



PRIME STEAKHOUSE & RAW BAR

NYE 2025

APPETIZER

(To choose)

ICEBERG SALAD

Romaine lettuce dressed with white wine vinaigrette, Roquefort cheese dressing, bacon cubes, cherry tomatoes, chives, and Roquefort cheese bits

LOBSTER BISQUE

Served with crispy ciabatta bread and lobster meat

HAMACHI TARTARE 2 oz

With yuzu vinaigrette, crispy ciabatta bread, and fried chives

ENTRÉE

(To choose)

BEEF TENDERLOIN 9 oz

Served with Harry's sauce, grilled asparagus, and mashed potatoes

BLACK ANGUS RIBEYE 14 oz

Served with Harry's sauce, grilled asparagus, and mashed potatoes

CARIBBEAN LOBSTER TAIL 10.5 oz

Served with mashed potatoes, cream-sautéed spinach, roasted lemon, and clarified butter

STRIPED BASS 10.5 oz

On a beurre blanc sauce with roasted cauliflower purée, herb oil, and fresh leaf mix with lemon vinaigrette

MUSHROOM AND TRUFFLE FETTUCCINE

With dehydrated mushrooms, truffle oil, arugula, and Grana Padano cheese

DESSERT

(To choose)

HARRY'S PIE

Homemade macadamia nut ice cream, Oreo cookie base, and melted chocolate

NEW YORK CHEESECAKE

With strawberry sauce and a mix of fresh berries

PRICE PER PERSON
\$4,200 MXN

FRANCE  1743
MOËT & CHANDON
CHAMPAGNE

BOOK NOW
228 146 9513

GRUPO
ANDERSON'S
EST. 1963

Gratuity is optional | The indicated weight of the proteins is prior to cooking |
*The consumption of raw products is under the responsibility of the consumer SSA.