

# 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 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

#### 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 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

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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

#### 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 6 oz. New York Steak 9 | Alaskan Salmon 12

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### Sandwiches

Served with our House Cut Fries. Gluten free bread available.

Substitute ½ Baby Greens, Wedge, Caesar, or Spinach Salad 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

#### Pork Belly Sandwich \* 16

Marinated Pork Belly, Apple & Cabbage Slaw, BBQ Sauce  
Macrina Potato Bun

#### Salmon Sandwich \* 16

Sockeye Salmon, Apple - Cabbage Slaw, Cilantro  
Thai Basil Aioli, Macrina Potato Bun  
Request Blackened 1

#### Open Faced Steak Sandwich \* 15

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

#### Prime BLTA 14

Hemplers Thick Cut Bacon, Tomato, Avocado  
Lettuce, Roasted Garlic Aioli, Grilled Sourdough

#### Grilled Chicken Sandwich 13

Free-Range Chicken Thigh, Thai Basil Aioli, Beecher's Flagship  
Tomatoes Lettuce, Macrina Potato Bun

#### Prime Rib Dip \* 15

House Shaved Prime Rib, Smoked Provolone, Herb Baguette  
Caramelized Onion, Fresh Horseradish, House Au jus House

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^ 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