

PRIME

STEAKHOUSE

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, Sesame Cracker

Roasted Bone Marrow*^ 13

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

Tenderloin Steak Bites *^ 14

Cabernet Demi, Pearl Onions, Crimini Mushrooms, Micro Greens
Taro Chips

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, Sriracha-Black Sesame and Cilantro
Smoked Salmon Belly-Capers and Lemon Zest, Cornichons
Foie Gras and Truffle Oil

Soups

French Onion Soup^ 9

House Veal Stock, Gruyere, Fontina
French Baguette Crouton

Lobster Bisque 14 ^*

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

Salads

Wedge Salad*^ Whole 11 Half 6

Bleu Cheese Buttermilk Dressing, Heirloom Tomatoes
Pickled Red Onion, Bacon Lardon, Toasted Hazelnut, Egg

Baby Green Salad^ Whole 8 Half 5

Field Greens, Pomegranate Basil Vinaigrette, Strawberries
Crispy Sweet Onion Straws, Toasted Walnuts, Cambozola

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, Shiitake 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

Sandwiches

Served with our House Cut Fries

Substitute 1/2 Baby Greens, Wedge, Caesar or Spinach Salad or a Cup of Seasonal Soup 3

Prime Burger*^ 14

1/2 Pound House Ground Beef, Brioche Roll, House Bacon Jam
Beechers Flagship Cheese, Heirloom Tomato, Pickled Red Onion
Roasted Garlic Aioli
Add Bacon 2 | Add Egg 2 | Add Avocado 2

Open Faced Steak Sandwich*^ 15

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

Dungeness Crab Cake Sandwich^ 15

House Dungeness Crab Cake, Saffron Citrus Aioli
Spinach, Heirloom Tomato

Crispy Chicken Sandwich 13

Free-Range Chicken Breast, House Hot Sauce, Brioche Roll
Bleu Cheese, Heirloom Tomato, Lettuce

Blackened Salmon Sandwich *^ 16

4 oz. Alaskan King Salmon, House Blackening Seasoning
Spicy Remoulade, Shaved Lettuce, Tomato, Brioche Roll

Prime Rib Dip * 15

House Shaved Prime Rib, Smoked Provolone, Torpedo Roll
Caramelized Onion, Fresh Horseradish, House Au jus

Prime BLTA ^14

Hemphers Thick Cut Bacon, Heirloom Tomato, Avocado
Lettuce, Garlic Aioli, Grilled Sourdough

Grilled Garden Burger ^ 13

Brioche Roll, Heirloom Tomato, Arugula, Red Onion
Garlic Aioli

^ 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