

starters

- TRUFFLED KC FRIES 12
- house cut potato chips, gorgonzola cheese
- SPICY TUNA TACOS 14
- wonton shell, spicy aioli, avocado
- SESAME CRUSTED AHI TUNA 14
- soy-ginger glaze, wasabi, pickled ginger
- TOMATO & MOZZARELLA 13
- Jersey tomato, baby arugula, aged balsamic
- OYSTERS ON THE HALF SHELL 18
- mignonette, cocktail sauce
- JUMBO SHRIMP COCKTAIL 17
- cocktail sauce, lemon
- KC QUESADILLAS 13
- chicken, crabmeat, andouille sausage
- JUMBO LUMP CRABCAKE 15
- teriyaki glazed sweet potato
- SWEET & SPICY CALAMARI 13
- sweet raspberry balsamic, sriracha aioli
-
- FRENCH ONION SOUP 8
- toasted baguette, aged provolone
- CELERY ROOT SOUP 10
- fresh chives, white truffle

salads

- KC PRIME WEDGE 9
- blue cheese, cherrywood bacon, grape tomato
- KALE CAESAR 7 / 12
- shredded tuscan kale, romaine, rye crouton, pecorino romano
- ROASTED BEET & BABY KALE 11
- sweet potato chips, spiced pecans, aged balsamic
- BABY ARUGULA 11
- anjou pear, crumbled gorgonzola, candied walnuts, white balsamic vinaigrette
- SURF & TURF SALAD 20
- filet mignon, jumbo shrimp, roasted red pepper, pickled cherry, crumbled gorgonzola, charred onion vinaigrette
- KC CHOPPED 12 / 19
- jumbo shrimp, grilled chicken, bacon, fresh corn, onion, tomato, cucumber, kalamata olive, egg, kataifi, buttermilk ranch

sandwiches

- KC BURGER 14
- smoked gouda, braised onion, cherrywood smoked bacon, chile aioli, brioche
- SALMON BURGER 15
- vine ripe tomato, baby frisée, tzatziki, grilled pita
- PRIME CHEESESTEAK 14
- sliced sirloin, aged cheddar, braised onion, sesame baguette
- FRENCH DIP 14
- slow roasted prime rib, au jus, sundried tomato horseradish, sesame baguette



KC prime meats

- FILET MIGNON 8oz 34 12oz 45
- bourbon sweet potato mash, peppercorn steak sauce
- KC ROAST PRIME RIB 12oz 32 20oz 45
- wasabi mashed potato, sundried tomato horseradish
- NY STRIP 32
- baked potato, peppercorn steak sauce
- PRIME DELMONICO 43
- boneless ribeye, smashed red bliss potatoes, port wine demi-glaze
-
- OSCAR STYLE 12
- AU POIVRE - PEPPER CRUSTED 6
- GORGONZOLA CRUSTED 6
-

entrees

- SOUTH AFRICAN LOBSTER TAIL M.P.
- charred lemon, drawn butter
- STEAK FRITES 28
- prime grade flat iron, truffled french fries, broccolini
- FREE RANGE CHICKEN 25
- smashed red bliss potatoes, natural jus
- PEPPER CRUSTED AHI TUNA 32
- crispy rice cake, avocado, sweet soy
- CHILEAN SEA BASS 34
- celery root, charred broccoli rabe, toasted almond
- SCOTTISH SALMON 30
- spiced carrot purée, confit fingerling potato
- JUMBO LUMP CRABCAKES 30
- glazed sweet potato, roasted shallot tomato sauce, herb pesto
- WILD MUSHROOM RISOTTO 20
- housemade ricotta, micro herbs, white truffle
- SEASONAL HANDMADE PASTA M.P.
-

sides

- ROASTED BABY CARROTS 8
- BRUSSELS SPROUTS 8
- LOBSTER MAC N' CHEESE 14
- CRISPY POTATOES 7
- ROASTED MUSHROOMS 8
- GRILLED ASPARAGUS WITH HOLLANDAISE 8
- CREAMED SPINACH CASSEROLE 8

á la carte sides can not be substituted