

APPETIZERS

JUMBO LUMP CRABCAKE Mustard horseradish sauce	20
THICK CUT CONFIT PORK BELLY Bourbon glaze	14
OYSTERS ROCKEFELLER Spinach, bacon, American Grana	19
BIGEYE TUNA* Seared rare, sticky rice, wasabi ginger vinaigrette, micro greens	18
BBQ SPICED JUMBO SHRIMP (GF) Smoked tomato butter sauce	26
LOBSTER BITES Tempura fried, charred pineapple, peppercorn honey	26
STEAK FRIES TRIO Rosemary duck fat, BBQ spice, parmesan truffle, house steak sauce, truffle aioli	10
FRENCH ONION SOUP	9
LOBSTER BISQUE	15

ICED SHELLFISH

JUMBO SHRIMP COCKTAIL (GF) Horseradish cocktail sauce	26
JUMBO LUMP CRABMEAT (GF) Horseradish cocktail sauce, mustard horseradish sauce	19
CHILLED ALASKAN KING CRAB LEGS (GF) Horseradish cocktail sauce, drawn butter	26

SALADS

SEASONAL SALAD Mixed greens from Chef's Garden, frisee, red onion, hearts of palm, English peas, feta, mint and a blueberry balsamic vinaigrette	14
CAESAR SALAD Romaine hearts, rustic croutons, American Grana, white anchovies	9
BABY ICEBERG SALAD (GF) Heirloom tomatoes, radish, thick cut bacon, Roquefort dressing	12
SPINACH SALAD* (GF) Grilled Mahon cheese, red onion, 7 minute egg, lardons, warm bacon vinaigrette	12
CHOPPED SALAD (GF) Romaine and mixed baby lettuces, avocado, green beans, cucumber, tomato, radish, bell pepper, charred corn, aged white cheddar, bacon, sherry mustard vinaigrette	12
ARUGULA SALAD (GF) Roasted tomatoes, red onion, toasted corn, shaved Grana Padano, poached garlic vinaigrette	13
MOZZARELLA AND VINE RIPE TOMATO SALAD (GF) Buffalo style mozzarella, vine ripe tomatoes, sweet onion, basil, sorrel, EVOO	14

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	45	12 oz	59
FILET TRIO* (GF) 3 delicious styles: King crab oscar style, cabernet goat cheese butter, chimichurri			52
RIBEYE FILET* (GF) 10 oz, center cut			59
NEW YORK STRIP* (GF) Classic steak-lover's cut	12 oz	46	16oz 58
RIBEYE* (GF) 16 oz, richly marbled			51
BONE-IN RIBEYE* (GF) 22 oz, richly marbled and caramelized			64
CHEF BRAD'S KANSAS CITY BONE-IN NY STRIP* (GF) 20 oz, tender sirloin strip, incredible robust flavor			75
TOMAHAWK BONE-IN RIBEYE* (GF) For true steak connoisseurs			99
RICK'S PORTERHOUSE* (GF) 28 oz, Rick's favorite, filet mignon and NY strip			99
JAPANESE A5 BMS 12 WAGYU STRIP* (GF) 6 oz, this is the highest quality, grade and marbling of Wagyu available in the US			99

DC PRIME FAVORITES

DOUBLE CUT BONE-IN PORK CHOP* (GF) 14 oz, 4 day bourbon brine, sausage, rosemary demi	28
VEAL RIB CHOP* (GF) 14 oz, free raised, hand selected	52
AUSTRALIAN DOUBLE CUT LAMB RIB CHOPS* (GF) Cherry mostarda demi	52
ROASTED HALF CHICKEN (GF) Honey Brook Farms, VA, lemon, rosemary, pan jus	24
20oz BONE-IN BEEF SHORT RIB (GF) Slow roasted with horseradish gremolata, mashed potatoes, charred lemon	42

ACCOMPANIMENTS

BÉARNAISE (GF)	5	HOUSE STEAK SAUCE	6
CABERNET GOAT CHEESE BUTTER (GF)	5	BLACK TRUFFLE BUTTER (GF)	7
AU POIVRE (GF)	6	KING CRAB OSCAR STYLE (GF)	18
PAPILLON ROQUEFORT CHEESE (GF)	6	GRILLED SHRIMP (3)(GF)	19
ROASTED MUSHROOMS & CIPOLLINI ONIONS (GF)	10	GRILLED SCALLOPS (3) (GF)	22

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.*

CEDAR PLANK SALMON (GF)	Charred corn relish, smoked tomato gravy	32
PAN SEARED BIGEYE AHI TUNA *	Wilted spinach, soy sherry broth	42
MERO SEA BASS STEAK (GF)	Pan seared, fennel compote, Pernod lemon beurre blanc	47
SEARED SEA SCALLOPS	Truffle cream pappardelle, wild mushrooms	42
WHOLE MAINE LOBSTER (GF)		MP
Add baked stuffed crab (+9 per lobster lb)		
ALASKAN KING CRAB LEGS (GF)	Garlic sherry braised or steamed	1 lb/46 2 lb/88
TRISTAN COLD WATER LOBSTER TAIL	Broiled or tempura fried	MP

SIDES FOR SHARING

STEAK FRIES (GF)	10	BROCCOLI CROWNS	11
MASHED POTATOES (GF)	10	Topped with four cheese sauce	
1LB LOADED BAKED POTATO (GF)	11	CREAM CORN (GF)	11
AU GRATIN POTATOES	15	Roasted poblano, bacon	
WAGYU FAT FINGERLING POTATOES (GF)	17	CHARRED ASPARAGUS (GF)	13
Caramelized onion, sea salt		ROASTED WILD MUSHROOMS (GF)	13
SAUTÉED SPINACH (GF)	12	FRENCH BEANS (GF)	13
Garlic confit		Braised fennel, roasted tomato & basil	
BRUSSELS SPROUTS	13	MAC AND CHEESE	11
Miso maple glaze & bacon		Add Lobster <u>OR</u> Truffle + 11	
CREAMED SPINACH	13		



D. C. P R I M E
STEAKS ■ LOBSTERS

703-840-2099
20120 Lakeview Center Plaza
Ashburn, VA 20147

Purchase Gift Cards
Online or in our Restaurant

Loyalty has its Benefits
Get your Prime Member Rewards Card
& Join our Email Club
www.dcprimesteaks.com

Private Parties
Contact Nazie Apostolou
events@dcprimesteaks.com

