

LEWIS

PRIME GRILL

APPETIZERS

POINT JUDITH CRISPY CALAMARI ★
LIGHTLY DUSTED IN OUR SECRET HOUSE RECIPE
SWEET THAI CHILI 17.99

BACON WRAPPED SHRIMP
BOURBON-CHIPOTLE GLAZE, FRESH CILANTRO 16.99

BRAISED CHESHIRE PORK BELLY
APPLES, TARRAGON, SCALLION, MUSTARD GLAZE 15.99

BURRATA
HEIRLOOM TOMATO, MICRO GREEN'S, OLIVE OIL, BALSAMIC GLAZE 15.99

FRIED LOBSTER
SWEET THAI CHILI 24.99

FRENCH ONION SOUP
PROVOLONE, TOAST 9.99

GATOR BITES
48 HOUR BAYOU BRINED, FRESH GATOR TAIL, LIGHTLY BREADED, FRIED TO
PERFECTION, SERVED WITH HOUSE CREOLE HONEY MUSTARD 16.99

TUNA CRUDO
DICED AVOCADO, CHIPOTLE MAYO, SAVORY CHIVE OIL, SHAVED JALAPEÑO,
FRESH CILANTRO, WATERMELON RADISH 18.99

SALADS

CLASSIC CAESAR
ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING 14.99
ADD CHICKEN \$9, SALMON MKT, STEAK \$14

HOUSE GORGONZOLA
MIXED GREENS, TOMATO, ONION,
GORGONZOLA CHEESE, GREEK VINAIGRETTE 14.99
ADD CHICKEN \$9, SALMON MKT, STEAK \$14

SIGNATURE ROASTED BEET SALAD
HERB & CUCUMBER YOGURT, PISTACHIO,
PICKLED ONION, ARUGULA, FRESH DILL, FETA 20.99
ADD CHICKEN \$9, SALMON MKT OR STEAK \$14

SIDES

SPINACH VICTORIA 4.99
BAKED CHEESY SPINACH

PREMIUM IDAHO BAKED POTATO 8.99

MASHED POTATOES 5.99

ALL NATURAL FRIES 8.99
ADD POUTINE STYLE 3.99

BLACK RADISH SLAW 4.99

YELLOW RICE 4.99

PREMIUM

GOURMET MAC & CHEESE 15.99

STREET CORN "OFF THE COB" 7.99

ROASTED MUSHROOMS ★ 9.99

GARLIC SPINACH 9.99

STEAKS

100% WET-AGED ANGUS BEEF
CHOICE OF BAKED POTATO, FRIES, MASHED POTATO,
YELLOW RICE, BLACK RADISH SLAW OR SPINACH VICTORIA

**COWBOY BONE-IN
RIBEYE STEAK**
PORTABELLA DEMI GLAZE
22OZ 64.99

PORTERHOUSE
35 DAY, DRY AGED USDA
PRIME 24OZ 84.99

FILET MIGNON
45.99

NEW YORK STRIP
12OZ 44.99

DELMONICO
BONELESS RIBEYE 14OZ 48.99

STEAK & SHRIMP
SLICED BEEF TENDERLOIN,
BACON WRAPPED SHRIMP,
BOURBON CHIPOTLE
GLAZE 39.99

STEAK & LOBSTER
SLICED BEEF TENDERLOIN &
COLD WATER LOBSTER
TAIL 48.99

ENTREES

ADD A CAESAR OR GORGONZOLA SALAD \$7.99

LEWIS PRIME BURGER 23.99

PRIME HOUSE BLENDED GROUND BEEF (10OZ),
WHITE CHEDDAR, THICK CUT BACON, FRIED EGG,
TRUFFLE AIOLI, SERVED WITH FRIES

SMASH BURGER 17.99

TWO-4OZ BEEF PATTIES, LETTUCE, TOMATO, RED ONION & PICKLE, TOASTED BUN
ADD CHEESE \$1 ADD APPLEWOOD SMOKED BACON \$2

FRIED BUTTERMILK CHICKEN SANDWICH 16.99

SERVED WITH HOT HONEY AIOLI, HOUSE MADE PICKLES

AMERICAN WAGYU STEAK PHILLY 29.99

PEPPERS, ONIONS, WHITE AMERICAN CHEESE, SERVED WITH FRIES

WAGYU FRENCH DIP 28.99

THINLY SHAVED BEEF, PROVOLONE CHEESE, HOAGIE BUN, AU JUS, SERVED WITH FRIES

TENDERLOIN BEEF TIPS 21.99

BEARNAISE, SERVED WITH FRIES

PAN ROASTED CHICKEN 27.99

GARLIC MASH, NATURAL JUS

DOUBLE CUT GRILLED PORK CHOP 31.99

STREET CORN, BLACK RADISH SLAW, BLACKBERRY CHIPOTLE GLAZE

PAN SEARED ORGANIC SALMON MKT

CREAMED LEEKS, MUSTARD GLAZE, FRESH DILL

MISO CHILEAN SEA BASS MKT

TOGARASHI SPICE, BABY BOK CHOY, SHITAKE MUSHROOM, MICRO GREEN'S, BLACK
GARLIC - CHILI MISO BROTH

WILD MUSHROOM SPINACH PASTA **VG** 25.99

ORECCHIETTE, TRI-MUSHROOM BLEND,

FRESH SPINACH, LEMON

ADD CHICKEN \$9, SALMON MKT, STEAK \$14

CAJUN SHRIMP PASTA 35.99

FETTUCCINE, TRI-MUSHROOM BLEND, FRESH SPINACH, CAJUN CREAM SAUCE, LIGHTLY
BLACKENED SHRIMP

STEAK ADDITIONS

COLD WATER LOBSTER TAIL MKT

BACON WRAPPED SHRIMP 16.99

SAUCES:

BEARNAISE \$5.99, PORTABELLA DEMI-GLAZE \$5.99, AU POIVRE \$10.99

Bananas Tattianna

*In homage to Chef's sister. Sweet, Boozy,
and a little rough around the edges.*

\$12.99

**Tempura Battered Deep Fried
Bananas. House Made Whip
Cream, Dark Chocolate
Bourbon Caramel**

NO MORE THAN TWO CHECKS PER TABLE.

WE CANNOT GUARANTEE STEAKS COOKED MEDIUM-WELL OR WELL DONE!

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENT