

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