

PRIME

STEAKHOUSE

STARTERS

Oysters on the Half-Shell* ^ mp

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

Steak Tartar* ^ 15

Prime Tenderloin, Capers, Herbs, 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* ^ 9

With Accompaniments

Lemongrass Tenderloin Bites* 13

Soy, Lemongrass Pesto, Herb, Taro Chips

Roasted Bone Marrow* ^ 12

Bacon Jam, Parsley Salad, Grilled Baguette

Red Curry Mussels* 13

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

Charcuterie & Fromage Plate* ^ 19

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

"Barbecued" New Orleans Shrimp* 13

Tasso Ham, Shrimp, Creamy Polenta

Seafood Cocktail* ^ 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

Soups

French Onion Soup ^ 9

French Baguette Crouton,
Gruyere & Fontina Cheese

Prime Seasonal Soup MP

Inquire with Server for our Current Selection

Salads

Iceberg Wedge* ^ Whole 11 Half 6

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

Neptune Salad ^ 18

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

Prime Caesar ^ Whole 11 Half 6

Romaine Hearts, Grana Padano
Focaccia Croutons, Caesar Dressing

Baby green salad ^ Whole 8 Half 5

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

Extras

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

BOWL OF SEASONAL SOUP WITH CHOICE OF HALF SALAD 12

Sandwiches

Served with our House Cut Fries
Substitute Half Baby Greens, Wedge, Caesar or a Cup of Seasonal Soup 3

Prime Burger* ^ 14

½ Pound Ground Chuck, Confit Garlic Aioli
Pickled Red Onions, Beechers Flagship Cheese
Bibb Lettuce, Tomato, 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

Prime BLT 12

Hempler's Thick Cut Bacon, Herb Aioli,
Tomato Jam, Bibb Lettuce
Sub House Smoked Pork Belly 2

Steak Sandwich* ^ 15

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

Chicken Cordon Blu* ^ 13

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

Pork Belly Sandwich* ^ 13

Braised Pork Belly, Hoagie Roll
House BBQ Sauce, Creamy Slaw, Crispy Onions

Prime Rib Dip Sandwich* ^ 14

House Roasted Ribeye, Grilled Onions, Fontina Cheese
Hoagie Roll, Creamy Horseradish

^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

PRIME

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

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

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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