon, Maple Syrup, Turkish Tobacco Bitters, Dried Wagyu Chip

28

BARREL-AGED BLACK MANHATTAN

Barrel Select Weller Full Proof Bourbon, Amaro Averna, Black Walnut Bitters

52

HOLLYWOOD DAQUIRI

Santa Teresa 1796 Rum, Lime, Simple, Angostura Bitters, Mint

22

NEED SOME CLARITY

Tanqueray 10 Gin, Rockey's Liqueur, Choya Yuzu Liqueur

21

NINETEEN FIFTY-EIGHT

Don Julio Reposado, Ginger Tea, Cinnamon, Mango, Serrano Pepper

27

MIAMI SUNSET

The Botanist Gin, Aperol, Chinola Passion Fruit, Riondo Prosecco, Lemon, Simple, Soda, Mint

19

ORANGE COSMO

Ketel One Oranje Vodka, Lime, Rose Water, Cranberry

19

TIRAMISU

Cazadores Café Liqueur, Patron Reposado Tequila, Tiramisu Liqueur

20

STARTERS

FIVE ONION SOUP

House Bone Marrow Biscuit, Smoked Gouda

18

PRIME CARPACCIO*

Almonds, Jicama, Lime, Fresh Herbs, Focaccia

32

CRAB CAKE

Roasted Tomato Aioli, Fresh Greens, Corn

28

OYSTER ROCKEFELLER*

Creamy Spinach, Bacon, Parmesan Crumbs

26

SALADS

HARVEST

Baby Heirloom Beets, Tomatoes, Orange Segments, Frisee, Truffle Balsamic Pearls, Cashew Cream, Black Walnut Vinaigrette

24

BOSTON WEDGE

Cabrales Blue Cheese, Red Onions, Baby Heirloom Tomatoes, Serrano Ham, Cured Egg

22

CAESAR

Parmesan Croutons, Sweet Gem Lettuce, White Anchovies

25

RAW BAR

OYSTERS*

Key Lime Mignonette, Lemon

30

KEY WEST PINK SHRIMP COCKTAIL

House Cocktail Sauce, Lemon

34

CHILLED COASTAL PLATTER*

Shrimp, Oyster, Crab Cocktail

90

GRAND PLATEAU*

Shrimp, Oyster, Crab Cocktail, Tuna Tartare, Crab Legs, Lobster

185

TUNA TARTARE*

Scallions, Sesame, Cucumber, Tomatoes, Chili, Nori

28

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

ALL PRICES SUBJECT TO A 20 % SERVICE CHARGE

DIPLOMAT PRIME

PRIME HOUSE CUTS

CLASSIC

8oz BLACK ANGUS FILET MIGNON*	72
12oz COLORADO LAMB RACK*	65

WAGYU

10oz AUSTRALIAN WAGYU SKIRT STEAK*	68
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DRY AGED

45 DAY PRIME DRY AGED NY STRIP*	16OZ	78
45 DAY PRIME DRY AGED BONE-IN RIBEYE*	22OZ	96
45 DAY DRY AGED LONG BONE PRIME TOMAHAWK*	38OZ	210

ADDITIONS

BISCUIT TRUFFLE CRUST	18
ROASTED BONE MARROW	15
LOBSTER TAIL	MP
CABRALES BLUE CHEESE	10
JUMBO LUMP CRAB "OSCAR"	22

SAUCES

5

BÉARNAISE \ BORDELAISE \ AU POIVRE \ CHIMICHURRI

ENTRÉES

MAINE LOBSTER FRA DIAVOLO MP
House-Made Pasta, Datil Pepper

CHICKEN ROULADE 42
Cauliflower Puree, Seasonal Mushrooms,
Pickled Mustard Seeds, Thyme Jus

FAROE ISLAND SALMON* 56
FL Corn "Grits", Blistered Tomatoes

DP BURGER* 38
8oz Marrow Blend Patty, Foie Gras, Aged
White American Cheese, Crispy Onions,
Bacon, House Aioli

SIDES

WHIPPED POTATOES 15
Butter, Chives

ROASTED ASPARAGUS 16
Truffle Butter, Toasted Hazelnuts

FRIED CAULIFLOWER 15
Fresh Herbs, Crispy Quinoa,
Barrel Aged Fish Dressing

HOUSE FRIES 15
Duck Fat, Tarragon, Shallots

ROASTED MUSHROOMS 16
Umami Butter, Scallions

CREAMED SPINACH 15
Parmesan, Tarragon, Crusted

CHARRED BROCCOLINI 15
Pickled Shallots, Lemon Vinaigrette

LOBSTER MAC & CHEESE 28
Maine Lobster, Three Cheese Blend



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