

# 677 PRIME

## COLD BAR

SEAFOOD TOWER 127. / 229.

*served with chili remoulade & garlic,  
chive and radish mignonette,  
tabasco horseradish sorbet*

maine lobster, jumbo shrimp,  
colossal blue crab,  
king crab legs, east coast oysters,  
shrimp and crab louis

- SEAFOOD COCKTAILS -

*served with cocktail sauce, remoulade,  
lemon, tabasco*

JUMBO SHRIMP 21.

COLOSSAL LUMP CRAB 24.

CANADIAN LOBSTER MP.

ALASKAN KING CRAB MP.

## RAW

AHI TUNA POKE 23.

wakame, edamame, cucumber,  
watermelon radish, sesame,  
pineapple ponzu, sriracha, bibb lettuce

STEAK TARTARE 37.

dijon, tabasco, shallot, parsley,  
capers, quail egg, brioche toasts

**OYSTERS  
ON THE HALF SHELL** MP

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**CAVIAR 162.**

siberian sturgeon osetra,  
buckwheat blinis, toast points,  
creme fraiche, traditional garnishes

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## APPETIZERS

CAJUN CRAB AND CRAWFISH GRATIN 23.

sweet corn, bechamel, gruyere, trinity, buttery crumble, baguette

THICK CUT BACON STEAK 17.

smoked honey, balsamic, sambal, cinnamon, apple butter

CALAMARI 17.

peppadews, garlic, arugula, sweet chili glaze

SURF AND TURF TEMPURA ROLL 21.

steak, lobster, cream cheese, scallion, sweet soy, chili wasabi aioli

TEMPURA KING CRAB AND LOBSTER 63.

ponzu, sweet chili and roasted garlic aioli, sesame seaweed salad

CRISPY CAULIFLOWER CAKES 16.

cheddar, artichoke, caper and yogurt "tartar", brussels sprouts and fennel slaw

SPANISH OCTOPUS AND CHORIZO SKEWERS 19.

naan, dried lime, green chiles, chive and black garlic toum, aleppo pepper oil,  
pickled watermelon radish and shallots

BLACKENED SHRIMP SCAMPI 21.

fire roasted peppers, white wine, basil, buttery baguette, triple garlic purée

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## SOUP & SALAD

677 FRENCH ONION 15.

short rib, onion broth, buttered croutons,  
three cheeses, "everything bagel" pastry

LOBSTER "CAPPUCCINO" 16.

lobster bisque, milk foam, old bay,  
lobster toast

DEVILED CAESAR 16.

deviled egg, white anchovy, romaine,  
classic dressing, pecorino, parmesan,  
garlic croutons

ROASTED BEET SALAD 16.

frisée, cherries, chevre, chia seeds,  
red onion, cashews,  
sesame honey vinaigrette

BLT WEDGE 17.

iceberg, gorgonzola, red onion, tomato,  
bacon, thick cut onion rings,  
blue cheese and house dressing

KALE AND APPLE SALAD 17.

toasted quinoa, grapefruit, tomatoes,  
pepitas, manchego,  
creamy apple cider dressing

# STEAKS

## ADD TO YOUR STEAK

<b>PETITE FILET</b>	7 oz. Certified Angus Beef 49.
<b>FILET</b>	10 oz. Certified Angus Beef 62.
<b>A5 JAPANESE WAGYU FILET</b>	6oz., Kagoshima Prefecture 179.
<b>NY STRIP</b>	14 oz. Prime Greater Omaha 69.
<b>WAGYU NY STRIP</b>	12oz. Snake River Farms Gold Label 125.
<b>COWBOY</b>	18 oz. Prime Certified Angus Beef 79.
<b>WAGYU CAP STEAK</b>	8oz. Mishima Reserve Ultra 75.
<b>SNOW AGED JAPANESE WAGYU</b>	2oz. Increments, 30 day aged A5 grade, Niigata Prefecture 40/oz.
<b>FULL BONE SHORT RIB</b>	32oz. pastrami spiced, crispy red potatoes, dijon cream, hardwood smoke 47
<b>PORTERHOUSE FOR TWO</b>	36 oz. Certified Angus Beef with parmesan popover, and truffle steak fries 150.
<b>"HANGING" TOMAHAWK FOR TWO</b>	40 oz. Prime, sliced tableside, parmesan and butter crumb crusted fingerling potatoes, dijon horseradish butter 170.
<b>COLORADO LAMB RACK</b>	16 oz. grape tomato, olive, feta, fennel and basil salad, mint chimichurri 75.

