



RAW & CHILLED

- OYSTERS *daily selection, pink peppercorn mignonette, bloody mary cocktail sauce* · 19/36
- AHI TUNA TACOS *wasabi, sweet soy, pickled ginger, furikake* · 21
- PRIME BEEF TARTARE *truffle parmesan potato chips, horseradish, red wine aioli* · 22
- CAVIAR POTATO SKINS *royal ossetra caviar, crème fraîche, red onion, chives, gribiche* · 29
- SHRIMP COCKTAIL *celery & olive salad, calabrian chili cocktail sauce* · 19

GOLDEN SEAFOOD TOWER *oysters (6), jumbo shrimp (6), lobster (two 1/2 tails), colossal lump crab, calamari salad, proper accompaniments* · 98

STARTERS & SALADS

- HOT BANANA PEPPERS
ricotta stuffing, garlic, olive oil, parsley · 17
- CHARRED SPANISH OCTOPUS
fingerling potatoes, romesco, pickled peppers · 21
- WOOD ROASTED WINTER SQUASH
stracciatella cheese, toasted hazelnuts, chili honey · 17
- CRISPY BRUSSEL SPROUTS
bacon XO sauce, marcona almond, pickled mustard seed · 16
- WAGYU BEEF MEATBALLS *parmesan “fondue”, port wine reduction, black winter truffles* · 19
- BURRATA TOAST *wood fired peppers, 18 month parma prosciutto, basil, aged balsamic* · 21
- 800 SALAD *local greens, parmesan reggiano, red wine vinaigrette* · 16
- CAESAR *prosciutto, white anchovy, garlic croutons, pecorino romano* · 17
- STEAKHOUSE WEDGE *marinated cherry tomatoes, tobacco onions, bacon, smoked blue cheese* · 18

ENTRÉES

- CHICKEN CUTLETS *milanese or downtown* · 35
- PAN ROASTED CHICKEN *acquerello risotto, shiitake mushrooms, baby arugula, burnt lemon vinaigrette* · 39
- HUDSON VALLEY DUCK BREAST
duck confit egg roll, wild rice, heirloom carrots, thai chili ponzu · 47
- WAGYU BEEF BURGER *bacon, gruyere, caramelized onions, steak sauce aioli* · 26
- FAROE ISLAND SALMON *farro, eggplant caponata, pumpkin seed pesto, calabrian chili vinaigrette* · 45
- HOT PEPPER FETTUCCINI *grilled filet mignon, sweet & hot peppers, marsala, basil, asiago* · 46
- WILD BOAR BOLOGNESE *lumache, tomato, red wine, rosemary, black truffle pecorino* · 38
- BLACK SPAGHETTI FRA DIAVLO
baby shrimp, andouille, tomato, okra, cajun broth · 42
- JUMBO SEA SCALLOPS *potato bacon hash, caramelized onions, spicy lemon butter* · 58

WOOD FIRED NEAPOLITAN PIZZAS

- MICHAEL *pesto, caramelized onion, arugula salad, balsamic, parmesan reggiano* · 24
- LYDIA
steak, roasted garlic, provolone, spicy giardiniera · 24
- LORENZO
italian sausage, hot cherry peppers, spinach, whipped ricotta · 24

BUTCHER BLOCK

- BLACK ANGUS
HANGER STEAK (10oz)
whipped potato, broccolini, horseradish aioli · 45
- PRIME NY STRIP STEAK (14oz)
whipped potato, broccolini, brandy peppercorn sauce · 68
- BERKSHIRE PORK CHOP (14oz)
whipped potato, broccolini, maple mustard jus · 44
- CENTER CUT FILET MIGNON (8oz)
whipped potato, broccolini, gorgonzola dolce, red wine demi · 66
- BONE-IN-PRIME RIBEYE (16oz)
whipped potato, tobacco onions, black garlic steak sauce · 76

