

LEWIS

PRIME GRILL

APPETIZERS

POINT JUDITH CRISPY CALAMARI ★
LIGHTLY DUSTED IN OUR SECRET HOUSE RECIPE
SWEET THAI CHILI

BACON WRAPPED SHRIMP
BOURBON-CHIPOTLE GLAZE

BURRATA
FRESH TOMATO, OLIVE OIL, BALSAMIC GLAZE

FRIED LOBSTER
SWEET THAI CHILI

FRENCH ONION SOUP
PROVOLONE, TOAST

GATOR BITES
BAYOU BRINED, FRESH GATOR TAIL, LIGHTLY BREADED, FRIED TO PERFECTION,
SERVED WITH HOUSE CREOLE HONEY MUSTARD

DIP FLIGHT
BRISKET QUESO, GUACAMOLE, BAKED SPINACH DIP,
WITH HOUSE MADE CHIPS

BEER BATTERED ONION RINGS
CAJUN RANCH

POUTINE FRENCH FRIES
NATURAL FRIES, DEMI GLACE, BACON, CHEDDAR CHEESE CURDS

CHEDDAR BRIOCHE ROLLS (4)
WARM, FRESHLY BAKED

CHICKEN QUESADILLA
MONTEREY CHEESE, PEPPERS, ONIONS, FLOUR TORTILLA, SOUR CREAM,
PICO DE GALLO
STEAK +
SHRIMP +

SALADS

CLASSIC CAESAR
ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING
ADD CHICKEN, SHRIMP, OR STEAK

HOUSE GORGONZOLA
MIXED GREENS, TOMATO, ONION,
GORGONZOLA CHEESE, GREEK VINAIGRETTE
ADD CHICKEN, SHRIMP, OR STEAK

ICEBERG WEDGE SALAD
VINE RIPE TOMATO, ONION, BACON, BLEU CHEESE DRESSING
ADD CHICKEN, SHRIMP, OR STEAK

COBB SALAD
EGG, BACON, VINE RIPE TOMATO, AVOCADO, BLEU CHEESE
ADD CHICKEN, SHRIMP, OR STEAK

STEAKS

100% PRIME WET-AGED ANGUS BEEF
CHOICE OF BAKED POTATO, ALL-NATURAL FRIES, MASHED POTATO, OR SPINACH VICTORIA

FILET MIGNON
8OZ

NEW YORK STRIP
12OZ

DELMONICO
BONELESS RIBEYE 14OZ

PRIME CENTER-CUT SIRLOIN
TENDER, LEAN & FULL OF FLAVOR

STEAK & SHRIMP
PRIME TENDERLOIN BEEF TIPS, BACON WRAPPED SHRIMP,
BOURBON CHIPOTLE GLAZE

STEAK & LOBSTER
PRIME TENDERLOIN BEEF TIPS & COLD WATER LOBSTER TAIL

STEAK ADDITIONS

COLD WATER LOBSTER TAIL
BACON WRAPPED SHRIMP

SAUCES: BEARNAISE PORTABELLA DEMI-GLACE AU POIVRE

ENTREES

ADD A CAESAR OR GORGONZOLA SALAD +

CREAMY BLACKENED SHRIMP PASTA LINGUINE, BROCCOLI, TOMATO,
ARTICHOKE, HOUSE MADE GARLIC ALFREDO

TENDERLOIN BEEF TIPS BEARNAISE, SERVED WITH FRIES

LOBSTER TAILS COLD WATER TAILS, CHOICE OF POTATO

PAN ROASTED CHICKEN TRUFFLE MUSHROOM RISOTTO, NATURAL JUS

THICK CUT GRILLED PORK CHOP SWEET POTATO RISOTTO, BRAISED
COLLARDS, MAPLE MUSTARD GLAZE

LEWIS PRIME BURGER PRIME HOUSE BLENDED GROUND BEEF (10OZ), WHITE
CHEDDAR, THICK CUT BACON, FRIED EGG, TRUFFLE AIOLI, SERVED WITH FRIES

WAGYU FRENCH DIP SLOW ROASTED, THINLY SHAVED BEEF, PROVOLONE
CHEESE, HOAGIE BUN, AU JUS SERVED WITH FRIES
PHILLY STYLE (ONIONS, PEPPERS, AMERICAN CHEESE) +

FAJITAS PEPPERS, ONIONS, CORN TORTILLA, SOUR CREAM PICO DE GALLO STEAK
CHICKEN SHRIMP

COUNTRY FRIED STEAK PRIME TENDERLOIN, MASHED POTATOES, HOUSE-MADE
WHITE PEPPER COUNTRY GRAVY, BROCCOLI

SIDES

SPINACH VICTORIA
BAKED CHEESY SPINACH

PREMIUM IDAHO BAKED POTATO

MASHED POTATOES

ALL NATURAL FRIES ★
ADD TRUFFLE PARMESAN +

PREMIUM SIDES

GRILLED ASPARAGUS
HERB BUTTER

FRIED CORN ON THE COB
CAJUN RANCH

SAUTEED BUTTON

MUSHROOMS ★

GARLIC SPINACH

TRUFFLE MUSHROOM RISOTTO

BRAISED COLLARDS

BACON

GOURMET MAC & CHEESE

BROCCOLI ALFREDO

NO MORE THAN TWO CHECKS PER TABLE

WE CANNOT GUARANTEE STEAKS COOKED MEDIUM-WELL OR WELL DONE!

WARNING: CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE SPECIAL DIETARY REQUIREMENT