

Raw Bar

CRAB COCKTAIL

STONE CRAB

LOBSTER COCKTAIL

SHELLFISH TOWER

JUMBO SHRIMP COCKTAIL

OYSTERS ON THE HALF SHELL

TUNA TARTARE

baby heirloom tomatoes, pickled shallots, toasted brioche, kalamata olive mousse

Starters

COCONUT CURRIED CARROT BISQUE garbanzo crumble, spiced crème fraiche, lemon oil

PRIME BEEF CARPACCIO salsa verde, togarashi aioli, grilled sourdough crumble, shaved parmesan

JUMBO LUMP CRAB CAKE chili garlic aioli, pickled fennel, shaved apple

CAESAR parmesan croutons, crisp romaine, white anchovy

BABY ICEBERG point Reyes crumbles, crispy shallots, baby heirloom tomatoes, smoked bacon

WATERCRESS manchego, marcona almonds, preserved mango, roasted garlic vinaigrette

OCTOPUS edamame hummus, black olive, french feta, daikon radish

BABY BEET SALAD whipped feta, avocado mousse, roasted pistachios

Entrees

TWIN LOBSTER TAIL FOR TWO crab dynamite, grilled lemon, beurre monte

PAN ROASTED HALF CHICKEN charred spring onions, baby heirloom carrots, citrus salsa verde

MAINE DIVER SCALLOPS tempura maitake mushrooms, pickled shimeji mushrooms, bacon emulsion

CRAB CRUSTED HALIBUT Veracruz sauce, pickled baby heirloom tomatoes

MISO GLAZED SEA BASS mushrooms, baby bok choy, yuzu dashi broth

BUTTER POACHED LOBSTER lobster risotto, charred lemon

Rashaad Abdool - Executive Chef

DIPLOMAT
prime

Steaks

10oz PRIME FILET MIGNON

16oz PRIME BONE-IN FILET

16oz 45 DAY PRIME DRY AGED NY STRIP

22oz 45 DAY PRIME DRY AGED BONE-IN RIBEYE

28oz 45 DAY PRIME DRY AGED PORTERHOUSE

8oz AUSTRALIAN WAGYU FILET MIGNON

10oz AUSTRALIAN WAGYU SKIRT STEAK

JAPANESE CERTIFIED A5 KOBE NY STRIP

38oz 45 DAY DRY AGED LONG BONE PRIME TOMAHAWK RIBEYE

RARE cool red center MEDIUM RARE warm red center MEDIUM hot red center
MEDIUM WELL slightly pink center, mostly cooked through WELL DONE no color, cooked

Additions

BLACK TRUFFLE CRUST ROASTED BONE MARROW SEARED FOIE GRAS

POINT REYES BLEU CHEESE JUMBO LUMP CRAB "OSCAR"

7oz COLD WATER LOBSTER TAIL

Sauces

BÉARNAISE • BORDELAISE • AU POIVRE • CHIMICHURRI

Sides

WHIPPED POTATOES

butter, chives

TRUFFLE WHIPPED POTATOES

truffle carpaccio, truffle oil

GRILLED ASPARAGUS

sauce gribiche

WHOLE ROASTED CAULIFLOWER

smoked paprika aioli, za'atar, toasted pepitas

STEAK FRIES

duck fat, tarragon, shallots

TATER TOTS

chives, cracked black pepper

ROASTED MUSHROOMS

tsuyu, scallions

CREAMED SPINACH

Parmesan bread crumbs

CHARRED BROCCOLINI

pickled shallots, lemon vinaigrette

BEEF RISOTTO

shaved parmesan, roasted beets

LOBSTER MAC & CHEESE

maine lobster, three cheese blend, brandy cream

Brendan McNulty – General Manager