



## Bar la Carte

<b>BAKED BRIE</b> in puff pastry, candied walnuts, sliced gala apples	12.95
<b>WICKED CAJUN BARBECUE SHRIMP</b> spicy cayenne-garlic butter sauce	14.95
<b>AHI TUNA TACOS*</b> fresh ahi poke, japanese wakame, radish-jicama slaw, thai vinaigrette	9.50
<b>LOBSTER LETTUCE WRAPS</b> north atlantic lobster, crumbled bacon, crisp onion strings, orange-fennel slaw, tarragon dressing	13.50
<b>FILET MIGNON FLATBREAD*</b> danish blue and monterey jack cheeses, red onion confit	11.50
<b>THE PRIME RIB DIP*</b> caramelized onions, rosemary au jus, sour cream-horseradish sauce, sourdough baguette	16.50
<b>SHORT RIB EMPANADAS</b> tender short rib in traditional latin pastry, sautéed peppers, onions and potato; creamy, fire-roasted poblano sauce	10.50
<b>THE PRIME BURGER*</b> wisconsin cheddar cheese, peppered bacon, double-cut french fries	13.95

### ONLY AVAILABLE IN THE BAR

Before placing your order, please inform your Server if anyone in your party has a food allergy

\* Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients