

PRIME

STEAKHOUSE

SATURDAY AND SUNDAY LUNCH MENU

SOUPS

French Onion Soup ^ 9

French Baguette Crouton,
Gruyere & Fontina Cheese

Prime Seasonal Soup mp

Inquire with server for our current selection

SALADS

Prime Steakhouse Salad* ^ 16

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

Iceberg Wedge* ^ Whole 11 Half 7

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 Lardons, Tomato, Cucumber,
Crème Fraiche Goddess Dressing

Prime Caesar ^ Whole 10 Half 6

Romaine Hearts, Grana Padano
Focaccia Croutons, Caesar dressing

Baby Green Salad ^ Whole 8 Half 4

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

BOWL OF SEASONAL SOUP WITH CHOICE OF HALF SALAD 11

SANDWICHES

Served with our House cut Fries

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

Prime Burger* ^ 14

½ Pound Ground Chuck, Kaiser Bun
Confit Garlic Aioli, Pickled Red Onions,
Beecher's Flagship Cheese, Bibb lettuce
Tomato, Bacon jam
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* ^ 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

Prime BLT 12

Herb Aioli, Tomato Jam, Bibb lettuce
Hemplers Thick Cut Bacon
Sub house smoked pork belly 2

Prime Rib Dip Sandwich* ^ 14

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

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 Sauce 5
Chimichurri 4

Mushroom Truffle Sauce 4
Peppercorn Demi 5

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

^ ITEM IS GLUTEN FREE OR CAN BE MADE GLUTEN FREE. PLEASE INFORM YOUR SERVER OF REQUIREMENTS.
PARTIES OF TEN OR LARGER REQUIRE ONE CHECK

BRUNCH SIDES

TWO EGGS COOKED TO ORDER	3
TWO SAUSAGE LINKS	3
FOUR STRIPS BACON	3
SAUSAGE GRAY	2
BISCUIT	2
MUFFIN	2
TOAST	2
BÉARNAISE	3
HOLLANDAISE	3
FRESH FRUIT	3
CRISPY RED POTATOES	3

BRUNCH COCKTAILS

PRIME MIMOSA	4
-DOUBLE MIMOSA	6.5
BRUNCH BELLINI	5
-DOUBLE BELLINI	8
BRUNCH BLOODY MARY	5.5
MICHELADA	5.5
JAMESON IRISH COFFEE	7.5
BRUNCH DRIVER	5.5
BRUNCH HOUND	5.5