

# PRIME

## STEAKHOUSE

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### STARTERS

#### Oysters on the Half-Shell\*<sup>^</sup> mp

Local Oyster, Wasabi Cocktail Sauce  
Champagne Mignonette Granita, Fresh Lemon

#### Steak Tartar\*<sup>^</sup> 15

Prime Tenderloin, Capers, Micro Greens  
Olive Oil, Stone Ground Mustard, Pickled Shallots  
Grilled Baguette, Fleur de Sal, Quail Yolk

#### Ahi Tuna Poke\* 15

Fresh Ahi, Soy, Sesame, Togarashi  
Sweet Onion, Shiso, Wakame, Taro Chips

#### Deviled Eggs\*<sup>^</sup> 9

With Accompaniments

#### Lemongrass Tenderloin Bites\* 13

Soy, Lemongrass Pesto, Herb, Taro Chips

#### Roasted Bone Marrow\*<sup>^</sup> 12

Bacon Jam, Parsley Salad, Grilled Baguette

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#### Red Curry Mussels\* 13

House Red Coconut Curry, Penn Cove Mussels,  
Shiitake Mushrooms, Artisan Grilled Bread, Cilantro

#### Charcuterie & Fromage Plate\*<sup>^</sup> 19

Selection of Artisan Cheese & Cured Meat, Seasonal Jam  
Cornichons, Pickled Shallots, Grilled Artisan Bread

#### "Barbecued" New Orleans Shrimp\* 13

Tasso Ham, Shrimp, Creamy Ricotta Polenta

#### Shrimp & Crab Cocktail\*<sup>^</sup> 20

Dungeness Crab, Poached Shrimp, Avocado, Cucumber  
Wasabi Cocktail Sauce

#### Crab Cakes 18

Dungeness Crab, Red Crab, Lemon Caper Aioli, Fennel  
Arugula, Red Wine Dijon Vinaigrette

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### Soups

#### French Onion Soup<sup>^</sup> 9

French Baguette Crouton, Gruyere & Fontina Cheese

#### Prime Seasonal Soup mp

Inquire with server for our current selection

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### Salads

#### Iceberg Wedge\*<sup>^</sup> Whole 11 Half 6

Blue Cheese, Hemplers Bacon Lardon  
Grape Tomatoes, Oregon Hazelnut  
Blue Cheese Buttermilk Dressing  
Pickled Red Onion

#### Prime Caesar<sup>^</sup> Whole 11 Half 6

Romaine Hearts, Grana Padano  
Creamy Caesar Dressing, Herb Croutons

#### Baby Green Salad<sup>^</sup> Whole 8 Half 5

Organic Greens, Sherry Vinaigrette  
Laura Chenel Chevre, Radish, Grape Tomato

#### Neptune Salad<sup>^</sup> 18

Bibb Lettuce, Dungeness Crab, Bay Shrimp, Avocado  
Hemplers Bacon Lardons, Tomato, Cucumber  
Crème Fraiche Goddess Dressing

#### Extras

Chilled Prawns 7 | Sautéed Prawns 7 | Dungeness Crab 12  
Grilled Chicken Breast 6 | Grilled Coulotte Steak 9

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### Sandwiches

Served with our House Cut Fries

Substitute Baby Greens, Wedge, Caesar or a Cup of Seasonal Soup 3

#### Prime Burger\*<sup>^</sup> 14

½ Pound Ground Chuck, Tomato Confit Garlic Aioli  
Pickled Red Onions, Beechers Flagship  
Bibb Lettuce, Bacon Jam, Kaiser Bun  
Add Egg 2 | Add Avocado 2

#### Garden Burger 12

Vegetarian Garden Burger Patty  
Avocado, Roasted Garlic Aioli, Tomato  
Pickled Red Onion, Bibb Lettuce, Kaiser Roll

#### Halibut Sandwich\* 15

Beer Battered Alaskan Halibut, House Tartar  
Bibb Lettuce, Tomato, Grilled White Bread

#### Steak Sandwich\*<sup>^</sup> 15

6oz Marinated Coulotte Steak, Wild Arugula  
Grilled Onions, House Steak Sauce, Hoagie Roll

#### Chicken Cordon Blu\*<sup>^</sup> 13

Chicken Breast, Rosemary Ham, Fontina Cheese  
Bibb Lettuce, Herb Aioli, Tomato, Focaccia Bread

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<sup>^</sup> Item is gluten free or can be made gluten free. Please inform your server of requirements.

