LUNCH

**APPETIZERS**

- **Truffle Provolone Cheese Fondue for the Table** $25
- **Wagyu Steak Tartare w/ Quail Egg & House Made Crostinis** $25
- **Oysters Rockefeller** $21
- **Jumbo Lump Crab Cake w/ Sweet Corn Relish & Tartar Sauce** $23
- **Hawaiian Big Eye Tuna Tartare w/ Cassava Crackers** $23
- **Traditional Escargot w/ Fresh Herbs & Garlic Butter** $19
- **Deviled Eggs w/ White Truffle & Caviar** $20
- **Pan Seared Diver Scallops w/ Slow Braised Wagyu Short Rib, Truffle Mash & Pinot Noir Sauce** $36
- **Sweet & Spicy Chicken Wings** $25
- **Crispy Key West Calamari w/ Lemon, Parsley & Sweet Chili Aioli** $23

**SALADS**

- **Beefsteak Tomato & Onion w/ Crumbled Blue Cheese** $19
- **Hearts of Romaine Caesar w/ Brioche Croutons & Shaved Parmesan** $21 w/ Grilled Chicken $8 extra
- **Crispy Calamari Caesar w/ Roasted Peppers & Shaved Parmesan** $19
- **Chopped Chinese Chicken Salad w/ Shredded Greens, Bean Sprouts, Crispy Wontons, Toasted Peanuts & Hoisin Vinaigrette** $18
- **Lobster Cobb Salad w/ Roasted Corn, Tomato, Avocado, Applewood Smoked Bacon & Choice of House Made Dressing** $34
- **Arugula Salad w/ Roasted Beets, Goat Cheese Croutons & Aged Balsamic Vinegar** $19
- **Organic Field Greens w/ Shaved Apples, Candied Walnuts & Poppy Seed Vinaigrette** $21
- **Southwestern Tenderloin Salad w/ Butter Lettuce, Cilantro, Black Beans, Roasted Corn, Avocado & Chili Vinaigrette** $25
- **“The Double Wedge” - Iceberg & Butter Lettuce w/ Applewood Smoked Bacon & Choice of Creamy Blue, 1000 Island or 50/50** $22
- **Prime 112 Chopped Salad w/ Romaine, Spinach, Hearts of Palm, Cucumber, Celery Hearts, Grape Tomatoes, Asparagus, Smoked Bacon & Green Goddess Dressing** $25
- **Chopped Kale Salad w/ Quinoa, Black Currants, Crushed Walnuts, Shaved Parmesan & Lemon Thyme Vinaigrette** $2

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PRIME ONE TWELVE

112 Ocean Drive, Miami Beach...305-532-8112...www.prime112.com

There is a risk associated with consuming raw or undercooked meats, poultry, seafood & oysters.
LUNCH

SANDWICHES

Seared Hawaiian Big Eye Tuna Sandwich w/ avocado, hardboiled egg, hydro bibb lettuce, red onion, spicy mayo on grilled country bread $25

Prime 112 Filet Mignon Steak Sandwich w/caramelized & crispy onions, frisee, herb mayo on a toasted baguette $32

“New England Style” Maine Lobster Roll $29

“Keys Style” Fried Grouper Sandwich w/melted American Cheese, shredded lettuce, beefsteak tomato & tartar sauce $24

Wagyu Churrasco Steak Wrap w/black beans & rice, sweet plantains & Chimichurri sauce $27

All sandwiches served with a choice of house made chips or cole slaw

BURGERS & SLIDERS

10 oz. Kobe Beef Hamburger w/ lettuce, tomato, onion & pickle $20

Prime 112 10 oz. Kobe Beef Hamburger w/ fried farm egg, applewood smoked bacon & English cheddar $25

Kobe Beef Sliders $28

Big Eye Tuna Sliders w/ wasabi slaw & sweet soy $26

Fried Chicken Sliders w/ house slaw & cheddar $23

Braised Wagyu Short Rib Sliders w/Caramelized Onions & Cheddar $31

CHEF’S COMPOSITIONS

Blackened Local Swordfish w/ Arugula & Papaya Salsa $39

Jumbo Lump Crab Crusted Grouper w/Wilted Spinach & Horseradish Butter $45

Wild King Salmon w/ Whipped Caper Potatoes, Asparagus & Lemon Nage $39

Soy Marinated Chilean Sea Bass w/ Steamed Baby Bok Choy & Sweet Miso Sauce $43

Sesame Crusted Hawaiian Big Eye Tuna w/ Crispy Coconut-Ginger Rice Ball, Wasabi Sauce & Sweet Soy $48

