

Island Prime

Starters

island prime's lobster bisque \$11.95

sherry, cream, lobster meat

a study in lobster \$15.95

lobster tostada, lobster-sherry bisque, lobster-fontina grilled cheese

clams casino \$13.95

cherrystone clams, oregano, parmesan, smoked bacon

gigantic white prawns \$17.95

fire roasted house-made cocktail sauce

menage a trois \$16.95

ahi tuna tartare, salmon lomi lomi, grouper ceviche

oysters rockefeller \$14.95

spinach, pernod, fontina

escargot en croute \$14.95

garlic, gorgonzola, butter, puff pastry

chesapeake bay crab cake \$16.95

"old bay" aioli, bacon-frisee salad

seared hawaiian ahi tuna stack \$17.95

blue crab salad, avocado, papaya-mango salsa, lotus chips, caviar

***island prime seafood plate \$18.95/person**

chef's selection of the evening

tartare of filet mignon \$14.95

blue cheese fingerling potato salad, truffle vinaigrette

point reyes blue cheese tart \$12.95

sherried figs, arugula salad, candied walnuts

from the garden

organic mixed greens \$7.95

sun dried pears, blue cheese, toasted pecans, toy box tomatoes

iris' chopped salad \$8.95

edamame, applewood bacon, maytag blue cheese

caprese \$13.95

heirloom tomatoes, buffalo mozzarella, fresh marjoram, balsamic and parsley pesto

blt wedge \$7.95

seeded baguette, smoked bacon, buttermilk-maytag blue cheese

heart of romaine \$8.95

tapenade croutons, anchovy dressing, parmesan basket, fried white anchovies

composed entrees

hazelnut crusted diver scallops \$36.95

goat cheese & elephant garlic risotto cakes, frangelico cream, grilled asparagus

alaskan king crab legs \$42.95

baked potato with butter, sour cream, chives & grilled asparagus

west australian lobster tail \$48.95

bacon, cheddar, scallion mash, grilled asparagus

indigo grill's cedar plank roasted salmon \$29.95

cucumber salsa, black linguini & chipotle cream

everything crusted ahi tuna \$36.95

lobster mash, wilted baby spinach with smoked bacon, pinot noir reduction

pacific snapper \$34.95

over wild mushroom risotto, local beans, pinot demi-glaze

double cut white marble farms pork chop \$31.95

bruleed peaches, caramelized onions, wild boar bacon, fingerling potatoes

colorado lamb rack \$42.95

mascarpone whipped yukon potatoes, wilted baby arugula, minted gastrique

jidori roasted chicken breast \$29.95

boursin, pinenuts, caramelized onion mash, proscuitto wrapped asparagus

turf

(our steaks are u.s.d.a. prime mid-western corn fed beef)

***certified organic rib eye \$34.95**

12 oz

center cut filet mignon \$32.95

8 oz

center cut filet mignon \$42.95

12 oz

***island prime's mignon trio \$38.95**

topped with gorgonzola, wild mushrooms, blue crab

prime porterhouse \$48.95

22 oz

prime new york \$44.95

16 oz

prime bone-in rib eye \$36.95

18 oz

prime rib \$24.95

12 oz

prime rib \$34.95

21 oz

***any turf can surf**

alaskan king crab legs 10 oz - \$20.95 west australian lobster tail 6 oz - \$24.95

sauces

add any of the sauces to your steak \$2.95

bernaise, maytag blue cheese, pancetta-peppercorn, wild mushroom demi, horseradish creme

cooking temps

rare

very red, cool center

medium rare

red, warm center

medium

pink center

medium well

slightly pink center

well

broiled throughout, no pink

island prime sides

truffled-creamed corn \$10.95

black truffles, fresh herbs, cream

blue lake beans \$8.95

toasted pecans, lemon brown butter

onion rings or steak cut fries \$7.95

shallot vinaigrette, blue cheese dressing

proscuitto wrapped asparagus \$10.95

with balsamic glaze

creamed spinach \$8.95

parmesan, pancetta, roasted garlic

smoked wild mushrooms \$11.95

pancetta-peppercorn demi, puff pastry, shallots, thyme

mac n' cheese \$8.95

shaved gruyere, truffles, cream

baked potato \$7.95

butter, sour cream, chives

yukon gold potato gratin \$7.95

goat cheese, fresh herbs

mashed potatoes \$7.95

*choice of: plugra & sea salt, black & white truffle, bacon,
cheddar & scallion or maytag blue cheese*

lobster & aged cheddar twiced baked potato \$16.95

for two