

STARTERS

Prime Meatballs 16
wagyu beef, pork, family recipe

Warm Focaccia 9
garlic herb butter

Tuna Tartare 24
citrus poke sauce, furikake, avocado-wasabi aioli, mango puree, masago

Nachos 13
carne asada +9 chicken +8
beer cheese, pico de gallo, chipotle crema, jalapenos, beans

Chicken Wings 16
honey-garlic parmesan, lemon pepper, spicy buffalo

MARKET SALADS & SOUP

add chicken 8 • sliced ribeye 15 • salmon 14 • shrimp 9

Buratta 16
whipped buratta, arugala, pistachio brittle, roasted beets, orange, honey citrus vinaigrette

The Caesar 12
whole butter lettuce, pecorino romano, house anchovy dressing, truffled bread crumbs

Wedge 15
pork belly, cherry tomatoes, red onions, blue cheese dressing

Soup 5 • 10
changes daily, always made from scratch

SANDWICHES

Golf Club 21
turkey, maple pepper bacon, butter lettuce, tomato, avocado, basil aioli, asiago bread, french fries

Prime Melt 20
shaved prime rib, provolone, caramelized onions, creamy horseradish, crispy baguette, beef au jus, french fries

Red Tail Burger 19
add egg +2, cheddar, butter lettuce, tomato, onions, bacon, garlic aioli, french fries

Wagyu Smash 23
truffle pecorino, tomato relish, balsamic onions, b&b pickles, crispy truffled chive fries

Blackened Fish Sandwich 20
mahi-mahi, cabbage & arugala slaw, tomato, red onions, aioli tapanade, fried onions, french fries

Oaxacan Chicken Sandwich 17
battered & fried, slaw, salsa macha, aioli, french fries

Rib-Eye Bistro 22
petite focaccia steak sandwich, chimichurri, arugala, caramelized onions, garlic dijonaise, caesar salad

Señor Burrito 17
carne asada, pico de gallo, french fries, avocado crema, Oaxaca cheese, guajillo salsa

Whole Crispy Branzino 29
spanish tapanade, smoked paprika oil, grilled lemon

Filet Mignon 45
ancho chili rub, potato croquette, king oyster mushroom, baby carrots, cowboy butter

Tzatziki Lemon Chicken 22
crispy potatoes, tzatziki sauce, dill, warm pita

Pom' Amore 15
fresh rigatoni, creamy vodka tomato sauce, burrata, basil

ENTREES

Fusilli Scampi 24
garlic lemon prawns, white wine butter, capers, pecorino

Fish & Chips 22
beer battered, french fries, slaw, caper tartar

Beef Short Ribs 28
creamy gruyere polenta, baby spinach, maple dijon carrots, red wine demi glaze

Steak & Frites 30
Grilled New York or Ribeye 40
garlic parmesan herb fries, peppercorn cream sauce

Baja Shrimp Tacos 16
battered or seared, poblano crema, mango salsa, corn tortilla

CHEFS PRIME RIB 48

yukon gold whipped potatoes, creamed spinach, beef au jus, creamy horseradish
Served Friday, Saturday, and Sunday

Roasted Bone Marrow 11
garlic confit, beef-mushroom marmalade

Truffled Garlic Parmesan Fries 7

SIDES

Panko Crispy Onion Rings 7

Yukon Whipped Potatoes 7

Maple Dijon Carrots 9

A service charge of 18% will be added for parties of 6 or more.
Thoroughly cooking foods such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness.
Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Menu prices do not include tax or gratuity.