



starters

- TRUFFLED KC FRIES 12
house cut potato chips, gorgonzola cheese
- SPICY TUNA TACOS 14
wonton shell, spicy aioli, avocado
- PRIME SLIDERS 14
hawaiian roll, sweet pickle, cheddar cheese
- SESAME CRUSTED AHI TUNA 15
soy-ginger glaze, wasabi, pickled ginger
- OYSTERS ON THE HALF SHELL 20
mignonette, cocktail sauce
- JUMBO SHRIMP COCKTAIL 17
cocktail sauce, lemon
- KC QUESADILLAS 14
chicken, crabmeat, andouille sausage
- JUMBO LUMP CRABCAKE 16
teriyaki glazed sweet potato
- SWEET & SPICY CALAMARI 14
sweet raspberry balsamic, sriracha aioli
- FRENCH ONION SOUP 8
toasted baguette, aged provolone

salads

- KC PRIME WEDGE 10
blue cheese, cherrywood bacon, grape tomato
- KALE CAESAR 12
shredded tuscan kale, romaine, rye crouton, pecorino romano
- BABY ARUGULA 13
anjou pear, crumbled gorgonzola, candied walnuts, white balsamic vinaigrette
- SURF & TURF SALAD 23
filet mignon, jumbo shrimp, roasted red pepper, pickled cherry, crumbled gorgonzola, charred onion vinaigrette
- KC CHOPPED 12/20
jumbo shrimp, grilled chicken, bacon, fresh corn, onion, tomato, cucumber, kalamata olive, egg, kataifi, buttermilk ranch

sandwiches

- KC BURGER 15
smoked gouda, braised onion, cherrywood smoked bacon, chile aioli, brioche
- PRIME CHEESESTEAK 14
sliced sirloin, aged cheddar, braised onion, sesame baguette
- SALMON BURGER 15
vine ripe tomato, baby frisée, tzatziki, grilled pita

KC Prime meats

- FILET MIGNON 8oz 36 12oz 49
bourbon sweet potato mash, peppercorn steak sauce
- NY STRIP 35
baked potato, peppercorn steak sauce
- PRIME DELMONICO 45
boneless ribeye, smashed red bliss potatoes, port wine demi-glace

- OSCAR STYLE 14
- AU POIVRE - PEPPER CRUSTED 6
- GORGONZOLA CRUSTED 6

entrees

- SOUTH AFRICAN LOBSTER TAIL 42
charred lemon, drawn butter
- STEAK FRITES 28
prime grade flat iron, truffled french fries, broccolini
- FREE RANGE CHICKEN 26
smashed red bliss potatoes, natural jus
- PEPPER CRUSTED AHI TUNA 34
crispy rice cake, avocado, sweet soy
- GRILLED SWORDFISH 32
wild rice, local asparagus, fire roasted salsa verde
- MISO GLAZED SALMON 30
wholegrain mustard spaetzle, tuscan kale
- JUMBO LUMP CRABCAKES 32
glazed sweet potato, roasted shallot tomato sauce, herb pesto
- SHRIMP LINGUINE 25
garlic, white wine, fresh parsley

sides

- BRUSSELS SPROUTS 9
- CRISPY POTATOES 7
- ROASTED MUSHROOMS 8
- GRILLED ASPARAGUS WITH HOLLANDAISE 9
- CREAMED SPINACH CASSEROLE 10

à la carte sides can not be substituted