

SMALL PLATES

Prime Meatballs 16

wagyu beef, pork,
family recipe

Warm Bread 7

focaccia or sourdough
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

tossed in honey-garlic
parmesan, lemon pepper,
or spicy buffalo,
ranch or blue cheese

MARKET SALADS • SOUP

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

Burrata 16

whipped buratta, arugula,
pistachio brittle, roasted
beets, orange, honey citrus
vinaigrette

The Caesar 12

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

Wedge 15

candied pork belly,
cherry tomatoes,
red onions, blue cheese

Cobb 19

blue cheese, bacon, egg,
tomato, avocado,
grilled chicken, balsamic
vinaigrette or blue cheese
dressing

Soup 5 • 10

made fresh daily

SANDWICHES

Rib-Eye Bistro 22

petite focaccia steak sandwich, chimichurri, arugula,
caramelized onions, garlic dijonnaise, caesar salad

Red Tail Burger 19

add egg +2, cheddar, butter lettuce, tomato, onions,
bacon, garlic aioli, fries

Wagyu Smash 23

american cheese, grilled onions, tomato,
shredded lettuce, truffle secret sauce,
truffled chive fries

Prime Melt 20

shaved prime rib, provolone, caramelized onions,
creamy horseradish, crispy baguette, beef au jus,
fries

Golf Club 21

turkey, maple pepper bacon, butter lettuce, tomato,
avocado, basil aioli, asiago bread, fries

Fried Chicken Sandwich 17

crispy chicken thigh, honey-lemon aioli, tomatoes
citrus slaw, fries
add bacon +2, add avocado +5

Blackened Fish Sandwich 20

mahi-mahi, cabbage & arugula slaw, tomato,
tapanade aioli, fried onions, fries

ENTREES

Señor Burrito 17

carne asada, pico de gallo, french
fries, poblano crema, Oaxaca
cheese, guajillo salsa

Tzatziki Chicken 19

grilled shawarma chicken,
saffron rice, Persian
cucumbers & tomatoes,
pickled red onions, kalamata
olives, feta, naan bread,
garlic & tzatziki sauce

Pom' Amore 15

fresh rigatoni, creamy vodka
tomato sauce, burrata, basil

Baja Shrimp Tacos 16

battered or seared,
poblano crema, mango salsa,
corn tortilla

Fish & Chips 22

beer battered, slaw,
caper tartar, fries

Beef Short Ribs 28

creamy gruyere polenta,
baby spinach, maple dijon
carrots, red wine demi glaze

Steak & Frites 30

ribeye +10
grilled New York,
parmesan truffled chive fries,
peppercorn cream sauce

Filet Mignon 45

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

Enchiladas 16

beef, queso cotija, avocado,
iceberg lettuce, salsa roja,
sour crema, corn tortillas,
red onions

SIDES

Parmesan Truffle

Fries 7

truffle aioli

Panko Fried Onion

Rings 7

Brussels Sprouts 10

spiced maple, candied
pork belly

Roasted Bone

Marrow 11

garlic confit, beef-mushroom
marmalade

Market Veggies 7

CHEFS PRIME RIB 48

yukon gold whipped potatoes, seasonal vegetables,
beef au jus, creamy horseradish

Served Friday, Saturday, and Sunday

4:00pm-9:00pm

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.