

SOUS CHEFS
Grace Trolinger
Peighton Moothart
Jackson Brown

THE A-TEAM
Oliverio Benitez
Jeffrey Short
Kevin Carty
Raul Urrutia
Luis Villegas
Alvaro Villegas
Erika Sanchez
Dario Andreu

CHEF DE CUISINE
Craig Sutherland

PASTRY QUEEN
Sarah Helzer

WINE MAVEN
Dana Smith

THE CONDUCTOR
Megan Leinard

THE GUY IN THE COAT
Collin Kelley

PRIMROSE

PRIMROSE
WINTER 24
MENU #13
STEAMBOAT SPRINGS, CO

THE RAW BAR

ALL SHELLFISH ITEMS ARE GLUTEN FREE

JET-FRESH OYSTERS*
SIX - 25 BAKER'S DOZEN - 49
+ BLACK RIVER CAVIAR - 20
yuzu-passion mignonette,
bloody mary cocktail sauce

**CHILLED CHILI CRISP
PRAWNS - 21**
cucumber salad, fine herbs

**COLD WATER LOBSTER
TAIL - 43**
Old Bay remoulade

KING CRAB - 38
bibb lettuce cups,
Old Bay remoulade

LE GRAND PLATEAU*
SM 149 - LG 279

A delectable sampling of our
seasonal raw bar selections.
served on ice, for the table
+ 2oz BLACK RIVER CAVIAR - 150

• LET'S GET THIS PARTY STARTED •

FOIE GRAS TART - 21
iterations of cranberries, spiced pistachios

LOCAL LAMB MEATBALLS - 18
Willie Ranch Lamb, döner sauce, pomegranate
molasses, fine herbs

HAMACHI CRUDO* - 20
beef tallow, pickled gooseberry, fresno chili,
finger lime, ikura trout roe

MARYLAND CRAB CAKE - 21^{EA}
cajun lobster cream, grilled lemon

"CHIPS & DIP" - 13 [V/GF]
sweet onion mascarpone, chive, house chips
+BLACK RIVER CAVIAR - 20

BLACK ANGUS TARTARE* - 18 [GF]
brava aioli, housemade XO, crispy shallot,
housemade black sesame crackers

• ON SECOND THOUGHT •

PRIMROSE SALAD - 14 [V/GF]
baby arugula, shaved brussels, pistachio, local
chèvre, dried cranberry, citrus vinaigrette

ONION SOUP - 15
foie gras toast, three onions, sherry wine,
gruyere cheese gratinée

STRACCIATELLA - 19 [V/GF]
baby kale, roasted mission figs, spiced apple,
candied pecans, banyuls

LOCAL BIBB - 15 [V/GF]
applewood bacon, local heirloom tomato,
Bellavitano cheese, avocado green goddess

• MEAT LOCKER •

HAND-CUT STEAKS* [GFO]
served with winter vegetable
finished with burgundy demi glace

DOUBLE R RANCH BLACK ANGUS

6oz **CENTER-CUT FILET - 59**
12oz **NEW YORK STRIP - 56**
14oz **RIBEYE - 61**

SNAKE RIVER FARMS AMERICAN WAGYU

10oz **DENVER STEAK - 63**

28 DAY, DRY-AGED IN-HOUSE USDA PRIME BLACK ANGUS

- CARVED TABLESIDE -

market cut sizes available

PER OUNCE - 5

STEAK ENHANCEMENTS

+ **BROILED COLD WATER LOBSTER TAIL - 60**
+ **SEARED U8 DIVER SCALLOP - 18**
+ **GRILLED GULF SHRIMP - 13**
+ **PORCINI CRUST - 6**

FOR THE TABLE

**BREAD SERVICE WITH
HOUSEMADE BUTTERS - 8**

**PAN ROASTED
MUSHROOMS - 13**

**CRISPY BRUSSELS
SPROUTS - 11**

**MISO CREAMED CORN
WITH TASSO HAM - 12**

**CHEF'S SEASONAL
VEGETABLE - 10**

**GRILLED BABY
BOK CHOY - 10**

**BUTTERNUT SQUASH
RISOTTO - 12**

AU GRATIN POTATOES - 11

**IRISH WHITE CHEDDAR
POTATOES - 10**

HAND-CUT FRIES - 8

**IBERICO CHORIZO
BUTTER - 6**

BRANDY AU POIVRE - 6

• CHEF DRIVEN •

ZARZUELA DE MARISCOS - 59 [GFO]
lobster tail, gulf shrimp, mussels, iberico
chorizo, shellfish brodo, heirloom tomatoes,
baby potatoes, herbs, lemon-garlic boule

CHILEAN SEABASS* - 59 [GFO]
pequillo pepper pasta, castelvetro olives,
marcona almond gremolata, fried capers

SEARED SCALLOPS* - 58 [GFO]
black garlic and confit sunchoke puree, brown
butter apples, crispy smoked prosciutto

DUCK LEG CONFIT - 45 [GFO]
butternut squash risotto, cranberry
mostarda, frizzled carrots

SHEPHERD'S PIE - 39 [GFO]
Willie Ranch Lamb, fresh english peas,
sherry gravy, Irish white cheddar potatoes

SHORT RIB RAMEN - 49 [GFO]
sous vide Colorado black Angus, house broth,
buckwheat noodles, *Hazel Dell* mushrooms,
baby bok choy, 64 degree egg

* These items may be served raw or undercooked based upon your specification, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may possibly increase your risk of foodborne illness. Thank you for allowing us the opportunity to apply 20% gratuity on parties of six+. Thank you for allowing the inclusion of a 3% Living Wage Disparity surcharge added to all guest checks to combat the attainable workforce housing crisis and disparity between tipped and non-tipped hospitality workers.

