

980 PRIME

B Y B A R R Y D A K A K E

APPETIZERS

SHRIMP COCKTAIL \$29

EXTRA VIRGIN OLIVE OIL, CRACKED PEPPER, SPICY COCKTAIL SAUCE

*SHELLFISH PLATTER \$68

MAINE LOBSTER, ALASKAN KING CRAB LEG, FRESH OYSTER, JUMBO SHRIMP COCKTAIL, OCTOPUS & CALAMARI SALAD, SPICY COCKTAIL SAUCE, APPLE CIDER MIGNONETTE

AVOCADO TOAST \$18

SOURDOUGH TOAST, AVOCADO, LIME, CILANTRO, SMOKED SALT

*LOX & BAGEL SPREAD \$22

BAGEL WITH SMOKED SALMON, CAPERS, CREAM CHEESE, FRESH DILL

WEDGE SALAD \$17

HEIRLOOM TOMATOES, BLEU CHEESE CRUMBLES, GRILLED SCALLIONS, APPLEWOOD SMOKED BACON, HARD COOKED EGG, UPPER RANCH DRESSING

CAESAR SALAD \$14

AS IT SHOULD BE

ONION SOUP \$15

BABY SWISS, MOZZARELLA, TEXAS SWEET ONIONS, AND SHERRY WINE

MAINS

*CRAB BENEDICT \$43

ENGLISH MUFFIN, POACHED EGG, HOLLANDAISE SAUCE, LUMP CRAB MEAT

*EGG & CHORIZO SANDWICH \$18

CIABATTA, FRIED EGG, CHORIZO PATTY, CHEDDAR CHEESE

RICOTTA HOTCAKES \$27

MERINGUE BASED, LEMON RICOTTA PANCAKE BATTER, HONEYCOMB BUTTER

JAPANESE MILK BREAD FRENCH TOAST \$21

FROSTED FLAKE CRUST, BUTTER, WHIPPED CREAM, BERRY COMPOTE, SYRUP

BUILD YOUR OWN OMELETTE \$19

CHOICE OF FOUR TOPPINGS: BACON, SAUSAGE, CHORIZO, ONIONS, BELL PEPPERS, MUSHROOMS, TOMATOES, SPINACH, CHEDDAR CHEESE, MOZZARELLA, SWISS

*RIBEYE STEAK & EGGS \$43

5OZ PORTION OF SLICED 40 DAY DRY-AGED RIBEYE, RED WINE REDUCTION, 2 EGGS, BREAKFAST POTATOES

FRENCH DIP SANDWICH \$28

BAGUETTE, SLICED PRIME RIB, AU JUS, AND CREAMY HORSERADISH

SIDES

SAUSAGE \$7

BACON \$7

*2 EGGS \$5

BREAKFAST POTATOES \$7

TOAST \$3

ENGLISH MUFFIN \$3

DESSERTS

F'N CHOCOLATE CAKE \$14

CHOCOLATE GANACHE, RASPBERRY PRESERVES

NY CHEESECAKE \$15

FRESH STRAWBERRIES, FRESH WHIPPED CREAM

CARROT CAKE \$15

CARROT GELÉE, WALNUTS, SHREDDED CARROTS, CREAM CHEESE FROSTING

LEMON BERRY CAKE \$15

STRAWBERRY COMPOTE, LEMON ZEST, CREAM CHEESE FROSTING

*THESE ITEMS ARE SERVED RAW OR MAY BE COOKED TO ORDER/UNDERCOOKED. CONSUMING RARE OR UNDER COOKED MEAT, POULTRY, SEAFOOD, SHELLSTOCK, OR EGGS MAY INCREASE YOUR RISK OF A FOODBORNE ILLNESS. (V) VEGAN

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COCKTAILS

PEAK SUNRISE \$15

TANQUERAY ORANGE GIN, ORGEAT, PROSECCO, ORANGE JUICE

LOCOMOTIVE MOTIVE \$15

EARL GREY INFUSED VODKA, LYCHEE-LAVENDER SIMPLE SYRUP,
GRAPEFRUIT, LEMON JUICE, COCONUT CREAM

COWBOY COFFEE \$15

BOURBON, AMARETTO, ESPRESSO

MIMOSA \$13

PEACH BELLINI \$13

SANGRIA \$15

BEERS

BUDWEISER \$5

BUD LIGHT \$5

COORS BANQUET \$5

COORS LITE \$5

MODELO \$5

MICHELOB ULTRA \$5

STELLA ARTOIS \$6

BRECKENRIDGE AVALANCHE AMBER ALE \$6

FRANZISKANER HEFEWEISEN \$6

ELYSIAN SPACE DUST IPA \$6

GUINNESS \$6

STELLA ARTOIS NA \$6

WINE

PROSECCO, JEIO BISOL, BRUT, VENETO, ITALY \$11

PROSECCO ROSE, LUCA PARETTI, BRUT ROSE, VENETO, ITALY \$13

PINOT GRIGIO, BARONE FINI, VALDADIGAGE, ITALY \$12

RIESLING, CHARLES SMITH WINES, "KUNG FU GIRL" COLOMBIA VALLEY, WA \$12

SAUVIGNON BLANC, SILVERADO VINEYARDS, MILLER RANCH, NAPA VALLEY CA \$14

CHARDONNAY, DAOU VINEYARDS, RESERVE, WILLOW CREEK, PASO ROBLES, CA \$20

MOSCATO D'ASTI, MARCHESI BAROLO "ZAGARA" PIEDMONT ITALY \$14

ROSE, BY OTT, COTES DU PROVENCE, FRANCE \$16

PINOT NOIR, THE FOUR GRACES, WILLAMETTE VALLEY, OR \$15

CABERNET SAUVIGNON, SWANSON VINEYARDS, NAPA VALLEY \$22

RED BLEND, QUILT, NAPA VALLEY, CA \$18

N/A BEV

ORANGE JUICE \$5

CRANBERRY JUICE \$5

APPLE JUICE \$5

GRAPEFRUIT \$5

COFFEE \$5

HOT TEA \$5