



117

PRIME

CLASSIC COCKTAILS

FRENCH 75	10
<i>broker's london dry gin, lemon, simple syrup, sparkling wine</i>	
THREE WHISKEY OLD FASHIONED	14
<i>house blend of bourbon, rye, and domestic whiskey, angostura bitters, orange bitters, demerara, orange peel</i>	
DAIQUIRI	13
<i>ron zacapa 23, cruzan light rum, lime, simple syrup</i>	
VESPER	12
<i>broker's london dry gin, oyster shell-infused vodka, lillet blanc, basil oil</i>	
MARGARITA	10
<i>lunazul blanco tequila, triple sec, lime, simple syrup</i>	
BARREL-AGED MANHATTAN	14
<i>rittenhouse rye whiskey, rockwell sweet vermouth, fee bros. barrel-aged bitters, luxardo maraschino cherries</i>	

SIGNATURE COCKTAILS

COLEY & SIR CHARLES	15
<i>uncle val's botanical gin, mata vermouth tinto, fernet branca, orange bitters</i>	
CITY POP	13
<i>capel pisco, zirbenz alpine amaro, yellow chartreuse, mint, lemon, lime, rosemary</i>	
STYLE & GRACE	14
<i>banbez mezcal, campari, casa mariol vermut, orange, fee foam</i>	
DICE GAME	13
<i>broker's london dry gin, laird's brandy bottled-in-bond apple brandy, lemon, cherry, cinnamon, demerara, egg white</i>	
A DIVINE IMAGE	14
<i>plantation dark rum, dewar's white label scotch, tempus fugit creme de banane, demerara, memphis bbq smoked bitters</i>	
MYSTIC VOYAGE	13
<i>360 vodka, lemon, blackberry, mint, honey syrup</i>	

NON-ALCOHOLIC

ST. AGRESTIS PHONY NEGRONI	15
<i>an excellent non-alcoholic negroni made and bottled by st. agrestis in brooklyn, ny</i>	
LEITZ RIESLING "EINS ZWEI ZERO"	11
<i>NV Rheingau, Germany</i>	
ADIOS, RED	7
<i>cucumber, lime, simple syrup, salt, topo chico</i>	

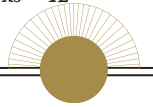


117

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RAW BAR

FRESH OYSTERS ON THE HALF SHELL	MKT
<i>served with lemon, horseradish, mignonette, cocktail sauce</i>	
SHRIMP COCKTAIL	19
<i>poached shrimp, cocktail sauce, lemon</i>	
CHICKEN FRIED OYSTERS	22
<i>house b&b pickles, buttermilk dill dressing, tabasco honey</i>	
CHARGRILLED OYSTERS	22
<i>butter, garlic, parmesan, lemon</i>	
"MAKE IT A ROYALE" ADD LUMP CRAB TO YOUR OYSTERS +12	



SEAFOOD PLATTER | 139

18 assorted oysters, 6 cocktail shrimp, smoked salmon, lobster salad, mussels escabeche, accoutrements

PLEASE ALLOW AT LEAST 25 MINUTES TO PREPARE.

STARTERS

MISHIMA WAGYU BEEF CARPACCIO	15
<i>raw eye of round thinly sliced, pink peppercorns, capers, parmesan, dijonaise, sherry vinaigrette, cornichons, toast points</i>	
LOBSTER SALAD	27
<i>cold water lobster knuckle, tarragon aioli, avocado, toast points</i>	
MUSSELS IN RED CURRY	14
<i>bell pepper, onion, coconut red curry broth, toast points</i>	
SUNDAY GRAVY MEATBALLS	15
<i>beef & pork meatballs, tomato gravy, parmesan, toast points</i>	
FRENCH ONION SOUP	9
<i>caramelized onions, swiss cheese, croutons, beef stock</i>	
SHE-CRAB SOUP	13
<i>crab bisque, creme fraiche, toast, smoked trout roe</i>	
WEDGE SALAD	12
<i>benton's bacon, hardboiled egg, sliced grape tomatoes, sliced red onion, bleu cheese crumbles, bleu cheese dressing</i>	
CAESAR SALAD	12
<i>romaine lettuce heart, parmesan, caesar dressing, grilled bread, black pepper</i>	
AUTUMN CHOPPED SALAD	12
<i>baby kale, spinach, roasted beets, goat cheese, butternut squash, oranges, walnuts, spiced pepitas, charred citrus vinaigrette</i>	