<b>COMPANIONS</b>	
Canadian cold water lobster tail	68.
jumbo scallops	25.
garlic shrimp	19.
sautéed colossal lump crab	22.

<b>BUTTERS</b>	
black truffle butter	8.
gorgonzola bacon butter	5.
dijon horseradish butter	5.

<b>TOPPERS</b>	
crab louis	21.
foie gras poutine	31.
blue cheese	5.
fried egg	4.
au poivre	7.

<b>SAUCES</b>	
veal demi glace	7.
peppercorn cream	5.
creamy horseradish	3.
chimmichurri	3.

STEAK TEMPERATURES | rare: cool red center medium rare: warm red center  
medium: warm reddish pink center medium well: hot pink center well done: gray throughout, no pink

## SIDES

TRIPLE BUTTER POTATO PUREE 10.

MUSHROOM DU JOUR MP.

TRUFFLE STEAK FRIES 16.

BRUSSELS SPROUTS 12.  
hazelnuts, brown butter

ROASTED ACORN SQUASH 12.  
pomegranate, pecorino, sage brown butter

HASSELBACK BEETS 14.  
lemon greek yogurt, savory streusel

HARICOTS VERT AMANDINE 13.  
almonds, butter, garlic, shallot

JALAPENO CREAMED CORN 13.  
truffle, pangrattato

ASPARAGUS 14.  
onion, cherry tomato, garlic butter

LOBSTER MAC N' CHEESE 30.  
cavatappi, three cheeses

BAKED POTATO 9.

— BAKED POTATO ENHANCEMENTS —  
LOADED | bacon, cheddar, sour cream,  
butter, scallion +5

HUNTER | roasted mushroom blend,  
caramelized onions, chevre,  
syrah gastrique +6

FRENCH ONION | caramelized onions,  
french onion broth, three cheeses,  
crisp shallots +6

## FISH & SHELLFISH

PAN ROASTED FAROE ISLAND SALMON 37.  
winter squash, swiss chard and pearl onion ragout,  
apple cider agrodolce,  
green apple and napa cabbage slaw

MAPLE GLAZED CHILEAN SEA BASS 47.  
root vegetable hash, baby green beans,  
habanero, sage and honey cashew butter

PISTACHIO CRUSTED SCALLOPS 42.  
smoked parsnip purée, kohlrabi and fennel slaw,  
blood orange, beurre blanc

SEAFOOD FRA DIAVOLO 54.  
shrimp, rock lobster, scallops and cod,  
white wine, tomatoes, cherry peppers,  
chili flakes, garlic, baguette

## SPECIALTIES

VEAL CHOP 54.  
herb and olive oil smashed fingerling potatoes,  
grilled broccolini,  
black trumpet mushroom and truffle cream

ROASTED HALF CHICKEN 34.  
bell and evans all natural, semi boneless,  
brioche stuffing,  
asparagus, rosemary chicken jus

OSSO BUCCO MILANESE 47.  
saffron risotto, broccolini,  
cranberry and almond gremolata, braising jus

# SHAREABLE INDULGENCES

STRAWBERRY CHEESECAKE PIZZA 16.  
fried dough, ny style cheesecake, fresh strawberries,  
white chocolate and strawberry sauces

GOOEY S'MORES SKILLET 17.  
nutella, dark and white chocolate, chocolate chip  
cookie dough pieces, toasted mini marshmallows,  
graham cracker and cinnamon sugar flour tortilla crisps

WARM BAG O' DONUT HOLES 13.  
chocolate and vanilla donut holes, tossed in cinnamon  
and cardamom sugar, served with chocolate, caramel  
and raspberry sauces for dipping

BANANAS FOSTER 17. PER PERSON  
(minimum 2 people)  
Nightingale 'fat banana' cookie sandwich:  
peanut butter cookie, fresh banana ice cream,  
half dipped in chocolate

BIG BIG CHOCOLATE CAKE 18.  
gigantic 1 lb. slice of decadent chocolate layer cake,  
served with a tall glass of milk and vanilla ice cream

COCONUT CREAM PIE 12.  
huge wedge of our signature coconut cream pie,  
topped with toasted coconut flakes inside  
a buttery pastry crust

GELATO OR SORBET  
one scoop 4 . three scoops 11.  
featured SoCo Creamery flavors of gelato  
and seasonal sorbet choices

CELEBRATION DESSERT FOR SHARING  
THE TITANIC 22. | serves 4 to 7  
warm chocolate fudge brownies, strawberries,  
pineapple, bananas, vanilla ice cream, chocolate  
ganache, almonds, whipped cream, pirouline cookies

# GLASS SELECTIONS

## SPARKLING

Prosecco de Valdobbiadene, Lamberti (Veneto, Italy)	NV	10.
Moscato d'Asti, Bricco del Sole (Piedmont, Italy)	2020	10.
Champagne, Laurent Perrier (Champagne, France) 187 ml	NV	23.
Champagne, Moet & Chandon, "Imperial" (Champagne, France) 187ml	NV	25.

## WHITE

Riesling, Dautel Estate (Wurttemberg, Germany)	2019	9.
Pinot Grigio, Boira (Delle Venezie, Italy)	2012	9.
Gruner Veltliner, Rainer Wess, Kremstal Reserve (Weinland, Austria)	2019	9.
Sauvignon Blanc, Spy Valley (Marlborough, New Zealand)	2020	9.
Sauvignon Blanc, Sancerre, Domaine Fournier, "Les Belles Vignes" (Loire Valley, France)	2020	14.
Chardonnay, Sebastiani, La Chertosa Reserve (Sonoma Valley, California)	2019	14.
Chardonnay, Daou Vineyards (Paso Robles, California)	2020	9.
Chardonnay, Flowers (Sonoma Coast, California)	2017	20.

## ROSÉ

Rose, Chateau Peyrassol, "Cuvee de Commandeurs" (Cotes de Provence, France)	2020	12.
Champagne Rose, Nicolas Feuillatte, (Champagne, France) 187ml	NV	23.

## RED

Pinot Noir, AntHill Farms (North Coast, California)	NV	14.
Pinot Noir, Cristom, "Mt. Jefferson Cuvee" (Willamette Valley, Oregon)	2019	20.
Merlot, Clos Pegase, "Mitsukos" (Carneros, California)	2016	11.
Cabernet Sauvignon, K. Vintners, "Ovide" (Walla Walla, Washington)	2016	20.
Cabernet Sauvignon, Quilt by Belle Glos (Napa Valley, California)	2018	14.
Malbec, Finca Decero (Mendoza, Argentina)	2017	10.
GSM, Tablas Creek, "Patelin Tablas Rouge" (Paso Robles, California)	2019	13.
Cabernet Blend, Chateau Rauzan, L'Orme de Rauzan Gassies (Haut Medoc, Bordeaux, France)	2016	12.
Brunello di Montalcino, Lambardi (Tuscany, Italy)	2009	20.
Etna Rosso, Tornatore (Sicily, Italy)	2017	9.

# LIQUOR LIST

## **VODKA**

ALB 9.  
Belvedere 12.  
Chopin 12.  
Ciroc 14.  
Ciroc Coconut 14.  
Elit by Stolichnaya 22.  
Grey Goose 12.  
Grey Goose L'Orange 12.  
Grey Goose Le Poire 12.  
Grey Goose Melon 12.  
Ketel One 12.  
Pristine 10.  
Stolichnaya 9.  
Three Olives Grape 9.  
Titos 9.

## **GIN**

Beefeater Dry 10.  
Bols Genever 12. Bombay  
Dry 9. Bombay Sapphire  
11. Citadelle 9.  
Gin Mare 12.  
Hendricks 12.  
Monkey 47 12. Tanqueray  
10. Tanqueray No. Ten 14.  
The Botanist 11.

