

# PRIME

## STEAKHOUSE

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### STARTERS

**Seared Foie Gras \* 23**

Pomegranate Sweet Onion & Fig Jam  
Sourdough Crostini, Micro Greens

**Steak Tartar\*^ 16**

Prime Tenderloin, Capers, Fresh Herbs  
Truffle Oil, Stone Ground Mustard, Shallots  
Grilled Crostini, Fleur de Sal, Quail Egg

**Salmon & Charcuterie Plate\*^ 19**

House Smoked Salmon Belly, Cured Meats, Assorted Cheese  
Pickled Sweet Onion, Poached Pear, Candied Pecan, Pita Cracker

**Roasted Bone Marrow\*^ 13**

Parsley-Shallot-Caper Salad, House Bacon Jam  
Grilled Crostini

**Tenderloin Steak Bites \*^ 14**

Cabernet Demi, Pearl Onions, Crimini Mushrooms

**Heirloom Tomato Bruschetta \*^ 12**

Organic Heirloom Tomatoes, Goat Cheese, Capers, Basil  
White Balsamic, Olive Oil, Garlic Crostini

**Oysters on the Half-Shell\*^ MP**

Local Oyster, Vodka-Lime Cocktail Sauce  
Champagne Mignonette Granita

**Ahi Tuna Poke\*15**

Tobiko Caviar, Kabayaki and Wasabi Vinaigrette,  
Avocado, Taro Crisps

**Seafood Cocktail\*^ 22**

Dungeness Crab, Poached Shrimp, Seared Scallop  
Mixed Greens, Cucumber, Citrus Vinaigrette  
Cilantro-Lime-Vodka Cocktail Sauce

**Crab and Shiitake Spring Rolls\* 14**

Dungeness Crab, Shiitake Mushroom, Carrot, Zucchini  
Green Onion, Citrus Thai Sauce

**Deviled Eggs\*^ 12**

Bacon-Bleu Cheese and Chive, Sriacha-Black Sesame and Cilantro  
Smoked Salmon Belly-Capers and Lemon Zest, Cornichons  
Foie Gras and Truffle Oil

**Panko Crusted Crab Cakes 18**

Dungeness Crab Cakes, Baby Arugula, Saffron Citrus Aioli

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### Soups

**French Onion Soup^ 9**

House Veal Stock, French Baguette Crouton  
Fontina, Gruyere

**Lobster Bisque 14**

House Lobster Stock, Lobster Meat, Cream, Sherry, Brandy  
Chives

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### Salads

**Wedge Salad\*^ Whole 11 Half 6**

Maytag Blue Cheese Buttermilk Dressing,  
Heirloom Tomato, Hemplers Bacon Lardon  
Toasted Hazelnuts, Pickled Red Onion, Egg

**Baby Green Salad^ Whole 8 Half 5**

Field Greens, Pomegranate Basil Vinaigrette, Strawberries  
Crispy Sweet Onion Straws, Toasted Hazelnut, Goat Cheese

**Prime Caesar^ Whole 11 Half 6**

Romaine Hearts, House Caesar Dressing, Anchovies  
Garlic Croutons, Shaved Pecorino Romano

**Baby Spinach ^ Whole 11 Half 6**

Raw Honey Cider Vinaigrette, Shitake Mushrooms,  
Candied pecans, Goat Cheese Crostini, Port Poached Pear

**Extras**

Chilled Prawns 7 | Sautéed Prawns 7 | Dungeness Crab 12 | Scallop 12  
Grilled Chicken Breast 6 | Grilled 6 oz. New York Steak 9 | Alaskan Salmon 12

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### Sandwiches

Served with our House Cut Fries

Substitute ½ Baby Greens, Wedge, Caesar, Spinach Salads or a Cup of Seasonal Soup 3

**Prime Burger\*^ 14**

½ Pound House Ground Burger, Brioche Bun  
Beechers Flagship Cheese, Heirloom Tomato  
Arugula, Pickled Red Onion, Roasted Garlic Aioli  
Add Bacon 2 | Add Egg 2 | Add Avocado 2

**Open Faced Steak Sandwich\*^ 15**

6oz Grilled New York, Torpedo Roll, Cabernet Demi-Glace  
Cherry Peppers, Cipollini Onions, Smoked Provolone  
Crispy Onion

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^ 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>63</b>
<b>Delmonico*</b>	<b>16oz</b>	<b>57</b>
<b>Ribeye*</b>	<b>16oz</b>	<b>49</b>
<b>Baseball Top Sirloin*</b>	<b>12oz</b>	<b>31</b>
<b>New York*</b>	<b>14oz</b>	<b>47</b>
21 Wet Aged		
<b>Filet Mignon*</b>	<b>8oz</b>	<b>44</b>
	<b>12oz</b>	<b>53</b>

Served with choice of:

Baked Potato, Roasted Garlic Whipped Potato  
Potato Dauphinoise, House Cut Fries

#### CONTEMPORARY CUTS

<b>8oz Tenderloin*^</b>	<b>34</b>
Garlic Whipped Potato, Sautéed Spinach Bordelaise, Garlic Chips	
<b>20oz Tomahawk*</b>	<b>46</b>
Bone-in Ribeye, Cowboy Rub House Steak Butter, Choice of Starch	
<b>9oz Shoulder Tenderloin Trio*^</b>	<b>32</b>
-Mashed Potato, Bordelaise, Garlic Chips -Crispy Onions, Peppercorn Demi, Pickled Shallot -Oscar Style, Asparagus, Dungeness Crab, Béarnaise, Chives	
<b>Wagyu Flat Iron Steak &amp; Frites*^</b>	<b>29</b>
8 oz. Wagyu, Peppercorn Demi House Fries, Roasted Garlic Aioli	

#### Add On to any Steak

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

### Entrees

<b>Garlic &amp; Herb Roasted Half Chicken*^</b> 26	<b>Crispy Skin Alaskan King Salmon* 32</b>
Mashed Potatoes, Asparagus Chardonnay & Butter Pan Sauce	Coconut Sticky Rice, Sautéed Spinach Citrus Beurre Blanc
<b>Grilled Elk Chops*^</b> 34	<b>Seared Sea Scallops* 34</b>
Local Venison Chop, Mashed Potato, Asparagus Lingon Berry & Elderflower Au Jus	Coconut Sticky Rice, Sautéed Spinach, Yuzu Burre Fondue
<b>Grilled Kurobuta Pork Double Chop*^</b> 36	<b>Roasted Black Cod* 28</b>
Mashed Potato, Asparagus, House Barbeque Jus	Honey Soy Glazed Black Cod, Wasabi Drizzle Coconut Rice, Sautéed Spinach
<b>Braised Boneless Short Ribs *^</b> 27	<b>Neapolitan Eggplant Stack^* 24</b>
Cabernet and Harissa Braised Short Ribs Mashed Potato Sautéed Spinach, Cognac Shiitake Cream	Panko Fried Eggplant, Roasted Portobello, Grilled Zucchini Roasted Peppers, Fresh Mozzarella, Tomato & Basil Coulis

### Sides for the table

#### Potatoes & More

House Fries with Aioli 5	Potato Dauphinoise 7	Lobster Mac & Cheese 15
Roasted Garlic Whipped Potato 5	Mac & Cheese 7	Loaded Baked Potato 8

#### Vegetables

Sautéed Spinach 6	Creamed Corn 6	Fried Brussel Sprouts 7
Grilled Asparagus 9	Wild Mushrooms 12	

#### Sauces

Béarnaise 5	Mushroom Truffle 5
Bordelaise 5	Peppercorn Demi 5

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