Pan Roasted Boneless Half Chicken w/Garlic Mash, Green Beans & Natural Reduction $36

Jumbo Fried Shrimp w/ Lobster Cole Slaw & Seedless Watermelon $48

Slow Braised Mishima Ranch Wagyu Short Rib w/Stone Ground Cheddar Grits, Collard Greens & Crispy Onions $45

Fried “Chicken ‘n Waffles” w/Maple Syrup $34

Crispy Tempura Lobster w/Lobster Pancake & Sweet Chili Sauce $MP

Branzino “Francaise” w/Arugula, Capers & Lemon Butter Sauce $45
LUNCH

OUR BEEF IS USDA PRIME AND DRY AGED FOR 21-28 DAYS.

PRIME STEAKS
8 oz. Filet Mignon $45
12 oz. Filet Mignon $61
16 oz. Bone-In Filet $66
14 oz. NY Strip $59
14 oz. "Meyer Natural" NY Strip $61
16 oz. Bone-In NY Strip $66
20 oz. NY Strip $69
24 oz. T-Bone $72
22 oz. Bone-In Rib Eye $74
30 oz. Bone-In Rib Eye for 2 $95
48 oz. Porterhouse for 2 $140

OTHER MEAT, CHOPS AND RACKS
COLORADO LAMB RACK $59
16 oz. VEAL CHOP $58
16 oz. WAGYU CHURRASCO $52
KOBE BEEF HOT DOG $28
1 LB. KOBE HAMBURGER $30
20 oz. PRIME RIB $53
(SUNDAYS NIGHTS ONLY)

MISHIMA RESERVE
AMERICAN WAGYU
8 oz. Filet $85
12 oz. Filet $120
35 oz. Bone-In Rib Eye $175

JAPANESE A5 KOBE
Filet $35 per oz. (2 oz. minimum)
16 oz. Rib Eye $230

SAUCES $3
PRIME 112 STEAK
Horseradish Cream
Hollandaise
Bearnaise
Curry Mayo
Chimichurri
Bordelaise
Peppercorn
English Mustard
XXX Hot Sauce

BUTTERS $4
GOR Gonzola
Smoked Bacon & Onion
Truffle
Garlic & Herb
Foie Gras
CABERNET GOAT CHEESE

CHAPEAUX
GOR Gonzola $4
Bacon & Cheddar $4
Fried Farm Egg $4
GOAT CHEESE CHIVE $5
PHILLY CHEESESTEAK $7
OSCAR $15
ROSSINI (FOIE GRAS) $25

MAINE LOBSTER: MKT. PRICE
Broiled, Steamed
or
Cracked and Stuffed w/ Jumbo Lump Crab & Bay Scallops
& Finished w/ Cognac Butter $20 extra

POTATOES $14
Sea Salt Baked Potato w/ Vermont Butter, Applewood Smoked Bacon Bits and Chive Sour Cream $15
White Truffle Fries $16
Hash Browns
Garlic Punch Potatoes
Bacon Cheddar "Tater Tots"
Sweet Potato Fries
Crispy French Fries
Sweet Potato Mash
Roasted Garlic Mash
Scalloped Parmesan Potatoes
Potato Pancakes
Lobster Mac N Cheese $27

ACCESSORIES $14
AVOCADO FRIES w/ SPICY MAYO & ROASTED JALAPENO AIOLI
Sautéed Spinach
ROASTED BEETS w/ MAYTAG BLUE CREAMED CORN
Sautéed Forest Mushrooms
CREAMED SPINACH
Black Beans & Rice
Grilled Asparagus
FIVE CHEESE TRUFFLE "MAC"
FRIED GREEN TOMATOES
CRISPY ONION RINGS
CARAMELIZED ONIONS
STEAMED BROCCOLI & CHEDDAR BRAISED COLLARD GREENS
BRUSSELS SPROUTS w/ PANCETTA
Sautéed Broccoli Rabe
CAULIFLOWER CHEDDAR GRATIN
Rum Baked Sweet Plantains
GRILLED SEASONAL VEGETABLES

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THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD & OYSTERS