

starters

- APPLEWOOD SMOKED BACON 15
- toasted sesame, homemade bbq
- HOUSEMADE MEATBALLS 14
- ricotta cheese, grilled ciabatta, evoo
- TRUFFLED KC FRIES 11
- house cut potato chips, gorgonzola cheese
- SPICY TUNA TACOS 13
- wonton shell, spicy aioli, avocado purée
- KC PRIME SLIDERS 11
- cheddar cheese, dill pickle, sweet hawaiian roll, spicy ketchup
- SEARED AHI TUNA 14
- soy ginger glaze, gomo wakame
- OYSTERS ON THE HALF SHELL M.P.
- mignonette, cocktail sauce
- JUMBO SHRIMP COCKTAIL 16
- cocktail sauce, lemon
- KC QUESADILLAS 11
- chicken, crabmeat, andouille sausage
- JUMBO LUMP CRABCAKE 15
- teriyaki glazed sweet potato
- SWEET & SPICY CALAMARI 12
- sweet raspberry balsamic, sriracha aioli
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- FRENCH ONION SOUP 7
- toasted baguette, aged provolone
- CRAB BISQUE 12
- jumbo blue crab, fresh herbs

salads

- KC PRIME WEDGE 8
- blue cheese, bacon, grape tomato
- TOMATO & MOZZARELLA 10
- baby arugula, aged balsamic
- STRAWBERRY & WATERMELON 11
- creamy feta, baby arugula, shaved red onion, toasted pistachio
- ANJOU PEAR SALAD 9
- mixed greens, crumbled gorgonzola, candied walnuts, white balsamic vinaigrette
- SURF & TURF SALAD 20
- filet mignon, jumbo shrimp, roasted red pepper, pickled cherry, crumbled gorgonzola, charred onion vinaigrette
- KC CHOPPED STARTER 11
- jumbo shrimp, grilled chicken, bacon, ENTREE 16
- fresh corn, onion, tomato, cucumber, kalamata olive, egg, kataifi, buttermilk ranch

sandwiches

- KC BURGER 13
- smoked gouda, caramelized onion, applewood smoked bacon, chile aioli, brioche
- GRILLED SALMON BURGER 15
- heirloom tomato, baby frisée, tzatziki
- PRIME CHEESESTEAK 14
- prime grade sirloin, aged cheddar, braised onion, sesame baguette
- SLOW ROASTED PRIME RIB 14
- peperonata, aged provolone, sundried tomato horseradish



KC prime meats

- FILET MIGNON 8oz 33
- bourbon sweet potato mash, 12oz 45
- peppercorn steak sauce
- KC ROAST PRIME RIB 12oz 30
- wasabi mashed potato, sundried tomato 20oz 44
- horseradish
- NY STRIP 30
- baked potato, peppercorn steak sauce
- PORTERHOUSE 46
- baked potato, peppercorn steak sauce

à la carte

- 46
- 16 OZ. PRIME BONE-IN NY STRIP 46
- 14 OZ. PRIME DELMONICO 40
- 8 OZ. BRAZILIAN LOBSTER TAIL 24
- 10
- OSCAR STYLE 10
- AU POIVRE - PEPPER CRUSTED 4
- GORGONZOLA CRUSTED 4
- 10

entrees

- SEASONAL HANDMADE PASTA M.P.
- STEAK FRITES 25
- broiled flat iron, shoestring potatoes, creamy worcestershire
- VEAL CHOP MILANESE 35
- baby arugula, mozzarella, aged balsamic
- CHICKEN STIR FRY 21
- Stir fry vegetables, jasmine rice
- FREE RANGE CHICKEN 23
- smashed red bliss potatoes, natural jus

seafood

- SESAME CRUSTED AHI TUNA 29
- cold sesame noodles, crispy shallots
- SCOTTISH SALMON 30
- creamed Jersey corn, black garlic purée, swiss chard
- JUMBO LUMP CRABCAKES 27
- teriyaki glazed sweet potato, roasted shallot tomato sauce, herb pesto
- PAN ROASTED HALIBUT 33
- barley risotto, tzatziki, toasted pistachio

sides

- BRUSSELS SPROUTS 8
- CREAMED SPINACH CASSEROLE 7
- CRISPY FINGERLING POTATOES 9
- ROASTED MUSHROOMS 8
- TRUFFLED HOUSE CUT FRENCH FRIES 8
- GRILLED ASPARAGUS WITH HOLLANDAISE 8
- CREAMED JERSEY CORN 9

à la carte sides can not be substituted

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.