

H PRIME

CHOPHOUSE





Signature Spirits

BOTTLED BEER

Bell's Seasonal	\$4 - \$5
Dark Horse Seasonal	\$5
Short's Seasonal	\$5
Guinness (Can)	\$5
Coors Light	\$4
Stella Artois	\$6
Sam Adams Lager	\$5

SIGNATURE COCKTAILS

Christine	\$11
Sparkling Brut, St. Germain, Orange Bitters, Vanilla Sugar Cube	
Frank Henderson	\$11
New Holland Beer Barrel Bourbon, Sugar, Augustura	
Mary Henderson	\$12
Maccallan's Scotch Whiskey, Yellow Chartreuse, Celery Bitters, Peychaud's Bitters, Orange Twist	

WHITE WINE - GLASS

300. Henderson Castle Pinot Grigio	\$9
301. Henderson Castle Riesling	\$9
302. Henderson Castle Chardonnay	\$10
106 Salt of the Earth - White	\$9

RED WINE - GLASS

500. Henderson Castle Castle Red	\$9
501. Henderson Castle Meritage	\$10
502. Henderson Castle Merlot	\$10
107 Salt of the Earth - Red	\$9

Appetizers



LITTLE NECK CLAMS 1/2 LB

STEAMED IN WHITE WINE SAUCE,
GARLIC CROSTINI

\$16.00



IMPORTED FRENCH BRIE

PUFF PASTRY WRAPPED,
OVEN-BAKED, RASPBERRY SAUCE

\$16.00



SIGNATURE LOBSTER BISQUE

\$14.00



SMOKED CAESAR SALAD

GRILLED ROMAINE, RED ONION, CHERRY
TOMATOES, CAESAR DRESSING,
CROUTONS, SHAVED PARMESAN,
BALSAMIC DRIZZLE

\$14.00



JUMBO LUMP CRAB CAKE

MARYLAND STYLE, MUSTARD AIOLI

\$15.00

Appetizers



**LOUISIANA STYLE
CRAYFISH** 1/2 DZ

STEAMED WHOLE,
CAJUN SEASONING
\$10.00



**COCKTAIL
COLOSSAL
TIGER SHRIMP**

\$10.00



**CHESAPEAKE BLUE POINT
OYSTER** 1/2 DZ

CHOOSE YOUR STYLE

NATURAL \$14.00 | ROCKEFELLER \$15.00 | CASINO \$15.00



**STURIA
CAVIAR**

FRENCH BREAD, RED ONION,
CAPER, PARSLEY,
CHOPPED EGG
\$30.00



**PRINCE EDWARD
ISLAND
MUSSELS** 1/2 LB

WHITE WINE SAUCE,
GARLIC CROSTINI
\$14.00

CHEF'S FAVORITES

\$18.00 SPLIT PLATE FEE WILL BE APPLIED SHOULD YOU CHOOSE TO SPLIT AN ENTREE

THE PROCESS

Wet Aged

Beef is refrigerated and tenderized in vacuum-sealed bags, forming a juicier steak flavor.

Dry Aged

Beef is stored and tenderized without protective packaging forming powerful concentrated flavors.

THE TEMP

How Would You Want It?



Aged Steaks

AUTOMATIC 20% GRATUITY FOR PARTIES OF 5 OR MORE.

CHOOSE THE CUT

COTE DE BOEUF

DELMONICO

FILET MIGNON

NEW YORK STRIP

RIBEYE

T-BONE

THE SAUCE

\$5 EACH

BEARNAISE

BORDELAISE

AU POIVRE

BEURRE BLANC

ARGENTINE CHIMICHURRI

Ask your server about menu items that are cooked to order. Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Prime Steaks

14 OZ. NEW YORK STRIP	\$36
16 OZ. RIBEYE	\$40 
7 OZ. FILET MIGNON	\$43
14 OZ. DELMONICO	\$50
20 OZ. T BONE	\$59
32 OZ. COTE DE BOEUF	\$79



ENTREES INCLUDE
CUP OF SOUP | H WEDGE SALAD
+ \$2.00 | BOWL OF SOUP + \$5.00 | SMOKED CAESAR SALAD
| GARLIC MASHED POTATOES |
SEASONAL VEGETABLES
ENHANCEMENTS
+ \$5.00 | CUP, SIGNATURE LOBSTER BISQUE
\$7.00 | BOWL, SIGNATURE LOBSTER BISQUE
+ \$19.00 | KING CRAB LEGS
+ \$19.00 | 6 OZ. LOBSTER TAIL



14 OZ. NEW YORK STRIP	\$69
 16 OZ. RIBEYE	\$89
7 OZ. FILET MIGNON	\$79
32 OZ. COTE DE BOEUF	\$109

Land & Sea

T-BONE PORK CHOP	\$39
GRILLED RACK OF LAMB	\$40
DUCK BREAST A L'ORANGE	\$43 
DEEP FRIED CORNISH HEN	\$35
GRILLED CHICKEN BREAST	\$29
FRENCH CUT CROWN ROAST	
PORK LOIN	\$399



ENTREES INCLUDE
CUP OF SOUP | H WEDGE SALAD
+ \$2.00 | **BOWL OF SOUP** + \$5.00 | **SMOKED CAESAR SALAD**
| GARLIC MASHED POTATOES |
SEASONAL VEGETABLES

