

# PALACE PRIME

## S T A R T E R S

FRESH BAKED PARKER HOUSE ROLLS  
orange + lemon zest | maple butter | 8

SEAFOOD TOWER\* (GF)  
maine lobster tail | alaskan snow crab cluster | six shrimp cocktail |  
eighteen oysters on the half shell | tuna tartare  
accoutrements | 130

OYSTERS ON THE HALF SHELL\* (GF)  
mezcal mignonette | cocktail sauce  
Half Dozen | 24      Full Dozen | 42

SHRIMP COCKTAIL (GF)  
fresno chile cocktail sauce | 18

TUNA TARTARE  
shallot | ponzu | wasabi aioli | crispy wontons | 26

LAFRIEDA BEEF TENDERLOIN CARPACCIO\* (GF)  
roasted garlic-piquillo aioli | local greens  
shaved parmesan | house potato chips | 20

CHEESE BOARD  
chef selection of four types of cheeses | marcona almonds | house-made preserves  
local honey | seasonal fruit | house made crackers | 28

SOUP DU JOUR | 10

BABY BACK RIBS  
sweet and spicy calabrian chile sauce | preserved lemon | mint | parsley | 18

## S A L A D S

THE WEDGE (GF)  
iceberg lettuce | bacon lardons | heirloom tomato | roquefort blue cheese dressing | 17

CLASSIC CAESAR  
romaine hearts | spanish white anchovies  
garlic-thyme croutons | shaved parmesan | 17

BEET SALAD (GF)  
candied nuts | goat cheese | sherry vinaigrette | 15

MARKET SALAD (GF)  
local ingredients sourced weekly | see daily offerings page | 16



GENERAL MANAGER: CHARLES DAMPF • WINE DIRECTOR: AUSTIN FLICK

*\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase the risk of foodborne illness.  
Please notify your server of any allergies.*

WiFi: PalacePrimeGuest | Password: GuestWiFi

*20% gratuity added to all parties of six or more  
checks will not be split more than four ways*

4/10/24

# PALACE PRIME

## H O U S E M A D E P A S T A

*Made with local free range eggs from Cruz Ranch, Mora NM + imported Italian flour pastas cannot be split*

### LEMON RICOTTA RAVIOLI

summer squash | snap peas | tomato | basil | tarragon | cream | 26

### BLACK MUSSEL TAGLIATELLE

saffron | cream | white wine | garlic | 28

### GIANT AGNOLOTTI

beef short rib | ricotta | pecorino | soffrito | demi-glace | 28

## F I S H

### MAHI MAHI (GF)

verde rice | pineapple-red pepper salad | cilantro | harissa oil | 38

### ARCTIC CHAR (GF)

blistered tomatoes | pea puree | grilled ramps | verjus beurre blanc | 38

## S T E A K S | P O U L T R Y | C H O P S

*We go to great lengths to provide you with the most premium beef by proudly sourcing from Pat LaFrieda Meat Purveyors, NYC*

### **make it a surf + turf**

### **add a grilled maine lobster to any dish | 35**

### LAFRIEDA PREMIUM FILET MIGNON\* (GF)

boursin pommes purée | heirloom baby carrots | bourbon glaze | fines herbs | 65

### LAFRIEDA PRIME NEW YORK STRIP\*

leek fonduta | potato au gratin | red wine demi-glace | roquefort | 75

### LAFRIEDA PRIME RIBEYE\* (GF)

prosciutto wrapped asparagus | bearnaise | duck fat potatoes | 85

### HALF ROASTED ORGANIC CHICKEN (GF) | 38

lemon | chimichurri | ricotta and herb roasted potatoes

### BERKSHIRE PORK CHOP\*

smoked green chile mac + cheese | apple-honey glaze | chives | 37

### HOUSE GROUND BURGER + FRIES\*

smoked green chile | aged new york cheddar | bib lettuce | heirloom tomato | house pickles | 28

## S A U C E S \$5

Béarnaise

Au Poivre

Chimichurri

Red Wine Demi

Flight of Five Sauces | 20

Horseradish Cream

## S I D E S \$10

Mushrooms

Crispy Brussels Sprouts

Smoked Green Chile Mac

Twice Baked Potato w/Bacon

Parmesan Frites

### SPLIT PLATE CHARGE | 7

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4/10/24