\* Contains raw or undercooked item. Consuming raw or undercooked foods may be  
Hazardous to your health. Food items can be cooked to preferred doneness.

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR MORE

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## STEAKHOUSE

### Steaks

Steaks are Finished with our House Steak Butter  
Steak Temperature Guide

**Rare** – very red/cool center  
**Medium Rare** – pink with red/warm center  
**Medium** – pink with a little red/ warm center

**Medium Well** – pink center/warmer center  
**Well** – very little pink/hot center  
**Very Well** – no pink/hot center

#### CLASSIC CUTS

USDA CERTIFIED PRIME STEAKS  
St. Helen's, Pacific Northwest

#### 35 Day Custom Dry Aged

<b>Porterhouse*</b>	<b>24oz</b>	<b>62</b>
<b>Delmonico*</b>	<b>16oz</b>	<b>56</b>
<b>Ribeye*</b>	<b>16oz</b>	<b>49</b>
<b>Top Sirloin*</b>	<b>12oz</b>	<b>30</b>
<b>New York*</b>	<b>14oz</b>	<b>47</b>
21 Wet Aged		
<b>Filet Mignon*</b>	<b>8oz</b>	<b>43</b>
	<b>12oz</b>	<b>52</b>

Served with choice of:  
Baked Potato, Mashed Potato, Twice Baked Potato  
Potato Gratin, House Cut Fries

#### CONTEMPORARY CUTS

#### 8oz Tenderloin\*^ 33

Mashed Potato, Baby Carrots, Asparagus  
Wild Mushrooms, Peppercorn Demi, Garlic Chips

#### 20oz Tomahawk\* 45

Bone-in Ribeye, Cowboy Rub  
House Steak Butter, Choice of Starch

#### 9oz Shoulder Tenderloin Trio\*^ 30

-Mashed Potato, Bordelaise, Garlic Chips  
-Ricotta Polenta, Green Peppercorn Demi, Pickled Shallot  
-Oscar Style, Asparagus, Dungeness Crab, Béarnaise, Chives

#### Steak & Frites\*^ 25

Sous Vide 9oz Hanger Steak, Gorgonzola Sauce  
House Fries, Confit Garlic Aioli

#### 10oz Wagyu Flatiron\*^ 33

Ricotta Polenta, Chimichurri  
Blistered Tomato Relish

#### Add On to any Steak

Lobster Tail\*, 6oz Tail 20  
Oscar Style\*- Dungeness Crab, Asparagus, And Béarnaise Sauce 14  
Peppercorn Style - Cracked Black Pepper, Green Peppercorn Demi 6

### Entrees

#### Roasted Half Chicken\*^ 25

Mashed Potatoes, Asparagus  
Roasted Garlic Butter Pan Sauce

#### Lamb Rack\* 36

New Zealand Lamb, Creamy Polenta  
Lactino Kale, Calabrian Chilies, Mushroom Demi

#### Prime Steakhouse Salad\*^ 16

Marinated 6oz Coulotte, Wild Baby Greens,  
Radish, Tomatoes, Crispy Onions,  
Blue cheese, Red Wine Dijon Vinaigrette

#### Scallops\*^ 34

Creamy Polenta, Lactino Kale  
Calabrian Chilies, Balsamic Reduction

#### Alaskan Halibut\* 32

Black Lentils, Wild Arugula,  
Sherry Vinaigrette, Butter Sauce

#### House Potato Gnocchi\* 22

Wild Mushrooms, Porcini Sauce  
Parmigiana Reggiano, Cipollini Onions

#### Duck Breast\* 32

Black Lentils, Glazed Baby Carrots  
Cherry Reduction

#### Short Rib\* 25

Cipollini Onions, Parmigiana Reggiano, Wild Arugula  
Porcini Reduction, House Potato Gnocchi, Red Wine Sauce

### Sides for the table

#### Potatoes & More

Twice Baked Potato 8  
House Fries with Aioli 5  
House Gnocchi 9

Potato Gratin 8  
Mac & Cheese 8

Loaded Baked Potato 8  
Lobster Mac & Cheese 15  
Ricotta Polenta 5

#### Vegetables

Creamed Spinach 6  
Grilled Asparagus 9

Glazed Carrots 7  
Wild Mushrooms 12

Fried Brussel Sprouts 7  
Braised Lactino Kale 7

#### Sauces

Béarnaise 4  
Bordelaise 6

Gorgonzola Cream 5  
Chimichurri 4

Mushroom Truffle 4  
Peppercorn Demi 5

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