

PRIME

STEAKHOUSE

Starters

Seared Foie Gras * 24

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

Steak Tartar * 17

Prime Tenderloin, 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, 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 Onions, Crimini Mushrooms, Taro Chips
Served with Cabernet Demi on Side

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
Pink Pepper corn Mignonette

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, Gruyere

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 Hazelnuts, Pickled Red Onion, Blue Cheese Crumbles

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, Anchovies
Garlic Croutons, 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 ½ Baby Greens, Wedge, Caesar, or Spinach Salad 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 2

Pork Belly Sandwich * 16.5

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

Salmon Sandwich * 16.5

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

Open Faced Steak Sandwich * 16.5

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

Chicken Parmesan Sandwich 14.5

Fried, Free-Range Chicken Breast, House Marinara
Fresh Mozzarella, Caramelized Onions, Herb Baguette

Prime BLTA 14.5

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

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