

# PRIME

# STEAKHOUSE

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## STARTERS

### Seared Foie Gras \* 23

Pomegranate Sweet Onion & Fig Jam, Port Reduction Pan Sauce  
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

### Cheese & Charcuterie Plate\*^ 19

Assortment of Cheese & Cured Meats, Fig Jam  
Pickled Sweet Onion, Poached Pear, Candied Pecan

### Roasted Bone Marrow\*^ 13

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

### Tenderloin Steak Bites \*^ 14

Cabernet Demi, Pearl Onions, Crimini Mushrooms

### Bruschetta \*^ 12

Heirloom Cherry Tomatoes, Parsnip Puree, Capers, Basil  
Balsamic Reduction, Olive Oil, Garlic Crostini

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

Local Oyster, Wasabi Lime Cocktail Sauce  
Champagne Mignonette Granita

### Ahi Tuna Poke\*15

Tobiko Caviar, Sweetened Tamari Soy, Wasabi Aioli,  
Avocado, Sriracha, Taro Crisps

### Seafood Cocktail\*^ 22

Dungeness Crab, Poached Shrimp, Poached Smoked Scallop  
Mixed Greens, Grape Tomatoes, Citrus Vinaigrette  
Wasabi Lime Cocktail Sauce

### Crab and Shiitake Spring Rolls\* 14

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

### Deviled Eggs\*^ 12

Rotating Accoutrements

### Manila Clams\*^ 16

White Wine, Fresh Herbs, Butter, Grilled Bread

### Crab Cakes 18

Dungeness Crab Cakes, Baby Arugula, Saffron Citrus Aioli

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## Soups

### Seasonal Soup 10

Ask your Server about today's Soup!

### 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

Blue Cheese Dressing, Grape Tomato, Hemplers Bacon Lardon  
Toasted Hazelnuts, Pickled Red Onion, Egg,  
Blue Cheese Crumbles

### Prime Caesar^ Whole 11 Half 6

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

### Baby Green Salad^ Whole 8 Half 5

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

### Baby Spinach ^ Whole 11 Half 6

Raw Honey Cider Vinaigrette, Roasted Shiitake Mushrooms  
Candied Pecans, Marinated Mozzarella, Port Poached Pears

### 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 Beef, Macrina Potato Bun,  
House Bacon Jam, Beechers Flagship Cheese, Tomato  
Pickled Red Onion, Roasted Garlic Aioli  
Add Bacon 2 | Add Egg 2 | Add Avocado 2  
Sub Veggie Impossible Pattie no cost

### Open Faced Steak Sandwich\*^ 15

6 oz. Grilled New York, Herb Baguette, Smoked Provolone  
Grilled Anaheim Peppers, Cabernet Demi-Glace  
Crispy Onions

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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

# 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

<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

#### 8oz Tenderloin\*^ 34

Garlic Whipped Potato, Sautéed Spinach  
Bordelaise, Garlic Chips

#### 20oz Tomahawk\* 46

Bone-in Ribeye, Cowboy Rub  
House Steak Butter, Choice of Starch

#### 9oz Shoulder Tenderloin Trio\*^ 32

-Mashed Potato, Bordelaise, Garlic Chips  
-Polenta Cake, Peppercorn Demi, Pickled Shallot  
-Oscar Style, Asparagus, Dungeness Crab, Béarnaise, Chives

#### Wagyu Flat Iron Steak & Frites\*^ 29

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

#### Roasted Half Chicken\*^ 26

Mashed Potatoes, Asparagus  
Herb Butter Sauce

#### Lamb Racks\*^ 34

Polenta Cake, Grilled Asparagus, Demi Cream Sauce

#### Kurobuta Pork Double Chop\*^ 36

Mashed Potato, Asparagus, House Barbeque Jus

#### Boneless Short Ribs \*^ 27

Harissa Braised Short Ribs, Mashed Potato, Sautéed Spinach  
Demi Cream Reduction

#### Alaskan King Salmon\* 32

Black Sticky Rice, Sautéed Spinach  
Citrus Beurre Blanc

#### Sea Scallops\* 34

Red Wine Raspberry Coulis, Parsnip Puree, Sautéed Spinach  
Micro Flowers & Greens

#### Seasonal Fish\* MP

Ask you Server about today's Fish!

#### Neapolitan Eggplant Stack^\* 24

Panko Fried Eggplant, Roasted Portobello, Grilled Zucchini  
Roasted Peppers, Fresh Mozzarella, Marinara Sauce

### Sides for the table

#### Potatoes & More

House Fries with Aioli 5  
Roasted Garlic Whipped Potato 5

Potato Dauphinoise 7  
Mac & Cheese 7

Lobster Mac & Cheese 15  
Loaded Baked Potato 6

#### Vegetables

Sautéed Spinach 6  
Grilled Asparagus 9

Creamed Corn 6  
Wild Mushrooms 12

Fried Brussel Sprouts 7  
Roasted Rainbow Carrot 9

#### Sauces

Béarnaise 5  
Bordelaise 5

Mushroom Truffle 5  
Peppercorn Demi 5

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