

PRIME  
**44**  
 WEST

**Cathy Justice's  
 "Best of Show Cornbread"**

*Every meal at Prime 44 begins with this gift from the Justice family! This special preparation is a family recipe as well as Cathy's blue ribbon award winning entry at the West Virginia State Fair. Please enjoy!*

**A Few Words  
 About Our Steaks...**

*We are proud to serve only the finest, USDA Prime Grade Angus steaks. These exquisite cuts are procured and aged for 35 days and cut to exacting standards.*

⊗ Indicates dishes that are Gluten Free

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

Split Plate Charge for Entrées \$5

**FOOD ALLERGY NOTICE**

*Food prepared in this establishment may contain wheat, fish, dairy, eggs, soy and nuts.*

**Starters**

**Ahi Tuna Tartar 20**  
 Seaweed Salad, Crispy Lavosh, Guacamole

**Maryland Style Crab Cakes 24**  
 Remoulade Sauce

**Sautéed Escargot 20**  
 Black Garlic Butter, Foraged Mushrooms  
 Wilted Leeks, Grilled Sourdough

**Prime 44 Wagyu Tips 24**  
 Asparagus, Carrots, Pearl Onions  
 Smoked Gouda-Sundried Tomato Grits  
 Mushroom Cab Jus

**Hudson Valley Foie Gras Torchon 28**  
 Apple, Salted Caramel, Pomegranate  
 Maple-Macadamia Nuts

**Chilled Seafood Platter**

Recommended for Sharing  
 ~65~

**6 Oysters on the Half Shell**

**4 Poached Jumbo Shrimp**

**4 oz Lump Blue Crab**

**5 oz Poached Lobster Tail**

Cocktail Sauce, Jalapeño Mignonette  
 Appalachian Aioli

**Soups**

**Lobster and Shrimp Bisque 16**  
 Parmesan Fritters, Tarragon Marshmallows

**Traditional French Onion 14**  
 Aged Gruyere Cheese, Sourdough Crouton

**Salads**

**Caprese Salad 16**  
 Burrata Cheese, Garden Tomatoes  
 Olive Oil, Aged Balsamic, Fresh Basil

⊗ **House Salad 14**  
 Artisan Greens, Pomegranate, Feta, Cherries, Cucumber  
 Tomato, Pickled Onion, Maple Vinaigrette

**Sides**

**Vegetables 14**  
 Sweet Potato Casserole with Brown Sugar and Pecan Crust  
 Creamed Spinach

Broccoli Gratin with Gruyere Sauce and Panko

Roasted Cauliflower with Brown Butter

Braised Collard Greens

Shoestring Fried Onion Rings with Creole Mayo

Steamed Green Asparagus

Haricots Vert with Nueske's Bacon

Grilled Vegetables

Roasted Brussels Sprouts

Mushrooms & Onions

*\*All sides are gluten free except sweet potato casserole, creamed spinach, broccoli gratin and onion rings.\**

**Starches 14**

Sea Salt Baked Potato with Sour Cream and Butter  
 Hand-Cut Fries with Garlic Aioli and Smoked Ketchup  
 Boursin Mashed Potatoes

⊗ **Lobster Mashed Potatoes 25**  
 Featured on *The Food Network's*  
 "The Best Thing I Ever Ate"

## From the Land

⊗ **Prime Bone in Rib-Eye 20 oz 69**

⊗ **Prime New York Strip 14 oz 57**

⊗ **Prime Filet Mignon 8 oz 60**

⊗ **Prime Kansas City Strip 18 oz 67**

⊗ **Prime T-Bone 24 oz 67**

⊗ **Wagyu Trio 79**

**Blue Cheese Crust, Au Poivre, Oscar Style**

⊗ **Wagyu Filet Mignon per oz 18**

*(Not included on the dining experience meal plan  
Available for an additional \$6 per oz)*

⊗ **Pennsylvania Veal Chop 14 oz 59**

⊗ **Hickory Wood Smoked Pork Chop 14 oz 39**

⊗ **Colorado Lamb Chops 10 oz 59**

**Peach Tea Chicken 40**

Corn, Braised Swiss Chard, Bacon, Greenbrier Peaches

⊗ **Sauces 4**

Béarnaise, Au Poivre Sauce, Black Truffle Butter, Beef Jus  
Grated Horseradish, House-Made Steak Sauce  
Chimichurri Sauce, Foie Gras Butter

## Steak Temperatures

**Blue** / Very Red, Cold Center

**Rare** / Red, Cool Center

**Medium Rare** / Red, Warm Center

**Medium** / Pink, Hot Center

**Medium Well** / Dull Pink Center

**Well Done** / Dull Gray

## From the Sea

**Bay of Fundy Salmon 49**

Beluga Lentils, Salmon Caviar, Cauliflower  
Parsnip, Grapefruit, Dill Beurre Blanc

**Rainbow Trout 49**

Shrimp, Wheat Berries, Swiss Chard, Haricots Vert, Carrots  
Capers, Meyer Lemon Beurre Blanc

**Chilean Sea Bass 55**

Farro, Beets, Broccolini, Fennel  
Orange, Citrus Vinaigrette

**Ginger-Soy Glazed Ahi Tuna 52**

Sesame Crusted, Forbidden Black Rice, Savoy Cabbage  
Julienne Vegetables, Quail Egg, Lemongrass Beurre Blanc

**Dover Sole 79**

Marble Potatoes, Petite Vegetables, Meuniere-Mushroom Sauce  
*(Prepared Tableside)*

## From the Garden

⊗ **Curry Roasted Cauliflower 38**

Hummus, Spinach, Red Quinoa  
Beets, Red Pepper Sauce

## Enhancements

⊗ **5 oz Lobster Tail 24**

⊗ **Blue Cheese Crust 5**

⊗ **Oscar Style 25**

**Horseradish Crust 5**

⊗ **Seared Hudson Valley Foie Gras 20**

⊗ **Hen-of-the-Woods Mushrooms 12**

## The Wests' Favorites

⊗ **Jumbo Shrimp Cocktail 20**

Cocktail Sauce, Lemon

**Lobster Popcorn 24**

Creole Mayonnaise

**Karen's Caesar 16**

Hearts of Romaine, Anchovies  
Imported Parmesan  
*(Prepared Tableside)*

⊗ **The Jerry West Salad 16**

Chopped Iceberg Lettuce, Tomato  
Bacon, Blue Cheese Crumbles  
Balsamic Vinaigrette

⊗ **"Nothing But Net" 140**

Jerry West

44oz Prime Porterhouse Steak  
Recommended for Two People

*(Not included on the dining experience meal plan  
Available for an additional \$65)*

**Combination Shoe String Onion  
Rings and House-Cut Fries 16**

**Karen's Mac 'n' Cheese 16**

For all food and beverage service, a 20% service charge (22% for parties of 8 or more), 6% sales tax and 6.5% Historic Preservation Fee will be added to your check.