



BLT Prime Menu

<https://menulist.menu>

111 E. 22nd St., New York 10010, United States

(+1)2129958500 - <http://www.bltrestaurants.com/blt-prime/new-york-city/opentable>

The restaurant from New York offers 146 different **dishes and drinks on [the menu](#)** at an average \$22.5. What [MartinW Dublin](#) likes about BLT Prime:

High quality food, including a amazing salads, steaks and desserts. Large portions, unusual for an upscale restaurant. Friendly, highly efficient and courteous service. Best steak house in town! [read more](#). What [Lela Stark](#) doesn't like about BLT Prime:

Great service. Unfortunately they were quite busy and served the steak barely warm. The waiter knew this and came up to me after my first bite and asked if I wanted it hotter. He clearly was concerned. Upon leaving I couldn't help but notice (open kitchen) all the precooked steaks sitting in a pile on the range.. [read more](#). If you crave for *tasty snacks*, BLT Prime with its delicious desserts can easily make an end of it, You can also unwind at the bar with a freshly tapped beer or other alcoholic and non-alcoholic drinks. Of course, the right drink with a meal can be crucial; this **gastropub** presents a diverse range of delicious and regional alcoholic beverages like beer or wine.

BLT Prime Menu



Burgers

B.L.T.

Salad

CAESAR SALAD \$14.0

Sandwich, Bagels, Burger

BLT

Sandwiches

B.L.T

Starters & Salads

FRENCH FRIES \$12.0

Chicken

ROAST CHICKEN \$29.0

Vegetarian dishes

CARROT CAKE

Meat

STEAKHOUSE

Beef dishes

FILET MIGNON \$49.0

Pesce

BRANZINO \$30.0

Spirits

PINOT GRIGIO \$13.0

Soups & Salads

LOBSTER SALAD COBB STYLE \$23.0

Beef

RIB EYE \$92.0

Sauces

BÉARNAISE

Homemade Sauces

CHIMICHURRI

Chops

VEAL CHOP \$47.0

Main

THE LEXINGTON \$16.0

Potato Gratin

POTATO GRATIN \$12.0

Easy to drink

PINOT NOIR \$21.0

Temaki/ Futo-Maki

TUNA TARTARE \$19.0

Pizza Normal Ø 26cm

COWBOY \$51.0

Nigiri -Belegte Sushi

CAVIAR \$95.0

BLT Prime Menu



Bar

ICE CREAM SORBET \$6.0

Breakfast Menu

ENGLISH BREAKFAST

Rosso

SUPER TUSCAN \$21.0

Signature Steaks & Chops

PORTERHOUSE (FOR 2) \$47.0

Non-Alcoholic Beer

EINBECKER BRAUHERREN \$8.0

Canned

LOOSE CANNON IPA \$9.0

Steak Descriptions

SKIRT \$48.0

Henriot 'Collection'

