

PRIME 131

HOUSTON RESTAURANT WEEKS 2026

DINNER MENU · 55

COCKTAILS & WINE SPECIALS

Gold Fashioned

house blend of whistlepig piggyback rye six year, jameson irish whiskey, house-made cabernet simple syrup **18**

Cosmobelle

absolut citron vodka, cointreau, sweetbird dragon fruit & papaya, lime juice, cranberry juice **18**

Aperol Spritz

aperol, sparkling brut, fever-tree club soda **16**

Telmont, "Réserve Brut," Épernay **120**

Domaine De La Chezatte, Sancerre Rosé, Loire **95**

Neal Family Rutherford Dust, White Blend, Napa Valley **85**

Alexana Mosaic, Pinor Noir, Willamette Valley **80**

Caymus, Cabernet Sauvignon, California **100**

Altamura, Cabernet Sauvignon, Napa Valley **135**

STARTERS

(CHOOSE ONE)

Crunchy Tuna Roll | spicy tuna tartare, crispy arare, unagi sauce

Grilled Naan | choice of whipped ricotta, labneh, baba ghanoush

Fire Roasted Beets | labneh, pistachio dukkha, scallions

Fried Shishitos | ponzu, sesame seeds

Edamame | sea salt lemon, or spiced

Prime 131 Chopped Salad | mixed greens, cherry tomatoes, cucumber, feta, plum 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 & radish salad, brown butter, lemon

Wagyu Skirt Steak | fourme d'ambert cheese, compressed peppers, chili vinaigrette

Miso Marinated Cod | grilled bok choy, coconut lemongrass espuma

8 oz USDA Filet | simply grilled

12 oz Bone-In filet | simply grilled **+25**

16 oz Bone-In filet **+30**

DESSERTS

(CHOOSE ONE)

Bread Pudding | white rice milk, black sesame ice cream, raspberries

Basque Cheesecake | forest berry coulis, almond crumble

Coconut Mango Mousse Cake | coconut chantilly, thai basil berry sauce

Telluride Flatliner | grey goose vodka, kahlúa, black irish cream, espresso **+16**



**Prime 131 Will Donate \$5
From Each Dinner Sold.**

*Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness. Please inform your server if anyone in your party has a food allergy. 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.