

PRIME

STEAKHOUSE

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 Sel, 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, Taro Chips

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

King Crab Claw, 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

Ask Server for Today's Accoutrements

Manila Clams * 16

White Wine, Fresh Herbs, Butter, Grilled Bread

Crab Cakes 18

Dungeness Crab Cakes, Baby Arugula, Saffron Citrus Aioli

Soups

Seasonal Soup MP

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

Salads

Wedge Salad ^ Whole 11 Half 6

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

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, 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 Angus New York Steak 9 | Alaskan Salmon 12

Sandwiches

Served with our House Cut Fries. Gluten free bread available.
Substitute ½ Baby Greens, Wedge, Caesar, Spinach Salads 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

Grilled Angus New York with Blue Cheese Crust, Thick Brioche Toast
Caramelized Onions, Peppercorn Demi-Glace, Crispy Shallots

^ Item is gluten free. Many additional items available with gluten free preparation. 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

Porterhouse* ^	24oz	63
Delmonico* ^	16oz	57
Ribeye*^	16oz	49
Baseball Top Sirloin*^	12oz	31
New York*^	14oz	47
21 Day Wet Aged		
Filet Mignon*^	8oz	44
	12oz	53

Served with choice of:
Baked Potato, Roasted Garlic Whipped Potato
Potato Dauphinoise, House Cut Fries

CONTEMPORARY CUTS

8 oz Tenderloin *^ 34

Garlic Whipped Potato, Sautéed Spinach
Bordelaise, Garlic Chips

20 oz Tomahawk *^ 46

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

9 oz 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*^ 30/45

Polenta Cake, Grilled Asparagus, Demi Cream Sauce

Kurobuta Pork Chop*^ 36

Thick Cut Korobuta Chop, Mashed Potato, Asparagus, House
Barbeque Jus

Boneless Short Ribs ^ 27

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

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 your 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 9

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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