SEAFOOD TOWER

FOR 2 \$150.00 | FOR 4 \$290.00

A PREMIUM SELECTION

**LOBSTER TAIL, KING CRAB LEGS, DUNGENESS CRAB, BLUE POINT OYSTERS,
P.E.I. MUSSELS, CRAYFISH & COLOSSAL SHRIMP**



PAN SEARED WALLEYE	\$36
FLOURED BLUE GILL	\$40
KING CRAB LEGS	\$80
TWIN LOBSTER TAIL	\$59
CRAB CAKE DUO	\$39
JUMBO DEEP SEA SCALLOPS	\$49
COLOSSAL TIGER SHRIMP	\$50

Desserts

LOOSE LEAF TEA \$5.00

CAFFEINATED COFFEE \$3.00



**NEW YORK
CHEESECAKE**

SLICE: \$8.00



CREME BRULEE

\$8.00



APPLE COBBLER A LA MODE

\$8.00



CHOCOLATE CAKE

SLICE: \$9.00



POT DE CREME

\$8.00



Sparkling & White Wine

| CHAMPAGNE | | SPARKLING | MOSCATO |

100 Wycliff/Helfrich	\$44
101: Spumante	\$18
102: Moet & Chandon	\$105
103: Dom Perignon	\$198
104: Cristal	\$598
105: Trevisso Prosecco	\$33
106: Salt of The Earth White	\$32
107: Salt of The Earth Red	\$32
108: Echeverria Moscato	\$34
109: Cascinetta Vietti Moscato D'Asti	\$51

WHITE BLENDS / ROSE

203: Karantes Rose	\$30
204: Albus White Blend	\$60
206: Braganini Albarino White Blend	\$63
210: Lakeshore Dry White Blend	\$27
212: Deux Montille Rully White Blend	\$105
213: Inama Vin Soave White Blend	\$45
215: Chateau St. Jean Fume Blanc	\$48
217: Chateau Salmoniere Muscat	\$42
218: Terrassous Muscat	\$45
219: 7 Hills Rose	\$39
221: Henri Gallard Rose	\$34



| **PINOT GRIGIO | REISLING |**
| **SAUVIGNON BLANC |**
| **CHARDONNAY |**
| **BOURDEAUX - WHITE |**

303: Joseph Mellot La Chatallente Sauvignon Blanc	\$138
304: Joseph Mellot Troncsec Sauvignon Blanc	\$75
305: Gaierhof Pinot Grigio	\$39
306: Fenn Valley Dry Riesling	\$34
307: Bott Freres Riesling	\$95
309: Leelanau Chardonnay	\$54
310: Domaine Talmard Macon-Chardonnay	\$42
312: Albert Bichot Pouilly-Fuisse Chardonnay	\$90
313: Albert Bichot Bourgogne Chardonnay	\$54
314: Albert Bichot Chassagne -Montrachet Chardonnay	\$156
315: Antonin Rodet Chablis	\$45
316: Antonin Rodet Chardonnay	\$42
600: Chateau Couronneau White 2016	\$183
601: Chateau Couronneau White 2010	\$60
608: L'Excellence de Liliane Dubosq White	\$52
609: Petit Guirard White	\$48

Red Wine

RED BLENDS

401: Karantes La Clape Languedoc	\$96
406: Opus One Red Blend 2011	\$295
407: Opus One Red Blend 2012	\$295
408: Chateau Cantenac Red Blend	\$93
409: Braganini Chancellor Noir Red Blend	\$54
413: Domaine Berthet-Rayne Red Blend	\$60
417: Chateau Cap L'ousteau Haut-Medoc Red Blend 2015	\$66
419: Feudo di San Nicola Red Blend	\$60
420: Montevannos Red Blend	\$90
421: Flores de Callejo Red Blend	\$60
422: Callejo Tempranillo Red	\$81
425: Chateau Sociando Mallet Red Blend	- \$107
427: Dunham Cellars Baby Bear Syrah	\$125
430: Torren de Paredes Carmenere	\$39
431: Day Zinfandel 2016	\$84
434: Chateau Cantenac-Brown Margaux	\$75
436: Chateau Dauzac Margaux	\$205
437: Gassies Margaux	\$65
439: Chateau Fonroque Red Blend	\$95



| CABERNET SAUVIGNON |
| CABERNET FRANC |
| MERLOT | MERITAGE |
| PINOT NOIR |

503: Echeverria Cabernet Franc	\$49
504: Echeverria Cabernet Sauvignon	\$33
505: Long Meadow Ranch Cabernet Sauvignon	\$150
508: Dunham Cellars Cabernet Sauvignon	\$115
509: Rodney Strong Cabernet Sauvignon	\$59
511: Marimar Mas Cavalls Pinot Noir	\$111
512: Albert Bichot Vieilles Vignes de Pinot Noir	\$60
513: Albert Bichot Pommard Pinot Noir	\$204
516: Abeja Merlot	\$69
517: Fenn Valley Merlot	\$72
518: Fenn Valley Meritage	\$72



| BOURDEAUX - RED |

602: Chateau Couronneau Red 2009	\$75
605: Chateau Couronneau Red 2015	\$48
607: Chateau Cantemerle Haut-Medoc Red	\$105
610: Chateau Haut-Batailley Red	\$135
611: Chateau St. Benoit de Ferrand Pomerol Red	\$99
612: Chateau Recougne Red	\$45
613: Chateau Haut-Marzubet Red	\$90
615: Clos la Madeleine Red	\$129
616: Chateau LaTour-Martillac Pessac-Leognan	\$159
617: Chateau Leoville-Poyferre Red	\$189



*Thank you for dining with us
at the H Prime Chophouse.
The art of cured meat is a
cooking technique dear to my
heart. I thank my staff
everyday for helping me
provide an experience to
every single one of you. You
fuel me to grow the Castle,
maintenance its magic and
work towards creating a
better memory. Please enjoy
the Castle Hospitality and
Celebrate!*

- Francois L. Moyet