Where we want you, our guests, to have nothing but the best – which is why we go to such great lengths to serve you the exceptional prime-aged steaks upon which our restaurant has built its reputation.

Lunch Menu

Small Plates

Hummus and Roasted Olives - Served with warm pita and lavash 9.5

Tuna Tartare Tacos* - Raw Ahi tuna marinated with Asian flavors, wasabi cream, sweet soy, cilantro, soft corn tortillas 10.5 *Tempura Shrimp Tacos* – Sweet and spicy shrimp, cilantro-lime crema, charred tomato salsa, soft corn tortillas - 14.5

Eddie's Smokin' Shrimp Cocktail - Fresh horseradish cocktail sauce 18

Beef Carpaccio* - Raw Filet Mignon slices, capers, truffle aioli, balsamic glaze, watercress 9.5

Merlot Iceberg - Iceberg lettuce wedge, chopped eggs, bacon, red onion, tomato, olives 9

Romaine "Waldorf" - Apples, grapes, gorgonzola, candied pecans, maple vinaigrette 9

Caesar – Romaine leaves, Parmesan, croutons, housemade dressing 9

Roasted Beet Salad - Celery, cucumber, avocado, orange segments, radish, watercress, lemon-basil dressing 10

French Onion - Cup 6 Bowl 9 House favorite, five onions caramelized in a rich Madeira infused beef broth, Gruyere and Parmesan

Lobster Bisque - Cup 6 Bowl 10

Rich and creamy, herbs, spices and sherry with fresh lobster garnish

Hatbreads

Vegetable & Goat Cheese – Goat cheese, zucchini, artichoke hearts and tomato 12 Shrimp & Andouille Sausage – Shrimp, Andouille, shaved Brussels sprouts, tomato jam and Parmesan 12 Truffle Mushroom & Gruyere Cheese - Roasted mushrooms, Gruyere, truffle oil and truffle aioli 12 Smoked Bacon & Brussels Sprouts - Crispy bacon, Brussels sprouts, Manchego cheese and tomato jam 12

Entrée Salads

Southwest Chicken Caesar - Romaine, roasted chicken, jicama, tortilla strips, black beans, roasted co<mark>rn, tomatoe</mark>s, pepperjack cheese and Southwestern Caesar dressing 15 Chicken Chopped - Roasted chicken, Gruyere, red onion, tomato, artichoke hearts,

crispy prosciutto, almonds, creamy herb dressing 14

Blackened Prime Steak* - Iceberg wedge, chopped eggs, bacon, red onion, tomato, Kalamata olives 16 Crab Louie - Lump crab, romaine, tomato, eggs, Louie dressing 17 Ahi Tuna* - Seared rare with sesame seed crust served over chilled Asian noodles 18

Sandwiches

All sandwiches served on a grilled potato bun with lettuce, tomato, onion, fresh chips and pickle. Sub fries add 2

All burgers prepared with 8 oz. fresh patty.

Prime Cheeseburger* 11.5 Add Bacon 2
Peppadew Burger* – Gorgonzola bacon crust, peppadew peppers, onion straws 13.5 Eddie's Strip Burger* - Shaved New York strip, grilled onions, peppadew peppers, Gruyere 15

Greg Norman Signature Wagyu Beef Wagyu Cheeseburger* 16

Ch<mark>oose from:</mark> Cheddar, Gruyere, Gorgonzola, Pepperjack. Add Bacon 2

*Wagyu "Bacon and Egg" Burger** Maple-glazed pork belly, fried egg, Taleggio cheese, shredded lettuce, "Bloody Mary" sauce 18
1/2# Wagyu Hot Dog

Chili Dog - Topped with house made Wagyu chili with pepper jack cheese, cilantro and red onion 15 Chicago Style - Yellow mustard, Chicago's own neon sweet relish, Vienna sport peppers, tomato slices, onions and celery salt on a steamed poppyseed bun 15

Ballpark Style - Make it you own own 15

Roasted Chicken Salad – Roasted chicken blended with remoulade, celery and scallions 13.5 Salmon BLTA* – Bacon, lettuce, tomato, avocado and garlic aioli 13.5 **Lobster Roll** – Maine lobster salad, classic grilled split-top roll 18

Large Plates

Braised Beef Short Rib - Roasted vegetables, garlic mashed potatoes, Bordelaise sauce 19 Roasted Bell & Evans Chicken - Roasted chicken, glazed with truffled honey, green beans 16 Triple Prime Short Rib Meatloaf - Roasted garlic mashed potatoes, sautéed green beans 16 Cedar Salmon* - Roasted on cedar, light BBQ glaze, garlic aioli, edamame and sweet corn succotash 17 *Crab-stuffed Shrimp* - Parmesan, Tabasco cream sauce, sauteed green beans 21 Beef Short Rib Stroganoff – Braised beef short rib meat, mushrooms, cream, pappardelle noodles and shaved parmesan 19
Steak Frites* – Prime Flat Iron steak with maître d hotel butter, fresh cut fries 21 Platte River Ranch Natural Filet Mignon* - Roasted garlic mashed potatoes, green beans 7 oz. 29 10 oz. 38 New Orleans Mixed Grill* - Filet Mignon, grilled shrimp, Andouille sausage, roasted garlic mashed potatoes 29

^{*} Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.