

PRIME

STEAKHOUSE

Starters

Seared Foie Gras * 24

Fig Jam Mustarda, Port Reduction Pan Sauce
Sourdough Crostini, Micro Greens

Steak Tartar * 17

Filet Mignon, Capers, Fresh Herbs
Truffle Oil, Stone Ground Mustard, Shallots
Grilled Crostini, Fleur de Sel, Quail Egg

Cheese & Charcuterie Plate 23

Assortment of Cheese & Cured Meats, Chicken Liver Mousse
Fig Jam, Pickled Sweet Onion, grapes, Candied Pecan
Stone Ground Mustard

Roasted Bone Marrow 14

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

Tenderloin Steak Bites *^ 14

Veal Stock, Pearl Onion, Crimini Mushroom, Taro Chips
Served with Cabernet Demi on Side

Bruschetta 12

Heirloom Cherry Tomato, Parsnip Puree, Caper, Basil, Olive Oil
Balsamic Reduction, Garlic Crostini

Oysters on the Half-Shell *^ MP

Local Oyster, Wasabi Lime Cocktail Sauce
Champagne Mignonette Granita

Ahi Tuna Poke *^ 15

Tobiko Caviar, Kabayaki, Pickled Ginger, Toasted Sesame seeds
Wasabi Paste, Seaweed Salad, Taro Crisps

Seafood Cocktail *^ 23

Seasonal Oyster, Dungeness Crab, Poached Shrimp
Smoked Scallop, Mixed Greens, English Cucumber
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

Spiced Curry Mussels * 17

Coconut Milk, Curry Paste, Parsley, Grilled Bread

Crab Cakes 21

Dungeness Crab Cakes, Baby Arugula-Shallot-Caper Salad
Saffron Citrus Aioli

Soups

Seasonal Soup MP

Ask your Server about today's Soup!

French Onion Soup 10

House Veal Stock, French Baguette Crouton
Fontina, Gruyère

Lobster Bisque ^ 14

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

Salads

Wedge Salad ^ Whole 12 Half 6.5

Blue Cheese Dressing, Grape Tomato, Hemplers Bacon, Egg
Toasted Hazelnut, Pickled Red Onion, Blue Cheese Crumble

Baby Green Salad ^ Whole 11 Half 6.5

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

Prime Caesar Whole 12 Half 6.5

Romaine Hearts, House Caesar Dressing, Anchovy
Garlic Crouton, Shaved Pecorino Romano

Baby Spinach Whole 12 Half 6.5

Warm Maple Bacon Vinaigrette, Roasted Shiitake Mushrooms
Candied Pecans, Marinated Mozzarella

Extras

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

Sandwiches

Served with our House Cut Fries. Gluten free bread available. Substitute Onion Rings 3
Substitute ½ Baby Greens, Wedge, Caesar, Spinach Salads 3

Prime Burger * 14.5

½ Pound House Ground Beef, Macrina Potato Bun,
House Bacon Jam, Tillamook Sharp Cheddar, Tomato
Pickled Red Onion, Arugula, Roasted Garlic Aioli
Add Bacon 2 | Add Egg 2 | Add Avocado 2
Sub Veggie Impossible Pattie no cost

Open Faced Steak Sandwich * 16.5

Angus New York with Blue Cheese Crust, Thick Brioche Toast
Caramelized Onion, Peppercorn Demi-Glace, Crispy Shallot

Prime Rib Dip * 15.5

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

^ 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

Grass Fed Free Range Mid-West Beef

35 Day Custom Dry Aged

Porterhouse* ^	24oz	64
Delmonico* ^	16oz	58
Ribeye* ^	16oz	49
Baseball Top Sirloin* ^	12oz	34
New York* ^	14oz	48
21 Day Wet Aged		
Filet Mignon* ^	8oz	45
	12oz	54

Served with choice of:

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

CONTEMPORARY CUTS

8 oz Tenderloin * ^ 35

Roasted Garlic Mashed Potato, Sautéed Spinach
Bordelaise, Garlic Chips

20 oz Tomahawk * ^ 47

Bone-in Ribeye, Cowboy Rub, Thick Cut Onion Ring
House Steak Butter, Choice of Starch

9 oz Shoulder Tenderloin Trio * ^ 34

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

Wagyu Flat Iron Steak & Frites * ^ 30

8 oz. Wagyu, Choice of Peppercorn Demi or Chimichurri
House Fries, Roasted Garlic Aioli

Add On to any Steak

6 oz. Lobster Tail - 20

Oscar Style - Dungeness Crab, Asparagus, And Béarnaise 14

Peppercorn Style - Cracked Black Pepper, Peppercorn Demi 6

Entrees

Roasted Half Chicken * ^ 28

Roasted Garlic Mashed Potato, Asparagus
Herb Butter Sauce

Prime Stroganoff 30

Tenderloin, Wild Mushrooms, Shaved Black Truffle House
Egg Noodle, Veal Demi, Fresh Herbs, Crème Fraiche

Salmon Creek Farms Pork Chop * ^ 37

Stuffed Double Cut Chop, Apple Onion, Fresh Herbs
Garlic Mashed Potato, Rainbow Chard, Herb Au Jus

Boneless Short Ribs ^ 28

Five Spice Braised Short Rib, Parsnip Puree
Rainbow Chard, Mushroom Truffle Cream Sauce

Alaskan King Salmon * ^ 34

Pan Seared Wild Caught Salmon, Quinoa, Sautéed Spinach
Citrus Beurre Blanc

Sea Scallops * ^ 34

Grapefruit Gastrique, Cucumber, Fennel, Grapefruit Segments
Fennel Fronds

Seasonal Fish * MP

Ask your Server about today's Fish!

Neapolitan Eggplant Stack 25

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

Sides for the table

Potatoes & More

Potato Dauphinoise 7
Mac & Cheese 9

Lobster Mac & Cheese 15
Mushroom Truffle Mac and Cheese 11

Vegetables

Braised Rainbow Chard 6
Wild Mushrooms 12

Fried Brussels Sprouts 7
Honey Spiced Rainbow Carrots 9

Sauces

Chimichurri 5
Bordelaise 5

Béarnaise 5

Mushroom Truffle 5
Peppercorn Demi 5

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