

## HOT APPETIZERS

<b>Rathbun's Eggplant Fries</b>	<b>8.50</b>
<b>Crispy Fried Oysters &amp; Okra</b> Creole Remoulade	<b>9.75</b>
<b>Duck Confit Tamale</b> Crispy Skin, Smoked Tomatillo, Charred Jalapeno Salsa	<b>10.00</b>
<b>Baked Escargot</b> Parsley Garlic Butter, Crispy Shallots	<b>8.95</b>
<b>Brown Butter Mussels</b> Crimini Mushrooms, Shallots, Crème Fraiche	<b>9.95</b>
<b>Asian Style Meatballs</b> Mushroom Soy Jus, Scallion	<b>8.95</b>
<b>Korean BBQ Pork Shoulder</b> Big Green Egg Smoked, Scallions	<b>8.95</b>
<b>Grilled 'Thick Cut' Bacon</b> House Cured, Spicy Molasses	<b>8.00</b>
<b>Jumbo Lump Crab Gratin</b> Old Bay Brioche Bread Crumb, Tarragon, Parmesan	<b>12.00</b>
<b>Lobster Fritters</b> Lemon Zest Honey Mustard	<b>14.00</b>

## COLD APPETIZERS

<b>Ahi Tuna Poke</b> Soy Syrup, Pine Nuts, Wasabi Mayo	<b>9.75</b>
<b>House Smoked Salmon Lox</b> Vodka Crème Fraiche, Crispy Potato Rosti	<b>9.50</b>
<b>Ahi Tuna Tataki</b> Yuzu Ponzu, Scallion Salad	<b>10.00</b>
<b>Heart of the Ribeye Carpaccio</b> Horseradish Paint, Arugula, E.V.O.O.	<b>9.25</b>
<b>Prime Beef Tartar (5 oz)</b> Onion Crostini	<b>14.95</b>

## CHILLED SEAFOOD

<b>Alaskan Red King Crab</b> 1/2 Lb. Drawn Butter, Mustard Dressing, Lemon	<b>14.00</b>
<b>Jumbo Shrimp Cocktail</b> 3 each Creole Remoulade, Cocktail Sauce, Lemon	<b>12.75</b>
<b>Oysters on the 1/2 Shell</b> 6 each Champagne Mignonette, Cocktail Sauce, Lemon	<b>13.00</b>
<b>Maine Lobster Tail</b> Half/Whole Drawn Butter, Cocktail Sauce, Lemon	<b>24/48</b>
<b>Full Monty Tower</b>	<b>55.00</b>

## SALADS & SOUPS

<b>Summer Heirloom Tomato Salad</b> Krog Street Basil, Mozzarella, Aged Balsamic	<b>12.00</b>
<b>Mixed Local Lettuce</b> Dijon-Sauvignon Blanc Vinaigrette, Sliced Grapes Pictachio-Chevre Crostini	<b>9.50</b>
<b>Spinach Salad</b> Hot Bacon Dressing, Shaved Red Onion, Egg	<b>8.50</b>
<b>Chopped Salad</b> Crispy Onion Ring, Blue Cheese, Chayote, Heart of Palm, Radicchio, Cucumber, Sweet Peppers	<b>8.95</b>
<b>Priscilla's Caesar</b> Romaine, Parmesan Reggiano, Garlic Croutons	<b>8.50</b>
<b>The Wedge</b> Iceberg Lettuce, Point Reyes Bleu, Bacon Plank Pappadew Peppers	<b>8.95</b>
<b>Roasted Mixed Beet Salad</b> Sweet Grass Dairy Goat Cheese, Candied Pecans	<b>8.95</b>
<b>Roasted Summer Tomato Soup</b> Smoked Sourdough, Crème Fraiche	<b>10.00</b>

## U.S.D.A PRIME MEATS

<b>Dry Aged Steak for 2</b>		<b>64.00</b>
<b>Dry Aged Steak for 3</b>		<b>96.00</b>
<b>Dry Aged Cowboy Ribeye</b>	22 ounce	<b>54.00</b>
<b>Ribeye</b>	10, 20 ounce	<b>29/48</b>
<b>Filet Mignon</b>	6, 12 ounce	<b>29/48</b>
<b>NY Strip</b>	8, 16 ounce	<b>29/48</b>
<b>Veal Chop-Oscar</b>	16 ounce	<b>46.00</b>
Lump Crab, Asparagus, Hollandaise		

## STEAK ACCOMPANIMENTS

<b>Broiled Maine Lobster Tail</b>	Half/Whole	<b>24/48</b>
<b>Oscar Style</b>		<b>15.00</b>
<b>Seared Foie Gras</b>		<b>12.00</b>
<b>Roasted Garlic Butter</b>		<b>1.50</b>
<b>Point Reyes Bleu Cheese Butter</b>		<b>1.50</b>
<b>Black Truffle Butter</b>		<b>2.95</b>
<b>House Steak Sauce</b>		<b>1.50</b>
<b>Béarnaise/Hollandaise</b>		<b>1.50</b>
<b>Peppercorn Sauce</b>		<b>1.50</b>

## STEAK TEMPERATURES

<b>Blue Rare</b>	<b>Very Red, Cold Center</b>
<b>Medium Rare</b>	<b>Red, Cool Center</b>
<b>Medium</b>	<b>Red, Warm Center</b>
<b>Medium Well</b>	<b>Pink, Hot Center</b>
<b>Well Done</b>	<b>Dull Pink Center</b>
	<b>Not Recommended</b>

## FISH AND SHELLFISH

<b>Broiled Maine Lobster Tail</b>	<b>48.00</b>
Drawn Butter, Lemon	
<b>Seared Ahi Tuna</b>	<b>28.00</b>
Green Papaya & Mango Salad, Citrus Vinaigrette	
<b>Pan Roasted Alaskan Halibut</b>	<b>29.00</b>
Spring Vegetable Risotto, Forest Mushrooms, Lemon Oil	
<b>Grilled U-5 African Tiger Prawns</b>	<b>32.00</b>
Citrus Salsa, Grilled Lime	
<b>Seared Alaskan King Salmon</b>	<b>29.00</b>
Chorizo-Saffron Sauce, Wild Mushroom, Marcona Almonds	

## ALTERNATIVE SELECTIONS

<b>Prime-Japanese Wagyu Burger</b>	<b>18.00</b>
12 oz, Griddled Onions, Tillamook Cheddar, House Pickle	
<b>Maple Leaf Farms Duck 'Two Ways'</b>	<b>27.00</b>
Seared Breast, Crispy Confit Leg, Fig Jus	
<b>12 oz Berkshire Pork Chop</b>	<b>26.00</b>
Oakview Farm Cheddar Grits Braised Greens, Spicy Peach Chutney	
<b>Prime 10 oz Ribeye Steak Diane</b>	<b>27.00</b>
Brandy, Mushrooms, Shallots	
<b>14 oz Australian Lamb Rack</b>	<b>39.00</b>
Pecorino Crusted, Chili Olive Relish	
<b>Japanese Wagyu Beef (5 oz)</b>	<b>55.00</b>
Grade A-5, 8-10 BMS	

## SIDE SELECTIONS

**7.50**

<b>Steak House O-Rings</b> , House Steak Sauce
<b>Garlic Spinach</b> , Cold Press Olive Oil
<b>Traditional Creamed Spinach</b> , No Nutmeg
<b>Summer Squash Ragout</b> , Smoked Fondue
<b>Smoky Braised Greens</b> , Kentucky Hog Jowl
<b>Sonoma Mushrooms</b> , Caramelized Onions
<b>Jalapeno Creamed Corn</b> , Scallions
<b>Elbow Mac &amp; Cheese Tart</b> , Truffle Crumbs
<b>Steamed Broccoli</b> , Government Cheese
<b>Charred Pole Beans</b> , Roasted Garlic, Tomato
<b>Parmesan Fries</b> , Roasted Garlic Aioli
<b>Local Silver Queen Grits</b> , Sharp Cheddar
<b>Creamy Mashed Potatoes</b> , Vermont Butter
<b>Scalloped Sweet Potatoes</b> , Gruyere
<b>Twice Baked Potato of the Day</b>
<b>Chef's Daily Local Vegetable</b>