

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, fresh pears, roquefort cheese, fall radish, mustard 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
MAPLE LEAF FARMS DUCK BREAST* (GF) Blistered grapes, port wine demi, thyme

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.

GULF OF MAINE SALMON (GF) Pan roasted, haircot verte, cipollini onion tomato compote, lemon better

BIGEYE TUNA* Seared rare, baby bok choy, soy sherry broth, fresh ginger

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

2 lb

TRISTAN COLD WATER LOBSTER TAIL Broiled or tempura fried

SIDES FOR SHARING

STEAK FRIES (GF)

MASHED POTATOES (GF)

1 LB LOADED BAKED POTATO (GF)

AU GRATIN POTATOES

SAUTÉED SPINACH (GF)

BRUSSELS SPROUTS
Miso maple glaze & bacon

CREAMED SPINACH

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)



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