DRINKS

PRIMROSE
STEAMBOAT
SPRINGS



• TREAT YO' SELF •

3oz / 6oz / 9oz Glasses

• RED •

CONVENE – 18/35/51

by Dan Kosta, Pinot Noir -
Sonoma Coast, CA

PAUL HOBBS – 21/41/60

Pinot Noir - Russian River Valley, CA

TURLEY – 13/25/36

Old Vine Zinfandel - CA

SANZAY – 14/27/39

Cabernet Franc - Saumur, France

GAJA – 21/41/60

“Promis” Super Tuscan -
Bolgheri, Italy - DOCG

SHAFFER – 23/45/66

“TD-9” Merlot/Cabernet blend -
Napa Valley, CA

ADAPTATION – 23/45/66

by Odette, Cabernet Sauvignon -
Napa Valley, CA

“ISOSCELES” – 24/47/69

by Justin, Cabernet Sauvignon -
Paso Robles, CA

• SEASONALLY CURATED COCKTAILS •

THE PRIMROSE COCKTAIL – 21

Russell's Reserve “Primrose Select” cask
strength bourbon, Biscuit & DuBouche
VSOP Cognac, Cocchi “Dopo Teatro”

OUR OLD FASHIONED – 16

Castle & Key “Primrose Happy Accidents”
cask strength rye, demerara sugar, bitters

LISBON SOUR* – 15

Elijah Craig small batch rye, fresh lemon,
egg white, Taylor Fladgate 10 year Tawny

MIDNIGHT SPECIAL – 15

Old Forester 100 proof rye, Averna amaro,
Bogart's bitters, black strap bitters

PABLO'S RETURN – 16

Dulce Vida “Primrose Private Stock” anejo
100 proof tequila, Giffard pamplemousse,
fresh grapefruit, winter citrus cordial

GREEN POINT – 16

Michter's rye, Carpano Antica vermouth,
green chartreuse

MARTINEZ – 15

Ransom Old Tom gin, Carpano Antica
Vermouth, Luxardo maraschino

ELOQUINCE* – 15

Castle & Key “Roots of Ruin” gin, quince
cordial, lemon, egg white, fresh thyme

ESPRESSO MARTINI – 15

espresso vodka, vanilla vodka, Licor 43,
chocolate liqueur, fresh brewed espresso

SPICED PEAR MARTINI – 16

fat washed Mythology vodka, St. George
spiced pear liqueur, Carpano bianco

DON'T FLIP OUT* – 16

Navy strength rum, Giffard Banana Du
Brésil, Earl Grey infused crème, egg

THE LOCKHART MARTINI – 16

three fingers of Woody Creek (CO)
potato gin, Dolin dry vermouth, bleu
cheese stuffed gordal Spanish olives

“One ain't enough...and three's too many”
- Cookie

• HOUSE WINES •

REDS – 6oz glass / bottle

PINOT NOIR – 17 / 67

“Admire” by Dan Kosta - Sonoma Coast, CA

NEBBIOLO – 19 / 75

Daniele Conterno - Monforte D'Alba, Italy

BIG RED BLEND – 16 / 63

“Fidelity” - Alexander Valley, CA

CABERNET SAUVIGNON – 18 / 71

Sea Shell Cellars - Paso Robles, CA

WHITE – 6oz glass / bottle

CREMANT D'ALSACE – 14 / 55

Pierre Sparr - Alsace, France (sparkling)

CHARDONNAY – 16 / 63

Latour Grand Ardeche - Burgundy, France

SAUVIGNON BLANC – 16 / 63

Walter Hansel - Napa Valley, CA

CHENIN BLANC – 18 / 71

Domaine de Commanderie - Loire, France

ROSÉ OF THE DAY – 13 / 51

rotating selection from around the world

• BEER •

COLORADO CRAFT DRAFTS

CRAFT LAGER – 7

Herman Joseph's Private Reserve - CO - 4.9%

BOHEMIAN PILSNER – 8

Oskar Blue's Brewery - Lyon's, CO - 4.6%

HAZY IPA – 11

WeldWerks Brewing - Greeley, CO - 6.8%

BOURBON BARREL STOUT – 12

Dragon's Milk - New Holland, MI - 11%

BOTTLES & CANS

COORS LIGHT – 6

BUDWEISER – 6

PILSNER URQUELL – 7

SEASONAL IPA – 7

VICTORIA MEXICAN LAGER – 7

WELDWERKS SEASONAL – 12

BOURBON COUNTY STOUT – 24 ^{16.9oz}

STEM DRY APPLE CIDER – 6

UNTITLED ART (N/A) – 6

• WHITE •

SAGER & VERDIER –

11/21/30

Sancerre - Loire, France

CADE – 11/21/30

Sauvignon Blanc - Napa Valley

VENICA & VENICA –

10/20/28

Pinot Grigio - Friuli-Venezia, Italy

DOM. PATAILLE –

16/32/46

Chardonnay - Aligote, France

JORDAN – 11/22/31

Chardonnay - Sonoma Coast

FAR NIENTE – 15/30/43

Chardonnay - Napa Valley

RIDGE – 11/22/31

Grenache Blanc - Napa Valley

Curated selections of globally
curated wines - specially
selected for pairing to our
unique cuisine by the half,
full, or captain's glass