

## raw bar

**East Coast Oysters** (6) champagne mignonette \$19

**Gulf Shrimp Cocktail** (6) cocktail sauce, champagne mignonette \$21

**Prime Seafood Platter** oysters, clams, crab leg, shrimp, mussels, lobster, cocktail sauce, champagne mignonette regular \$70 grand \$105

**Tsar Nicoulai Caviar** sweet corn blini, crème fraîche \$100

## starters

**DC Bibb Salad** tomato, cucumber, crouton, healdsburg ranch \$13

**Steakhouse Wedge** iceberg, blue cheese dressing, bacon, crisp fried onion \$16

**Little Gem Caesar Salad** sourdough crouton, parmigiano-reggiano, broken vinaigrette \$17

**Ahi Tuna Tartare** extra virgin olive oil, shallot, caper, lavash crisp \$23

**Onion Soup Gratin** caramelized onion, bone broth, crouton, gruyère \$15

## sandwiches

**Grilled Chicken Club** lettuce, tomato, bacon, avocado, mayo, crisp cp fries \$21

**Steakhouse Burger** lettuce, tomato, onion, cheddar, special sauce, crisp cp fries \$24

**Grilled Filet on Toast** grilled baguette, caramelized onion, mushroom, sauce diane \$23

## 3-course prix fixe \$45

*choice of*

**East Coast Oysters (4)**  
**DC Bibb Salad**  
**Steakhouse Wedge**

**Steak Frites**  
**Steakhouse Burger**  
**Chicken Paillard**  
**Spring Vegetable Risotto**

**Chocolate Mousse Cake**  
chocolate ganache, raspberry  
**Strawberry Rhubarb Cobbler**  
vanilla custard

## entrées

**Steak Tartare** crisp cp fries \$32

**Steak Frites** filet mignon, au poivre sauce, crisp cp fries \$36

**Chicken Paillard** simply grilled chicken breast, composed spring salad, roasted lemon jus \$26

**Spring Vegetable Risotto** grilled chicken, mushrooms, asparagus \$23

**48-Hour Braised Bone-On Short Rib** yukon gold potato purée \$28



CHARLIE PALMER  
**STEAK**

WASHINGTON, DC

## STEAKS

**Prime Dry Aged Porterhouse for 2**  
30-day \$54 per person

**Bone-On Ribeye** (24oz) \$69

**New York Strip** \$54

**Center Cut Filet Mignon** \$48

**Wagyu A5 Miyazaki Striploin** (6oz) \$125

sauces (choose one, \$3 each additional)  
cp steak sauce, béarnaise, red wine,  
creamy horseradish, chimichurri, au poivre

## add on

**Seared Hudson Valley Foie Gras** \$28

**Broiled Lobster Tail** \$25

**Blue Crab Oscar** \$16

**Blue Cheese** \$6

## FISH & SEAFOOD

**Big Glory Bay King Salmon** \$36

**Pan Seared Atlantic Halibut** \$44

**Grilled Stuffed Lobster** (1.5lb) \$48

**Grilled Ahi Tuna Steak** \$46

## sides \$12

**Broccoli** steamed with serrano chile

**Asparagus** charred

**Spinach** creamed or sautéed

**Caramelized Onions**

**Onion Rings**

**Mac and Cheese**

mac and cheese add on: lobster \$10, crab \$8

## potatoes \$12

**Crisp CP Fries**

**Yukon Gold Potato Purée**

**Baked Idaho Potato** butter, sour cream

**Twice Baked Truffle and Bacon Potato** \$14