

PRIME 108

WE ARE COMMITTED TO SERVING ONLY THE FRESHEST AND FINEST PRODUCTS AVAILABLE, INCLUDING ORGANIC VEGETABLES, HORMONE FREE MEATS, AND SUSTAINABLE SEAFOOD

DINNER

BEGINNINGS

Smoked Duck Gumbo	7
<i>Okra, Louisiana Popcorn Rice</i>	
Artisan Cheese Selection	13
<i>Chef's choice of Premium Hand Crafted Cheese, House-made Crackers, Quince Preserve & Fresh Fruit</i>	
Popcorn Rock Shrimp	14
<i>Sesame Hoisin & Sweet Chili Cilantro Glaze</i>	
Chesapeake Style Crab Cake	15
<i>Corn, Sweet Pepper Relish & Old Bay Aioli</i>	
Crab Napoleon	14
<i>Trio of Salads: Lump Crab, Tomato Basil & Lemon Avocado, Mesclun Salad with Citrus Fruits & Baguette Crisps</i>	
Braised Veal Cheek	13
<i>Gorgonzola Grits & Spinach</i>	

HISTORIC HOTELS
of AMERICA

SALADS

Union Station Signature Caesar	9
<i>Crisp Romaine, White Anchovy & Parmesan Crisp</i>	
Prime 108 Chopped Salad	9
<i>Maple Brown Sugar Bacon, Tomato, Avocado, Egg, Pickled Red Onion & Creamy Gorgonzola Maple Dressing</i>	
Artisan Lettuce Blend	11
<i>Bonnie Blue Farms Goat Cheese, Spiced Pecans, Dried Cranberries & Sour Orange Vinaigrette</i>	

ENTREE SPECIALTIES

Brick Fired Tanglewood Farms Chicken	26
<i>Black Eyed Pea Casserole, Broccoli Rabe, with Sherry Rosemary Jus</i>	
Seared Day Boat Scallops	38
<i>Haricot Vert, Truffle Mashed Potatoes with Cinnamon Roasted Golden Beet Sauce</i>	
Boneless Braised Lamb Shank	30
<i>Merlot Sauce, Collards, French Du Pay Lentils, Port Poached Dried Apricots</i>	
Lobster Ravioli	30
<i>Shiitake, Asparagus & Sherry Lobster Cream</i>	
Chef's Daily Fish Special or Vegetarian Inspiration	Market Price

GRILLED SELECTIONS - FEATURING 1855 BRAND PREMIUM BLACK ANGUS BEEF

Cowboy Bone-In Rib Eye	20 oz	34
Center Cut Filet Mignon	8 oz	38
Center Cut New York Strip	14 oz	39
Colorado Domestic Lamb Chops (3)		35

Choose One Accompanying Addition:
Blueberry Red Wine Compound Butter, Syrah Demi or Classic Bearnaise

SIDE DISHES- A LA CARTE

White Onion with Baked Potato Gratin	9	Lobster Mac & Comte Cheese	8
Kentucky Herb Gorgonzola White Grits	9	Spinach-sautéed or creamed with nutmeg	8
Butter Whipped Mashed Yukon Potatoes	7	Basil Fried Corn	8
Mushroom Fricassee- garlic sautéed	8	Kennebec Old Bay Fries	7
Steamed Broccoli with sea salt	7	-with house-made tomato ginger ketchup	