ENHANCEMENTS & SIDES

- WOOD ROASTED MUSHROOMS *marsala, asiago, aged sherry vinegar, grated horseradish* · 14
- HALF or WHOLE COLD WATER LOBSTER TAIL (6oz) 17/32
- COLOSSAL LUMP CRAB (3oz) · 18
- JUMBO SEA SCALLOPS (3) · 28
- GRILLED ASPARAGUS *lorenzo #5 olive oil, parmesan reggiano, grilled lemon* · 12
- ROYAL OSSETRA CAVIAR “BUMP” (5 grams) · 24
- JUMBO SHRIMP (3) · 18
- TRUFFLE FRIES · 9
- MAC AND CHEESE · 13 (add lobster · +6)

- NICKY
ciao tomato sauce, mozzarella, margarita pepperoni · 24
- LOUIE
balsamic chicken, stuffed hot peppers, spinach, garlic · 24
- JOEY
ciao tomato sauce, fresh mozzarella, basil · 24

CRAFT
cocktails

- WHITE COSMO *grey goose citron, st-germain, lemon, white cranberry* · 18
- MI AMARO *casamigos reposado, meletti amaro, carpano sweet* · 20
- BLACK MANHATTAN *bourbon, carpano sweet, averna amaro, luxardo cherry* · 16
- PAPER PLANE *bourbon, amaro nonino, aperol, lemon* · 16
- FRENCH PEAR MARTINI *grey goose la poire vodka, st-germaine, baby pear* · 16
- OLD FASHIONED *bourbon, angostura bitters, demerara sugar, orange twist* · 15
- FRENCH 75 *gin, prosecco, fresh lemon, simple syrup, lemon twist* · 15
- RED GRASSHOPPER *volcan blanco tequila, honey syrup, fresh lime, smoked paprika* · 15

WINES
by the glass

sparkling

- PROSECCO BRUT *Jeio Superiore, Italy* · split 12.50
- BRUT *Domaine Chandon, California* · split 12.50

white

- ROSE *Hecht & Bannier, France* · 13 / 19.50
- MOSCATO *Castello del Poggio, Italy* · 8 / 12
- PINOT GRIGIO *Circa, Italy* · 10 / 15
- SAUVIGNON BLANC *Kono, New Zealand* · 12 / 18
- CHARDONNAY *A to Z, Oregon* · 12 / 18
- GAVI *Brogli, La Meirana, Italy* · 12.5 / 18.75
- CHARDONNAY *Daou, Paso Robles, California* · 14 / 21
- PINOT GRIGIO *Santa Margherita, Italy* · 18 / 27

red

- MALBEC *Kaiken Indomito, Mendoza, Argentina* · 11.5 / 17.25
- SUPER TUSCAN *Argiano Non Confunditur, Tuscany, Italy* · 12 / 18
- CABERNET SAUVIGNON *Hess, Maverick Ranches, Paso Robles* · 15 / 22.5
- SANGIOVESE *Bossi, “Chianti Classico”, Tuscany, Italy* · 13.5 / 20.25
- PINOT NOIR *Ramsay, North Coast California* · 12 / 18
- CABERNET SAUVIGNON *Decoy Limited, Alexander Valley, California* · 18 / 27

draft
BEER

- PERONI *Lager, Nastro Azzuro, Italy* · 7.95
- STELLA ARTOIS *Lager, Belgium* · 7.95
- FAT TIRE *Amber Ale, New Belgium Brewing, Colorado* · 7.95
- GREEN CITY IPA *IPA, Other Half Brewing, Brooklyn, New York* · 9.95

bottled
BEER

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| COORS LIGHT · 5.95 | CORONA EXTRA · 6.95 |
| LABATT BLUE LIGHT · 5.95 | CORONA LIGHT · 6.95 |
| MICHELOB ULTRA · 5.95 | HEINEKEN ZERO · 6.95 |
| MILLER LITE · 5.95 | GUINNESS · 7.95 |
| | GUINNESS ZERO · 7.95 |



GENERAL MANAGER: Peter Lang • EXECUTIVE CHEF: Mike Smaldone