

**BEVERAGES**

- Pop 5
- Tomato Juice 6
- Mineral Water 10
- Sparkling Water 10
- Daiquiri (non-alcoholic) 11

**BEER**

- Domestic 9
- Imported 10

**COCKTAILS**

- 1.5oz.** 15
- Prime Cocktail
- Daiquiri
- Piña Colada
- Bahama Mama
- Margarita
- Orange Crush
- Mojito
- Cosmopolitan

**SPIRITS**

- 1.5oz.** 12 | **Premium** 16-20
- Whisky
- Scotch
- Vodka
- Rum
- Gin

**WINE LIST**

**HOUSE**

- White or Red**  
Half-Litre 35
- Chardonnay**  
6oz. Glass 14
- Pinot Grigio**  
6oz. Glass 15
- Merlot**  
6oz. Glass 15
- Cabernet Sauvignon**  
6oz. Glass 15

**SPARKLING\***

- Prosecco** 64  
Banero, Italy

**WHITE\***

- Pinot Grigio** 58  
Baron Herzog, California
- Sauvignon Blanc** 68  
Goose Bay, New Zealand
- Savignon Blanc/  
Chardonnay** 59  
Teperberg, Israel
- Cannan White** 60  
Dalton, Israel
- Chardonnay** 60  
Five Stones, Australia
- Sauvignon Blanc** 60  
Five stones, Australia
- Chardonnay** 62  
Baron Herzog, California

**RED\***

- Red Merlot** 58  
Kvint, Moldova
- Petite Syrah** 58  
Barkan Classic, Israel
- Cabernet Sauvignon** 58  
Kvint, Moldova
- Cabernet Sauvignon  
Variations** 108  
Herzog, California
- Cabernet Sauvignon** 72  
Dalton, Israel
- Shiraz** 59  
Teal Lake, Australia

\*by the bottle

# APPETIZERS

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## **CORN BISQUE**

Crispy tortilla, avocado cream, pepper chips, pickled onions, cilantro, cornbread croutons 14

## **SHORT RIBS**

Red cabbage puree, garlic puree, turnip chips, jus 24

## **EGGPLANT**

Roasted eggplant & Tahini, pine nuts, pomegranate 20

## **GRILLED CHICKEN LIVER**

Chestnuts, bone marrow, charred onions, parsnip puree, crispy chicken skin, bordelaise sauce 24

## **CAULIFLOWER**

Sweet potato tahini, salsa pico de gallo 20

## **SMOKED WINGS**

Sweet & spicy chili, garlic coconut sauce 20

## **CRISPY SILKY TOFU**

Scallions puree, radish, pickled sprouts 20

## **TUNA TARTAR**

Pilpelshuma, capers, red onions, pickled lemon puree, Kalamata dust, crostini 26

## **BEEF BOUREKAS**

Baba ghanoush, swiss chard, eggplants, 10 hours egg, schug, tomato salsa 24

## **PULLED BRISKET TACOS**

Flour tortillas, salsa Pico de Gallo, avocado cream, pickled onions, smoked potato chips 26

## **TUNA TATAKI TACOS**

Flour tortillas, red cabbage slaw, seared tuna, jalapeño aioli, pickled onions 26

## **SALMON CARPACCIO**

Avocado cream, cilantro gel, pickled onions, lime zest, tortilla chips, olive oil 26

## **CRISPY CHICKEN BITES**

Apricot ketchup 20

## **SMOKED BEEF JERKY**

Teriyaki glazed 24

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# SALADS

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## ROAST LAMB

Arugula, tomatoes, red onions, green onions, mint vinaigrette 32

## POACHED SALMON ROOT SALAD

Carrots, beets, parsnip, cilantro, Thai dressing 32

## SMOKED CHICKEN CAESAR

Curly lettuce, red onions, cornbread croutons, dried cherry tomatoes, Caesar dressing 32

## TOFU & TOMATOES

Field tomatoes, salted silky tofu, mint, scallions, red onions, lemon juice, olive oil, crispy garlic crumbs 24

## HERB & NUT

Fresh herbs, almonds, sunflower seeds, sesame, pecans, dried cranberries, grilled peaches, date syrup dressing 24

# SANDWICHES

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## SERVED WITH FRIES

### PRIME BURGER

Chuck, brisket & shortrib burger, sautéed mushrooms & onions, pulled brisket, honey garlic mustard aioli 32

### PULLED BRISKET

Purple slaw, homemade pickles, demi-glace BBQ sauce 32

### SMOKED FRIED CHICKEN

Coleslaw, homemade pickles, Teriyaki sauce 29

*Please advise your server of any allergies when placing your order. We are not a nut-free restaurant.*

*Parties of 6 or more are subject to 15% gratuity.*

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# FLATBREAD

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## **BEEF LAHMAJOUN**

Ground beef, chopped tomatoes, onions, herbs, garlic, spices, pine nuts 24

## **FRESH TUNA**

Pilpelshuma, capers, red onions, pickled lemon puree, kalamata olives 24

## **PULLED BRISKET**

Demi-glace, pico de galo, chopped herbs 24

## **SMOKED PULLED CHICKEN**

Honey mustard sauce, parsley, red onions, sumac 24

# BARBECUE

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*Served with coleslaw, pickles, cornbread*

## **SMOKED BRISKET**

Demi-glace BBQ sauce 49

## **SMOKED BEEF RIBS**

Demi-glace BBQ sauce 69

## **SMOKED MEAT PLATTER**

Beef rib, brisket, pulled short rib, lamb sausages, chicken wings 79

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# STEAKS

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*Naturally fed black angus aged minimum of 28 days*

## SERVED WITH YOUR CHOICE OF SAUCE:

Mushroom | Honey Mustard | Bordelaise | Peppercorn | Teriyaki | Demi-Glace BBQ

### PRIME

12oz. Boneless ribeye fillet center cut 65

### PETITE FILLET

10oz. Boneless ribeye 55

### DELMONICO

14oz. Boneless ribeye 75

### MARKET

16oz. bone-in rib steak 65

### COTE DE BOEUF

22oz. bone-in rib steak 85

### THE TOMAHAWK

45oz. long bone sliced rib steak for two 165

- **PREPARED:** Medium Rare | Medium | Medium Well | Well -

# SIDES

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10

- Smashed potatoes, garlic, herbs, lemon zest
    - Creamy mashed potatoes
      - French fries
    - Crispy onion rings
  - Sautéed green beans, spinach, swiss chard, scallions puree
  - Bone marrow, garlic confit, crostini
  - Sautéed wild mushrooms, garlic puree
  - Mixed lettuce in classic vinaigrette
    - Caesar salad
  - Couscous tabbouleh salad
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# ENTRÉES

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## LAND

### LAMB KEBABS

Piquant tomato, pepper sauce, baked under a crispy pita bread with a side of tabbouleh salad 49

### TZIMES STUFFED ROASTED CHICKEN LEG

Couscous, fried onions, gravy 42

### BRAISED SHORT RIB PAPPARDELLE

Slow cooked pulled short ribs, chard onions, jus, herb bread crumbs 42

### BRICK MARINATED CHICKEN BREAST

Beet infused Israeli couscous, asparagus, bordelaise sauce 42

### BUTTERNUT SQUASH RAVIOLI

Herb puree, gremolata, veggie demi-glace, pine nuts, herb bread crumbs 42

### VEAL SCHNITZEL

Sweet pea puree, warm potato salad 49

### SALISBURY STEAK

Chuck, brisket & shortrib, mash potatoes, sautéed wild mushroom & onion, bordelaise sauce 45

### STEAK FRITES

10oz Skirt steak, peppercorn sauce served with fries 55

## SEA

### MISO GLAZED SALMON

Sautéed swiss chard, spinach, garlic, horseradish, cauliflower puree, matcha & nori dust 45

### BRANZINO

Coconut cream, turmeric, crispy apples, leeks, cilantro 47

### TUNA STEAK

Jerusalem artichoke puree, grilled asparagus, glazed smoked carrots 49