



BT PRIME



STARTERS

Saganaki Fried Cheese - 14

Pan seared Greek fried cheese flambeed
tableside

Crostini Chimichurri - 18

Prime tenderloin of beef on top of green
chimichurri sauce and garlic crostitini,
topped off with onion jam and sweet sour
cream horseradish

Fried Calamari - 16

Served with sweet red chili
dipping sauce

Shrimp Cocktail - 16

5 shrimp served chilled with
zesty cocktail sauce and chive oil

Avery Island Shrimp - 16

Shrimp in a spicy garlic butter Tabasco
cream sauce

-Add creamy cheesy grits and make an
entree - 32

-Make traditional shrimp and grits entree - 36

Oysters - MKT

Oyster Rockefeller: 5 oysters char boiled with crab,
spinach, parmesan, and lemon / add bacon - 2

Chargrilled oysters: 5 oysters with a butter herb
cheese blend

Fried Oysters: Fried with orange remoulade sauce

Bacon Tasting - 24

5 slices of thick-cut flavored bacon:
black pepper, brown sugar, teriyaki, jalapeño
maple, and Cajun BBQ

SOUP AND SALADS

Caesar Salad

Made in kitchen- 8 half/ 12 whole
Tableside - 17 whole

Romaine lettuce, croutons, parmesan
cheese, caesar dressing, finished with
black pepper, add chicken - 8

Wedge - 10

Iceberg lettuce, smoked bacon pieces,
heirloom grape tomatoes, blue cheese
crumbles, balsamic glaze

Dressings

Buttermilk ranch, bleu cheese,
balsamic glaze, thousand island, oil
& vinegar

House Salad- 10

Mixed greens with cheddar, tomatoes,
cucumbers, boiled eggs, shallots, croutons
add bacon - 2

Tomato Basil Bisque - 14 cup/ 18 bowl

Served with a sourdough grilled cheese

ENTREES

Rosemary Lemon Gastrique Lamb - 50

6 lamb chops served with broccolini
and roasted potatoes

Herb Grilled Salmon - 42

Mediterranean sea salt marinated salmon
served over parmesan butter pasta

Harvest Porkchop - 40

Spice rubbed porkchop served with crispy
brussels sprouts tossed with green apples,
and finished with a caramel apple drizzle

Seared Scallops - 48

Seared scallops served alongside lemon
zest rice, drizzled with lemon butter
tarragon sauce partnered with fried
brussels salad, topped with shaved
almonds and a bacon vinegarett

Blackened Red Snapper

Pontchartrain - 48

Blackened red snapper, sherry,
cream, shrimp, crab, and mushrooms

BT Prime Steak Burger - 30

7oz house blend ground steak, thick cut
bacon, pepper jack, gouda, fried onion,
chipotle ranch on a toasted brioche bagel
with fries

-add truffle to fries - 3

Sundried Tomato Pesto Alfredo

Pasta - 29

Bowtie pasta sautéed with sundried
tomatoes finished with pesto alfredo sauce
add chicken - 8, add shrimp - 10, add
salmon - 14

STEAKS

28 Day Aged Creek Stone Prime NY

Strip 14oz - 48

Ranger Valley Filet - 8 oz - 50

10 oz - 56

Prime Aged Ribeye - 15 oz - 47

20 oz - 51

Steak Sauces

Au Poivre: French peppercorn brandy sauce

Porcini Mushroom Sauce: An assortment of
wild mushrooms reduced with a demi glace

Mountain Butter: 5 fresh herbs,
shallots, and sea salt

SIDES - 8

-Baked Potato with bacon, sour cream, butter

-Sweet Potato with cinnamon, brown sugar,

& marshmallow brûlée

-Truffle Parmesan French Fry Sticks

-Lobster Smoked Gouda Mac and Cheese - 12

-Grilled Asparagus

-Creamed Spinach

-Garlic Mashed Potatoes

-Bacon Green Beans

-Sautéed Mushrooms

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness'

Mandatory 18% gratuity charged to parties over 5 people.