

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* Seared Rare, sticky rice, wasabi ginger vinaigrette, micro greens	18
BBQ SPICED JUMBO SHRIMP (GF) Smoked tomato butter sauce	19
LOBSTER BITES Tempura fried, charred pineapple, peppercorn honey	24
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	19
JUMBO LUMP CRABMEAT (GF) Horseradish cocktail sauce, mustard horseradish sauce	16
CHILLED ALASKAN KING CRAB LEGS (GF) Horseradish cocktail sauce, drawn butter	26

SALADS

SEASONAL SALAD Chef's garden hand selected seasonal greens, heirloom tomatoes, avocado, mango, red onion, orange mint, cilantro lime vinaigrette	13
CAESAR SALAD Romaine hearts, rustic croutons, American Grana, white anchovies	9
WEDGE SALAD (GF) Roma Crisp lettuce, heirloom tomatoes, radish, thick cut bacon, Roquefort dressing	11
SPINACH SALAD* (GF) Grilled Mahon cheese, red onion, 7 minute egg, lardons, warm bacon vinaigrette	12
CHOPPED SALAD (GF) Avocado, green beans, cucumber, tomato, radish, bell pepper, charred corn, aged white cheddar, bacon, sherry mustard vinaigrette	12
MOZZARELLA AND VINE RIPE TOMATO SALAD (GF) Buffalo style mozzarella from Blue Ridge Dairy in Sterling, VA., 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	43	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				55
NEW YORK STRIP* (GF) 12 oz, classic steak-lover's cut				46
RIBEYE* (GF) 16 oz, richly marbled				49
BONE-IN RIBEYE* (GF) 22 oz, richly marbled and caramelized				60
KANSAS CITY BONE-IN NEW YORK STRIP* (GF) 14 oz, tender sirloin strip, incredible robust flavor				55
TOMAHAWK BONE-IN RIBEYE* (GF) 38 oz, for true steak connoisseurs				85
RICK'S PORTERHOUSE* (GF) 28 oz, Rick's favorite, filet mignon and NY strip				99
MISHIMA RESERVE WAGYU STRIP* (GF) 12oz Domestic Wagyu, ultra grade, BMS 8+				82
JAPANESE A5 BMS 12 WAGYU STRIP* (GF) 8 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
MAPLE LEAF FARMS DUCK BREAST* (GF) Blistered grapes, port wine demi, thyme	28

ACCOMPANIMENTS

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

GULF OF MAINE SALMON (GF) Pan roasted, haircot verte, cipollini onion tomato compote, lemon better	32
BIGEYE TUNA* Seared rare, baby bok choy, soy sherry broth, fresh ginger	40
MERO SEA BASS STEAK (GF) Pan seared, fennel compote, Pernod lemon beurre blanc	45
SEARED SEA SCALLOPS Truffle cream pappardelle, wild mushrooms	39
WHOLE MAINE LOBSTER (GF) 1.25/2 lb/3 lb Add baked stuffed crab (+ 5.5 per lobster lb)	MP
ALASKAN KING CRAB LEGS (GF) Garlic sherry braised or steamed	1 lb/46 2 lb/88
TRISTAN COLD WATER LOBSTER TAIL 8 - 10oz Boiled or tempura fried	MP

SIDES FOR SHARING

STEAK FRIES (GF)	9	BROCCOLI CROWNS	10
MASHED POTATOES (GF)	9	Topped with four cheese sauce	
1 LB LOADED BAKED POTATO (GF)	10	CREAM CORN (GF)	10
AU GRATIN POTATOES	14	Roasted poblano, bacon	
SAUTÉED SPINACH (GF)	11	CHARRED ASPARAGUS (GF)	12
BRUSSELS SPROUTS	12	ROASTED WILD MUSHROOMS (GF)	12
Miso maple glaze & bacon		MAC AND CHEESE	10
CREAMED SPINACH	12	(Add Lobster OR Truffle +8)	

..... DC

PRIME PAIRING SUNDAYS

..... 65**

Pair our JUMBO LUMP CRABCAKE with one of the following:

8 oz. FILET | 12 oz. NEW YORK STRIP | GULF OF MAINE SALMON
Plus, your choice of salad and a side dish

** Subject to availability on certain Sundays. Tax & gratuity not included. No substitutions. Not available for private parties.

* 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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STEAKS ■ LOBSTERS

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