

starters

- TRUFFLED KC FRIES 11
house cut potato chips, gorgonzola cheese
- HOUSEMADE MEATBALLS 14
ricotta cheese, grilled sourdough, EVOO
- SPICY TUNA TACOS 13
wonton shell, spicy aioli, avocado purée
- KC PRIME SLIDERS 12
cheddar cheese, dill pickle,
sweet hawaiian roll, spicy ketchup
- SEARED AHI TUNA 14
soy ginger glaze, gomo wakame
- OYSTERS ON THE HALF SHELL M.P.
mignonette, cocktail sauce
- JUMBO SHRIMP COCKTAIL 16
cocktail sauce, lemon
- KC QUESADILLAS 11
chicken, crabmeat, andouille sausage
- BRAISED CHICKEN TACOS 13
charred corn tortilla, salsa verde, pickled carrot
- JUMBO LUMP CRABCAKE 15
teriyaki glazed sweet potato
- SWEET & SPICY CALAMARI 12
sweet raspberry balsamic, sriracha aioli
- FRENCH ONION SOUP 7
toasted baguette, aged provolone
- BUTTERNUT SQUASH SOUP 8
savory granola, fresh chives

salads

- KC PRIME WEDGE 8
blue cheese, bacon, grape tomato
- PROSCIUTTO SALAD 17
18mo prosciutto di parma, fresh burrata cheese,
baby arugula, spiced almonds, EVOO
- ANJOU PEAR SALAD 9
mixed greens, 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 STARTER 11 ENTREE 16
jumbo shrimp, grilled chicken, bacon,
fresh corn, onion, tomato, cucumber,
kalamata olive, egg, kataifi, buttermilk ranch

sandwiches

- KC BURGER 13
smoked gouda, caramelized onion,
applewood smoked bacon, chile aioli, brioche
- GRILLED SALMON BURGER 15
heirloom tomato, baby frisée, tzatziki, brioche
- 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 33 12oz 45
bourbon sweet potato mash,
peppercorn steak sauce
- KC ROAST PRIME RIB 12oz 30 20oz 44
wasabi mashed potato, sundried tomato
horseradish
- NY STRIP 30
baked potato, peppercorn steak sauce
- PORTERHOUSE 46
baked potato, peppercorn steak sauce

à la carte

- 14OZ. BONE-IN FILET MIGNON 50
- 14OZ. PRIME DELMONICO 40
- 7OZ. SOUTH AFRICAN LOBSTER TAIL 32
- OSCAR STYLE 10
- AU POIVRE - PEPPER CRUSTED 4
- GORGONZOLA CRUSTED 4

entrees

- BONE-IN SHORT RIB 30
crispy polenta, wilted spinach, red wine jus
- STEAK FRITES 25
broiled flat iron, shoestring potatoes, creamy
worcestershire
- VEAL CHOP PARMESAN 32
homemade ricotta, pomodoro, fresh basil
- CHICKEN STIR FRY 21
stir fry vegetables, jasmine rice
- FREE RANGE CHICKEN 23
smashed red bliss potatoes, natural jus

seafood

- SESAME CRUSTED AHI TUNA 29
cold sesame noodles, crispy shallots
- MISO GLAZED SCOTTISH SALMON 30
whole grain mustard spaetzle, black garlic
- JUMBO LUMP CRABCAKES 28
teriyaki glazed sweet potato, roasted shallot
tomato sauce, herb pesto
- PAN SEARED SEA SCALLOPS 30
sweet potato ravioli, braised fennel,
root vegetable chips

sides

- BRUSSELS SPROUTS 8
- LOBSTER MAC N' CHEESE 14
- CRISPY FINGERLING POTATOES 9
- ROASTED MUSHROOMS 8
- TRUFFLED HOUSE CUT FRENCH FRIES 8
- GRILLED ASPARAGUS WITH HOLLANDAISE 8
- CREAMED SPINACH CASSEROLE 7

à la carte sides can not be substituted

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness.