

APPETIZERS

JUMBO LUMP CRABCAKE Mustard horseradish sauce

THICK CUT CONFIT PORK BELLY Bourbon glaze

OYSTERS ROCKEFELLER Spinach, bacon, American Grana

BIGEYE TUNA* Seared rare, sticky rice, wasabi ginger vinaigrette, micro greens

BBQ SPICED JUMBO SHRIMP (GF) Smoked tomato butter sauce

LOBSTER BITES Tempura fried, charred pineapple, peppercorn honey

STEAK FRIES TRIO Rosemary duck fat, BBQ spice, parmesan truffle, house steak sauce, truffle aioli

FRENCH ONION SOUP

LOBSTER BISQUE

ICED SHELLFISH

JUMBO SHRIMP COCKTAIL (GF) Horseradish cocktail sauce

JUMBO LUMP CRABMEAT (GF) Horseradish cocktail sauce, mustard horseradish sauce

CHILLED ALASKAN KING CRAB LEGS (GF) Horseradish cocktail sauce, drawn butter

SALADS

SEASONAL SALAD Hand selected greens from The Chef's Garden, frisee, fennel, red onion, goat cheese, roasted beets, toasted pistachios, charred citrus vinaigrette

CAESAR SALAD Romaine hearts, rustic croutons, American Grana, white anchovies

WEDGE SALAD (GF) Roma crunch lettuce, heirloom tomatoes, radish, thick cut bacon, roquefort dressing

SPINACH SALAD* (GF) Grilled Mahon cheese, red onion, 7 minute egg, lardons, warm bacon vinaigrette

CHOPPED SALAD (GF) Avocado, green beans, cucumber, tomato, radish, bell pepper, charred corn, aged white cheddar, bacon, sherry mustard vinaigrette

MOZZARELLA AND VINE RIPE TOMATO SALAD (GF) Buffalo style mozzarella, vine ripe tomatoes, sweet onion, basil, sorrel, EVOO

PRIME STEAKS

We use only the finest USDA Prime Beef. Exclusively from Consumers Meat Packing of Chicago, IL., our beef is sourced from select midwestern farms in the "Corn Belt" of the United States. Aged a minimum of 35 days. All of our steaks are prepared at 1100° Pittsburgh - Style with a charred exterior.

FILET MIGNON* (GF) Tender, excellent taste profile 8 oz 12 oz

FILET TRIO* (GF) 3 delicious styles:
King crab oscar style, cabernet goat cheese butter, chimichurri

RIBEYE FILET* (GF) 10 oz, center cut

NEW YORK STRIP* (GF) 12 oz, classic steak-lover's cut

RIBEYE* (GF) 16 oz, richly marbled

BONE-IN RIBEYE* (GF) 22 oz, richly marbled and caramelized

KANSAS CITY BONE-IN NEW YORK STRIP* (GF)
14 oz, tender sirloin strip, incredible robust flavor

TOMAHAWK BONE-IN RIBEYE* (GF) For true steak connoisseurs

RICK'S PORTERHOUSE* (GF) 28 oz, Rick's favorite, filet mignon and NY strip

JAPANESE A5 BMS 12 WAGYU STRIP* (GF)
6 oz, this is the highest quality, grade and marbling of Wagyu available in the US

DC PRIME FAVORITES

DOUBLE CUT BONE-IN PORK CHOP* (GF) 14 oz, 4 day bourbon brine, sausage, rosemary demi

VEAL RIB CHOP* (GF) 14 oz, free raised, hand selected

AUSTRALIAN DOUBLE CUT LAMB RIB CHOPS* (GF) Cherry mostarda demi

ROASTED HALF CHICKEN (GF) Honey Brook Farms, VA, lemon, rosemary, pan jus

20oz BONE-IN BEEF SHORT RIB (GF) Slow roasted with horseradish gremolata, mashed potatoes, charred lemon

ACCOMPANIMENTS

CHIMICHURRI (GF)

BÉARNAISE (GF)

CABERNET GOAT CHEESE BUTTER (GF)

AU POIVRE (GF)

PAPILLON ROQUEFORT CHEESE (GF)

ROASTED MUSHROOMS &
CIPOLLINI ONIONS (GF)

HOUSE STEAK SAUCE

BLACK TRUFFLE BUTTER (GF)

KING CRAB OSCAR STYLE (GF)

SEAFOOD

*Our fresh seafood is sourced direct from North Coast Seafood of Boston, MA.
Our whole lobsters, from the cold waters of Maine and our Bigeye Tuna and Mero Sea Bass Steaks
are overnighted from Honolulu Fish Company of Honolulu, HI.*

BBQ SPICE RUBBED SALMON (GF) Charred corn relish, smoked tomato gravy

PAN SEARED BIGEYE AHI TUNA* Wilted spinach, soy sherry broth

MERO SEA BASS STEAK (GF) Pan seared, fennel compote, Pernod lemon beurre blanc

SEARED SEA SCALLOPS Truffle cream pappardelle, wild mushrooms

WHOLE MAINE LOBSTER (GF) Add baked stuffed crab (per lobster lb)

ALASKAN KING CRAB LEGS (GF) Garlic sherry braised or steamed 1 lb, 2lb

TRISTAN COLD WATER LOBSTER TAIL Broiled or tempura fried

SIDES FOR SHARING

STEAK FRIES (GF)

MASHED POTATOES (GF)

1LB LOADED BAKED POTATO (GF)

AU GRATIN POTATOES

SAUTÉED SPINACH (GF)

BRUSSELS SPROUTS

Miso maple glaze & bacon

SAUTEED SPINACH

Sautéed spinach with garlic confit

BROCCOLI CROWNS

Topped with four cheese sauce

CREAM CORN (GF)

Roasted poblano, bacon

CHARRED ASPARAGUS (GF)

ROASTED WILD MUSHROOMS (GF)

MAC AND CHEESE

(Add Lobster or Truffle +8)

** May be cooked to order. Consuming raw or undercooked meats, seafood, shellfish or eggs may
increase your risk of foodborne illness especially if you have a medical condition.*

(GF) Gluten Free option



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