

# PRIX FIXE SPECIAL

## \$59 DINNER MENU

### STARTERS—CHOOSE ONE

#### Lobster Miso Soup

lobster claw, soft tofu, wakame

#### Grilled Romaine Salad

lemon candy, parmesan breadcrumbs, anchovy black garlic dressing

#### Fire Roasted Beets

labneh, pistachio dukkha, scallions

#### Fried Shishitos

ponzu, sesame seeds

#### Edamame

sea salt, lemon, or spiced

#### Prime 131 Chopped Salad

baby gems, cherry tomatoes, yuzu dressing

### ENTRÉES—CHOOSE ONE

#### Marinated Chicken

espelette, crispy potatoes, spicy aioli

#### Grilled Bone-in Short Rib

chimichurri, garlic breadcrumbs

#### Prime 131 Burger

American cheese, grilled veal bacon, brioche bun, special sauce, french fries

#### Salt Grilled Branzino

fresh herb salad, brown butter, lemon

#### Wagyu Skirt Steak

Fourme d'Ambert cheese, compressed peppers, chili vinaigrette

#### Miso Marinated Cod

grilled bok choy, coconut lemongrass

#### 8 oz USDA Filet

simply grilled

#### 12 oz Bone-In Filet

simply grilled +25

#### 16 oz Prime NY Strip +30

### DESSERTS—CHOOSE ONE

#### Bread Pudding

white rice milk, black sesame ice cream, raspberries

#### Basque Cheesecake

forest berry coulis, almond crumble

#### Black Forest

cocoa mud cake, kirsch syrup, ivory whipped ganache, Amarena cherries

### COCKTAIL & WINE SPECIALS

OPULENT ESPRESSO MARTINI | 18

GOLD FASHIONED | 18

MIRAVAL ROSÉ, CÔTES DE PROVENCE | 65

EMMOLO, SAUVIGNON BLANC, NAPA | 68

BELLE GLOS 'BALADE' PINOT NOIR,

RUSSIAN RIVER VALLEY | 85

EHLERS, CABERNET SAUVIGNON, NAPA | 125

ALTAMURA, CABERNET SAUVIGNON, NAPA | 175

P R I M E  
131

A 3% Restaurant Operations Fee will be added to all checks. This fee helps offset rising operational costs. We appreciate your understanding and continued support.