HENRIOT \$21.0

Bieren

GOUDEN CAROLUS \$15.0

Champagne - Sparkling Wine

TAITTINGER BRUT LA FRANÇAISE NV \$37.0

Beer

STELLA ARTOIS \$8.0

BUDWEISER \$7.0

Rose

CHATEAU D'ESCLANS WHISPERING ANGEL SACHA LICHINE 2013 \$15.0

GRENACHE ARTAZURI ARTADI 2013 \$14.0

Sparkling Brut

TAITTINGER \$37.0

AGUSTI TORELLO MATA \$15.0

Rose Grenache

ARTAZURI \$14.0

CHÂTEAU D'ESCLANS \$15.0

Salads

CHOPPED VEGETABLE \$14.0

BIBB LETTUCE \$11.0

BABY SPINACH \$11.0

Bubbly

HENRIOT BRUT SOUVERAIN NV \$21.0

PROSECCO CAPOSALDO NV \$13.0

AGUSTI TORELLO MATA CAVA ROSE 2010 \$15.0

Bottled Beers

DUVEL \$15.0

SAISON FARMHOUSE ALE \$13.0

ABITA LIGHT \$8.0

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Steak Sauces



HORSERADISH
3 MUSTARDS BBQ
PEPPERCORN

Steak Cuts

NY STRIP	\$48.0
KANSAS CITY	\$57.0
HANGER	\$29.0

Raw Bar &&& Shellfish

JUMBO SHRIMP COCKTAIL	\$20.0
LOBSTER COCKTAIL	\$26.0
SEAFOOD PLATTERS	\$98.0

Appetizers

GRILLED BACON	\$10.0
CRAB CAKE	\$17.0
STEAK TARTARE	\$18.0
ROASTED BEETS	\$12.0

American Kobe

TOP CAP	\$81.0
DOVER SOLE	\$55.0
MAINE LOBSTER	\$55.0
BRAISED SHORT RIBS	\$33.0

Teas \$5



DARJEELING
EARL GREY CEYLON
JAPANESE SENCHA

INFUSIONS

Dishes are prepared with

BLUE CHEESE	
AHI TUNA	\$35.0
JUMBO SHRIMP	\$33.0
MUSHROOMS	

Coffee

FRESH BREWED COFFEE	\$4.0
ESPRESSO	\$5.0
CAPPUCCINO	\$6.0
ESPRESSO MARTINI	\$16.0
LATTE	\$6.0

These types of dishes are being served

OYSTERS	\$18.0
STEAK	
RACK OF LAMB	\$45.0
DESSERTS	
FISH	

Dessert

CREPE SOUFFLE	
MINI DOUGHNUTS	
APPLE COBBLER	
PEANUT BUTTER CHOCOLATE MOUSSE	
PRALINE MALT SUNDAE	
PUMPKIN CHEESECAKE	
SEASONAL FRUIT	

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Side dishes



ONION RINGS	\$10.0
CREAMED SPINACH	\$12.0
GRILLED ASPARAGUS	\$12.0
HARICOTS VERTS	\$12.0
MASHED POTATOES	\$12.0
POTATO SKINS	\$12.0
IDAHO BAKED POTATO	\$12.0
STUFFED MUSHROOM CAPS	\$12.0
HEN OF THE WOODS MUSHROOMS	\$13.0

House Cocktails \$16

HONEYCRISP RESERVE
JALAPENO-CILANTRO MOJITO
KENTUCKY PEAR
SPIRIT OF SUMMER
WATERMELON BASIL
FRENCH MARTINI
SMOKEY HEAT
JALAPENO CILANTRO MOJITO
WATERMELON AND BASIL

White

MEURSAULT	\$29.0
CHATEAU BELINGARD	\$14.0
WHITE RIOJA	\$16.0
CHARDONNAY SONOMA-CUTRER 2012	\$16.0
MEURSAULT CHARLES MAUGER 2011	\$29.0
CHATEAU BELINGARD 2013	\$14.0
PINOT GRIGIO ATTEMS 2013	\$13.0

PINOT GRIS HUGEL 2011	\$15.0
RIESLING GOLD SEAL VINEYARDS CHARLES FOURNIER 2012	\$13.0
SAUVIGNON BLANC TE MUNA ROAD CRAGGY RANGE 2013	\$15.0
WHITE RIOJA PLACET PALACIOS REMONDO BLANCO 2009	\$16.0

Alcoholic Drinks



RED WINE	
EINBECKER	\$8.0
BROOKLYN LAGER	\$9.0
PROSECCO	\$13.0
CHARDONNAY	\$16.0
PINOT GRIS	\$15.0
RIESLING	\$13.0
SAUVIGNON BLANC	\$15.0
BORDEAUX	\$14.0
MALBEC	\$18.0
MERLOT	\$19.0
SHIRAZ	\$20.0

Red

BARBARESCO	\$16.0
CABERNET SAUVIGNON AMAPOLA CREEK	\$22.0
CABERNET SAUVIGNON EDICT	\$33.0
CHIANTI RUFINA	\$17.0
BARBARESCO DOCG REVERSANTI 2006	\$16.0
CHATEAU RICAUD 2009 BLAYE COTES DE BORDEAUX	\$14.0
CABERNET SAUVIGNON AMAPOLA CREEK 2008 UNFILTERED	\$22.0

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**CABERNET SAUVIGNON EDICT
2009 \$33.0**

**CHIANTI RUFINA NIPOZANNO
RISERVA MARCHESI DI
FRESCOBALDI 2010 \$17.0**

**MALBEC ALTA VISTA PREMIUM
2012 \$18.0**

MERLOT RUTHERFORD HILL 2010 \$19.0

**PINOT NOIR SONOMA CUTRER
2012 \$21.0**

**SHIRAZ TWO HANDS ANGELS`
SHARE 2012 \$20.0**

LE VOLTE DELL`ORNELLAIA 2012 \$21.0

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Opening Hours:
Sunday 17:00-21:30

Made with menulist.menu