



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
- LOBSTER BISQUE 13
maine lobster, fresh chives

salads

- KC PRIME WEDGE 10
blue cheese, cherrywood bacon, grape tomato
- KALE CAESAR 12
shredded tuscan kale, romaine, sesame
breadcrumbs, 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
- FRENCH DIP 16
aged provolone, sundried tomato horseradish,
au jus, sesame baguette

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-glaze
- SLOW ROASTED PRIME RIB 12oz 36 20oz 48
smashed red bliss potatoes, sundried tomato
horseradish
- 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
- ROASTED HALF CHICKEN 26
smashed red bliss potatoes, natural jus
- PEPPER CRUSTED AHI TUNA 34
crispy rice cake, avocado, sweet soy
- PAN SEARED SEA SCALLOPS 32
mushroom risotto, grilled asparagus, brown butter
- HONEY GLAZED SALMON 30
butternut squash, rainbow chard, crispy leeks
- JUMBO LUMP CRABCAKES 32
glazed sweet potato, roasted shallot tomato sauce,
herb pesto
- RIGATONI BOLOGNESE 22
pecorino romano, evoo

sides

- BRUSSELS SPROUTS 9
- LOBSTER MAC N' CHEESE 15
- CRISPY POTATOES 7
- ROASTED MUSHROOMS 8
- GRILLED ASPARAGUS WITH HOLLANDAISE 9
- CREAMED SPINACH CASSEROLE 10

à la carte sides can not be substituted