## **TEQUILA**

Casadores Blanco 12.  
Casadores Reposado 14.  
Casamigos Blanco 12.  
Casamigos Reposado 16.  
Don Julio Blanco 15. Don  
Julio Reposado 16. Don  
Julio Anejo 18. Herradura  
Reposado 13. Herradura  
Anejo 16. Patron Silver 14.  
Patron Reposado 15.  
Patron Anejo 16.  
Patron Extra Anejo 19.  
Gran Patron Burdeos 115.  
Volcan Cristalino 15.

## **MEZCAL**

Illegal Joven 12.  
Illegal Reposado 16. Illegal  
Anejo 24.

## **RUM, PISCO & CACHACA**

Myer Dark 9.  
Plantation "Barbados" 5 year 12.  
Ron Zacapa 23 12.  
Barsol Pisco 11.  
Leblon Cachaca 10.

## **STRAIGHT BOURBON/ TENNESSEE WHISKEY**

1792 Ridgmont Reserve 17.  
Angel's Envy 15.  
Basil Hayden 15.  
Bernheim Wheat 11.  
Blanton's 22.  
Breckenridge 16.  
Buffalo Trace 15.  
Bulleit Bourbon 11.  
Eagle Rare 11.  
Gentleman Jack 11.  
George T Stag 23.  
Hudson Baby 15.  
Jack Daniels 10.  
Jack Daniels Single Barrel 18.  
Knob Creek 100 15.  
Makers Mark 12.  
Makers Mark 46 15.  
Michters 15.  
Wild Turkey 10.  
Wild Turkey Rare Breed 14.  
Widow Jane 20.  
WL Weller Special Reserve 15.  
Woodford Reserve 14.

## **STRAIGHT RYE & WHEAT**

ADCO Ironweed Rye 11.  
Bulleit Rye 11.  
Basil Hayden Dark Rye 18.  
Michter's Rye 16. Rittenhouse  
14.  
Whistlepig Straight Rye 18.  
Whistlepig Boss Hog 60. Knob  
Creek Rye 15. Redemption Rye  
12.

## **IRISH WHISKEY**

Jameson 12.  
Jameson 18 yr 30. Knappogue  
Castle 12 yr 16. Middleton Barry  
Crocket Legacy 48.  
Redbreast 18.  
McKenzie Pure Pot Still 14.  
McKenzie Straight Bourbon  
12.

## **SINGLE MALT HIGHLAND**

Highland Park 12 year 16.  
Highland Park 18 year 48.  
Highland Park 25 year 120.  
Glenfarclas 12 yr 15.  
Glenmorangie 12 yr 18.

Dalmore 12 yr 18.  
Oban 14 yr 21.  
Oban 18 yr 32.

## **SPEYSIDE**

Balvenie 17 yr Double Wood 44.  
Balvenie 21 yr Port Wood 59.  
Cragganmore 12 yr 17.  
Macallan 12 yr 18.  
Macallan 18 yr 56.  
Macallan 25 yr 240.  
Glenfiddich 12 yr 14.  
The Glenlivet 12 yr 14.  
The Glenlivet 18 yr 26.  
The Glenlivet 21 yr 65.

## **ISLE OF SKYE**

Talisker 10 year 16.

## **ISLAY**

Ardbeg 10 yr 18.  
Bruichladdich "Port Charlotte" 17.  
Bruichladdich "Octomore" 42.  
Caol Ila 19.  
Laphroaig 10 yr 18.  
Lagavulin 16 yr 25.

## **LOWLAND**

Glenkinchie 12 yr 17.

## **BLENDED SCOTCH**

Chivas Regal 12 year 18.  
Chivas Regal 18 year 22.  
Dewars 9.  
Dimple Pinch 15 year 13.  
Famous Grouse 11.  
Johnnie Walker Black 14.  
Johnnie Walker Blue 58.  
Johnnie Walker Red 9.

## **COGNAC**

Courvoisier VSOP 15.  
Courvoisier XO 48.  
Hennessy VS 14.  
Hennessy VSOP 16.  
Hennessy XO 50.  
Martel "Cordon Bleu" 32.  
Remy Martin 1738 18.  
Remy Martin VSOP 15.  
Remy Martin XO 45.  
Remy Martin "Louis XIII" 450.

## **ARMAGNAC, CALVADOS & GRAPPA**

Larressingle Armagnac 14.  
De Montal Armagnac 14.  
Bushnell Calvados 9.  
Sarpa di Poli Grappa 18.