117

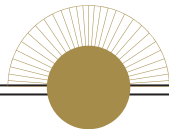
PRIME

ENTRÉES

FLAMEBROILED COBIA	34
<i>garlic-ginger green beans, carrots, pearl onions, miso butter, charred citrus vinaigrette</i>	
COUNTRY FRIED RABBIT LEG	36
<i>house cured tasso ham, hoppin' john, chow chow, pepper sauce</i>	
PAN-SEARED SCALLOPS	39
<i>autumn squash puree, bluff city fungi mushrooms, pine nuts, pickled beets, crispy kale, sage oil</i>	
COUNTRY CAPTAIN EGGPLANT	27
<i>crispy fried eggplant, coconut rice, curried tomato sauce, pickled okra</i>	

STEAKS À LA CARTE

EIGHT OUNCE MISHIMA WAGYU COULOTTE STEAK	34
SIX OUNCE FILET OF ANGUS BEEF	42
TEN OUNCE FILET OF ANGUS BEEF	63
EIGHTEEN OUNCE BONE-IN PRIME NEW YORK STRIP	64
SIXTEEN OUNCE DRY-AGED PRIME RIBEYE	85
THIRTY-TWO OUNCE PRIME TOMAHAWK RIBEYE	135



BEEF WELLINGTON | 120

16 oz Chateaubriand, dijon mustard, prosciutto, spinach, duxelles, puff pastry.

Only served medium rare.

LIMITED AVAILABILITY - PLEASE INQUIRE WITH YOUR SERVER.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please be advised that food prepared here may contain these ingredients: milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish. Please inform your server of any allergy our staff should be aware of.



117 PRIME

SAUCES, BUTTERS, & TOPPERS

MAÎTRE D'HÔTEL BUTTER	4
BONE MARROW BUTTER	6
SAUCE BÉARNAISE	6
DEMI-GLACE	8
PEPPERCORN SAUCE	8
ROGUE CREAMERY SMOKEY BLEU CHEESE	13
GRILLED SHRIMP (3)	15
PAN-SEARED SCALLOPS (2)	21
OSCAR LUMP CRAB MEAT, ASPARAGUS, BÉARNAISE	23
BROILED LOBSTER TAIL	39

SIDES

ONE POUND LOADED BAKED POTATO	9
GREEN BEAN CASSEROLE	14
TRUFFLED FRENCH FRIES	12
CREAMED SPINACH	15
POTATOES AU GRATIN	14
GRILLED ASPARAGUS	14
COLLARD GREENS	12
BLUFF CITY FUNGI MUSHROOMS	18
VERMONT CHEDDAR MACARONI & CHEESE	15
ADD LOBSTER KNUCKLE MEAT +12	

A 20% gratuity will be applied for reservations of six (6) or more guests. Offerings subject to change without notice. Proteins ordered at temperatures above "medium" (145° F) cannot be guaranteed for exact accuracy, quality, and/or texture. 117 Prime waives all responsibility for any guest's dissatisfaction with any proteins ordered at temperatures above "medium" (145° F). No outside food permitted, with the sole exception of dessert items such as wedding or birthday cakes, confections, or pastries. There is a \$2.50 fee per guest for cutting, serving, or plating any outside desserts. 117 Prime reserves the right to waive any policies, fees, or gratuities at management's discretion.



