SIGNATURE COCKTAILS

**Brewer’s Manhattan**
Makers Mark & house made beer jam 12

**Hemingway Daiquiri**
Plantation 5 Year Rum, Maraschino Liqueur, fresh grapefruit & lime 13

**Mezcal Cocktail**
Del Maguey Vida Mezcal, Chili Liqueur, house made mango puree 14

**Cosmo**
Grey Goose L’Orange, Cointreau & fresh lime juice 12

**House Made Margarita**
Olmeca Altos Plata Tequila, Cointreau, fresh lime & grapefruit 12

**Bourbon Smash**
Jefferson’s Very Small Batch Bourbon, fresh lemon & mint 13

**Cucumber Basil Martini**
Ketel One Citroen, muddled cucumber & fresh lemon juice 14

**Bourbon Mule**
Four Roses Small Batch Bourbon, Orange Cordial & Fever Tree Ginger Beer 13

**Rosemary Citrus G&T**
Aviation Gin, rosemary & fresh citrus fruits 14

**Good Eats Martini**
Tito’s Handmade Vodka with blue cheese stuffed olives 13

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Our favorite artist, Jack Gable of Woolwich, Maine, created our five special paintings. Images that are very special to Randy.

Many thanks to the architects who created our unique restaurant. Leon Chatelain, Pavel Zhurov, Chandra Swope and Dimitar Dimitrov of Bowie Gridley Architects along with the Streetsense team of Mark Woodard, Kristina Crenshaw, Marcel Pean and Alex Crawford.

Kudos to the tireless & resilient construction team of Luis, Mike, Kevin, Dan, JD, Charlie, Gary, Steve and so many more.

So much appreciation for GAR’s Best in Biz design & construction team of Spencer, Kristen, Mike, Jill & Jon.

Our entirely new menu was developed by foodies Spencer, Chad, Paul & Tim along with tasters Tom, Jon, Chris, Patsy & Randy.

Special thanks to GAR’s opening team: Ascary, Alisa, Andy, Ally, Amanda 3, Ben, Carleen, Cheryl, Chris, Dana, Dave, Denton, Eric & Erik, Gelber, Gustavo, Haleigh, Iryna, Jeff, Jessica, Jorge, Julia, Katie & Katie, Kevin, Lori, Marion, Meagan, Natasha, Paco, Sarith & Sharda and the chefs and tasters mentioned above.

021521-18D
WINES BY THE GLASS

WHITES

Sparkling, Roederer, NV Brut, Anderson Valley, 93WS ........................................... 12
Pinot Grigio, Terlato, 2018 Friuli Colli Orientali, Italy, 90WE ........................................ 11
Sauvignon Blanc, Silverado, 2018, Napa .................................................................. 11
Sauvignon Blanc, Daou, 2019, Napa, 92WA ............................................................... 12
Sauvignon Blanc, Henri Bourgeois, 2019 Les Baronnnes, Sancerre, France ............ 16
Chardonnay, MacRostie, 2016, Sonoma Coast, 92WA ............................................... 12
Chardonnay, Dierberg, 2015 Dierberg Vineyard, Santa Maria Valley, 93WA .......... 16
Rose, Bieler Père & Fils, 2020, Bandol, France, 90V ............................................... 12

REDS

Pinot Noir, Stoller, 2016 Estate, Dundee Hills, 93WS ................................................... 13
Pinot Noir, Domaine Drouhin, 2018 Roserock, Willamette Valley, 93WA ................. 15
Pinot Noir, Melville, 2016 Estate, Santa Rita Hills, 92WA ......................................... 17
Malbec, Catena, 2017 Lunlunita, Mendoza, Argentina, 92WA ........................................ 12
Super Tuscan, Tua Rita, 2018 dei Notri IGT, 90+WA ............................................. 12
Cabernet Sauvignon, Pendulum, 2018, Columbia Valley, 91WS .............................. 12
Cabernet Sauvignon, Marrietta Cellars, 2016 Arme, North Coast, 93V .................. 15
Cabernet Sauvignon, Mt. Veeder Winery, 2017, Napa, 93WS .................................... 19

Wine Advocate (WA), Wine Spectator (WS), Vinous (V), Wine & Spirits (W&S), Wine Enthusiast (WE)

BEER

Patsy’s Lager, tap 6.75
Randy’s Pale Ale, tap 6.75
Stella Artois, tap 7.50
Evolution Lot #3 IPA, tap 7.25
Lagunitas IPA, tap 7.25
Hoegaarden, tap 7.25
Victory Prima Pils, tap 7.25
Mustang Sally Amber Lager, tap 7.25
Heineken, tap 7.25
Bud Light, tap 6.75
Miller Lite, btl 6.50
Corona, btl 7.25

Reservations now available at RandysPrime.com or please phone ahead.
Best Buns bakes our bread fresh daily.
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**STARTERS**

- **Lobster Bisque**  
  sherry glazed lobster 15

- **Mixed Baby Beets**  
  whipped goat cheese, Marcona almonds & pearl onions, microgreens 12

- **Prime & Wagyu Meatballs**  
  15

- **Steak Tartare**  
  prime filet & wagyu rib cap tartare with toasted baguette slices 19

- **Ahi Tuna Tartare**  
  avocado, pickled ramps & Grand Marnier aioli 18

- **Crispy Fried Point Judith Calamari**  
  smoked tomato sauce, almond pesto & grilled artichokes 19

**SALADS**

- **Caesar Salad**  
  Baby Gem lettuce and Parmesan 12

- **Soft Greens Salad**  
  baby beets, cucumber, Marcona almonds, soft cooked egg & raspberry vinaigrette 12

- **Baby Kale & Fresh Fruit Salad**  
  strawberries, blueberries, quinoa & Pecorino Romano with balsamic vinaigrette 12

- **Chopped BLT Salad**  
  Great Hill blue cheese, house smoked bacon, balsamic tomatoes & buttermilk pepper dressing...beets & walnuts 15

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Most of the menu is appropriate for those guests who have a moderate gluten sensitivity. Items with Gluten: Au Jus, Bread, Cakes, Calamari, Mac ‘n Cheese and the optional Toffee Pretzel & Brownie for the Ultimate Sundae. Please let us know the level of your sensitivity and a manager will consult with you to ensure your exceptional dining experience. Our staff and loved ones also have varying degrees of gluten sensitivity.
**FROM THE SEA**

Today's Absolutely Fresh Fish
hand cut in house daily mkt

**Ora King Salmon**
crispy pan seared Ora King Salmon with French lentils & balsamic red wine reduction  39

**Branzino**
oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes  42

**Miso Sea Bass**
broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas  47

**Day Boat Scallops**
George’s Bank pan seared scallops, sweet creamed corn, andouille, ramp butter  48

**Lobster-Crab Cake**
broiled Maine lobster & jumbo lump crab w. lobster beurre blanc...shaved fennel & asparagus mkt

**Lobster-Crab Cake & Prime Filet Mignon**
  5 oz Filet 67, 7 oz Filet 74

**LAND & FARM**

Twin Bone-In Chicken Breasts
crispy pan roasted breasts of chicken, sautéed spinach, roasted mushrooms with truffle-madeira jus  32

**King Cut Blackened Prime Rib**
available Fri-Sat, served on the bone  52 (while it lasts)

**USDA PRIME CUTS**

7 oz Filet Mignon*  52  |  10 oz Filet Mignon*  59
12 oz NY Strip*  49  |  16 oz NY Strip*  57
16 oz Ribeye*  64

**34 oz Tomahawk Ribeye**  96

**AWARD WINNING SNAKE RIVER FARMS® AMERICAN WAGYU**
Known for its intense flavor & supreme tenderness

6 oz Filet Mignon*  59  |  8 oz Filet Mignon*  65  |  5 oz Ribeye Cap*  57

**SIDES**

Duck Fat Fries  9
Parmesan Truffle Duck Fat Fries  12
Loaded Mashed Potatoes
  bacon, cheddar, scallions & sour cream  12
Honey Roasted Organic Rainbow Carrots  12
  dusted with candied walnuts
Brussels Sprouts, Bacon & Marcona Almonds  12
  Roasted Asparagus  12
  poached egg, parmesan & truffled bearnaise aioli
Corn Brulée topped with Bacon  14
  Truffled Mac ‘n Cheese®  14
  Wild Mushrooms  16

**SAUCES**

Great Hill Blue Cheese Butter  3
House Steak Sauce  3
Béarnaise  3
Tiger Horseradish  3

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Written information is available upon request regarding these items.