

APPETIZERS

JUMBO LUMP CRABCAKE Mustard horseradish sauce	16
THICK CUT CONFIT PORK BELLY Bourbon glaze	12
OYSTERS ROCKEFELLER Spinach, bacon, American Grana	19
BIGEYE TUNA* Soy mustard beurre blanc, radish salad	18
BBQ SPICED JUMBO SHRIMP Smoked tomato butter sauce	18
LOBSTER BITES Tempura fried, charred pineapple, peppercorn honey	24
STEAK FRIES TRIO Rosemary duck fat, salt and vinegar, parmesan truffle, house steak sauce, truffle aioli	10
FRENCH ONION SOUP	9
LOBSTER BISQUE	15

ICED SHELLFISH

JUMBO SHRIMP COCKTAIL Horseradish cocktail sauce	16
JUMBO LUMP CRABMEAT Horseradish cocktail sauce, mustard horseradish sauce	16
CHILLED ALASKAN KING CRAB LEGS Horseradish cocktail sauce, drawn butter	26

SALADS

SEASONAL SALAD Summer greens, heirloom tomatoes and carrots, watermelon radish, pistachios, citrus shallot vinaigrette	13
CAESAR SALAD Romaine hearts, rustic croutons, American Grana, white anchovies	9
BOSTON BIBB WEDGE SALAD Heirloom tomatoes, applewood smoked bacon, roquefort dressing	11
SPINACH SALAD* Grilled Mahon cheese, red onion, 7 minute egg, lardons, warm bacon vinaigrette	12
CHOPPED SALAD Avocado, green beans, cucumber, tomato, radish, bell pepper, charred corn, aged white cheddar, bacon, sherry mustard vinaigrette	12
MOZZARELLA AND VINE RIPE TOMATO SALAD Buffalo style mozzarella from Blue Ridge Dairy in Sterling, VA., vine ripe tomato, basil, 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* tender, excellent taste profile 8 oz	43	12 oz	59
FILET TRIO* 3 delicious styles: King Crab Oscar Style, Cabernet Goat Cheese Butter, Chimichurri			52
NEW YORK STRIP* 12 oz, classic steak-lover's cut			46
RIBEYE* 16 oz, richly marbled			49
BONE-IN RIBEYE* 22 oz, richly marbled and caramelized			60
KANSAS CITY (DRY AGED) BONE-IN NEW YORK STRIP* 14 oz, tender sirloin strip, incredible robust flavor			55
TOMAHAWK (DRY AGED) BONE-IN RIBEYE* 38 oz, for true steak connoisseurs			85
RICK'S (DRY AGED) PORTERHOUSE* 28 oz, Rick's favorite, filet mignon and NY strip			99
A5 WAGYU STRIP* 8 oz, highly marbled, exceptional depth of flavor			89

DC PRIME FAVORITES

DOUBLE CUT BONE-IN PORK CHOP* 14 oz, 4 day bourbon brine, Silcott Springs Farm, VA sausage, roasted fingerling potatoes, rosemary demi	26
VEAL RIB CHOP* 14 oz, free raised, hand selected	52
AUSTRALIAN DOUBLE CUT LAMB RIB CHOPS* Cherry mostarda demi	52
ROASTED HALF CHICKEN Honey Brook Farms, VA Lemon, rosemary, pan jus	24
MAPLE LEAF FARMS DUCK BREAST* Blistered grapes, port wine demi, thyme	28

ACCOMPANIMENTS

CHIMICHURRI	4	ROASTED MUSHROOMS & CIPOLLINI ONIONS	6
HOUSE STEAK SAUCE	6	AU POIVRE	5
BERNAISE	4	BLACK TRUFFLE BUTTER	6
CABERNET GOAT CHEESE BUTTER	5	KING CRAB OSCAR STYLE	12
SOCIETE ROQUEFORT CHEESE	6		

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 PLANKED SCOTTISH SALMON	Tomato, fennel & onion relish	32
BIGEYE TUNA*	Seared rare, baby bok choy, soy sherry broth, fresh ginger	40
MERO SEA BASS STEAK	Pan seared, fennel compote, Pernod lemon beurre blanc	45
SEARED SEA SCALLOPS	Truffle cream pappardelle, wild mushrooms	39
WHOLE MAINE LOBSTER	1.25/2 lb/3 lb	MKT
Steamed or broiled. Add baked stuffed crab (+ 5.5 per lobster lb)		
ALASKAN KING CRAB LEGS	Garlic sherry braised or steamed	1 lb/46
		2 lb/88
LOBSTER TAIL	8oz Broiled or tempura fried	48

SIDES FOR SHARING

STEAK FRIES	9	COLOSSAL ONION RINGS	9
MASHED POTATOES	9	KUNG PAO STYLE CAULIFLOWER	10
1LB LOADED BAKED POTATO	10	CREAM CORN	10
AU GRATIN POTATOES	14	CHARRED ASPARAGUS	12
SAUTÉED SPINACH	11	ROASTED WILD MUSHROOMS	12
BRUSSELS SPROUTS	12	MAC AND CHEESE (Add Lobster+8)	10
CREAMED SPINACH	12		

** 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.*



D. C. P R I M E
STEAKS ■ LOBSTERS

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