117

PRIME

WINES BY THE GLASS | SPARKLING

CA' FURLAN PROSECCO EXTRA DRY "CUVÉE BEATRICE"	12
<i>NV Veneto, Italy</i>	
LOUIS DE GRENELLE BRUT ROSÉ "SI IRRÉSISTIBLE"	14
<i>NV France</i>	
RAVENTOS BLANC DE BLANCS	15
<i>2019 Conca del Riu Anoia, Penedès, Spain</i>	
DOM PÉRIGNON BRUT	89
<i>2013 Épernay, Champagne, France</i>	

WINES BY THE GLASS | WHITE

SCARPETTA PINOT GRIGIO	11
<i>2021 Friuli, Italy</i>	
LANGE PINOT GRIS "CLASSIQUE"	15
<i>2022 Willamette Valley, Oregon</i>	
STIRM WHITE BLEND "CALCITE"	14
<i>2021 Cienega Valley</i>	
WALNUT BLOCK SAUVIGNON BLANC	11
<i>2022 Marlborough, New Zealand</i>	
VINCENT ROUSSELY SAUVIGNON BLANC TOURAINE "L'ESCALE"	13
<i>2020 Touraine, Loire Valley, France</i>	
JOYCE CHARDONNAY "SUBMARINE CANYON"	14
<i>2019 Monterey</i>	
THEVENET & FILS CHARDONNAY MÂCON PIERRECLOS	15
<i>2020 Côte Maconnais, Burgundy, France</i>	
DR. HEYDEN RIESLING OPPENHEIMER KABINETT	12
<i>2020 Rheinhessen, Germany</i>	
FORIS MOSCATO	14
<i>2021 Rogue Valley, Oregon</i>	

WINES BY THE GLASS | ROSÉ

CHÂTEAU LA GENESTIÈRE "LES GALETS"	12
<i>2022 Languedoc-Roussillon, France</i>	
MATTHIASSEN	19
<i>2021 California</i>	



117

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WINES BY THE GLASS | RED

VIOLET HILL PINOT NOIR	14
<i>2021 Santa Barbara County</i>	
PATRICIA GREEN PINOT NOIR FREEDOM HILL VINEYARD	18 30
<i>2021 Willamette Valley, Oregon</i>	
FORCE CELESTE CINSULT	13
<i>2022 Swartland, Western Cape, South Africa</i>	
LOS HAROLDOS MALBEC "RESERVA"	15
<i>2020 Valle de Uco, Mendoza, Argentina</i>	
SOLROOM RED BLEND	11
<i>NV California</i>	
CHÂTEAU LE PUY "DUC DES NAUVES"	19
<i>2020 Bordeaux, France</i>	
DUCKHORN MERLOT	15 25
<i>2020 Napa Valley</i>	
PEDRONCELLI CABERNET SAUVIGNON "THREE VINEYARDS"	17
<i>2019 Dry Creek Valley</i>	
BLUE ROCK RED BLEND "BABY BLUE"	15 25
<i>2020 Sonoma County</i>	
VENGE CABERNET SAUVIGNON "SILENCIEUX"	25 40
<i>2019 Napa Valley</i>	
MONTE RIO ZINFANDEL "OLD VINE"	17
<i>2021 Lodi</i>	
GRAZIANO PETITE SIRAH	15
<i>2018 Mendocino County</i>	
DOMAINE DE FENOUILLET VENTOUX ROUGE	11
<i>2020 Ventoux, Southern Rhône Valley, France</i>	

WINES BY THE GLASS | FORTIFIED

WARRE'S LATE BOTTLED VINTAGE PORT	15
<i>2008 Porto, Portugal</i>	
BROADBENT TEN YEAR OLD MALMSEY MADEIRA	20
<i>NV Madeira, Portugal</i>	
BROADBENT TEN YEAR OLD TAWNY PORT	17
<i>NV Porto, Portugal</i>	
DOW'S TWENTY YEAR OLD TAWNY PORT	29
<i>NV Porto, Portugal</i>	