

PRIME

STEAKHOUSE

Starters

Steak Tartar * 17

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

Roasted Bone Marrow 14

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

Tenderloin Steak Bites *^ 13

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

Ahi Tuna Poke *^13

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

Crab and Shiitake Spring Rolls * 13

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

Deviled Eggs 11

Rotating Accoutrements

Crab Cakes 20

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

Spiced Curry Mussels * 17

Coconut Milk, Curry Paste, Parsley, Grilled Bread

Soups

Seasonal Soup MP

Ask your Server about today's Soup!

French Onion Soup 11

House Veal Stock, French Baguette Crouton
Fontina, Gruyère, Provalone

Lobster Chowder ^ 14

House Lobster Stock, Lobster Meat, Tomato Paste
Sherry, Brandy, Coconut Milk, Potato, Onion, Celery
Bacon, 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 12 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 | Seared Tuna 12
Grilled Chicken Breast 6 | Angus New York Steak 9 |

Sandwiches

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

Prime Burger * 15

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

Open Faced Steak Sandwich * 16.5

Angus 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

Chicken Parmesan Sandwich 14

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

Lobster Roll 21

Lobster Claw Meat, Tarragon Infused Lemon Butter
Butter Lettuce, Grape Tomato, Garlic Aioli, Truffle Oil

Prime Rib Dip * 15

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.

8% 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

Ribeye*^	16oz	46
Baseball Top Sirloin*^	12oz	34
New York*^	14oz	45
21 Day Wet Aged		
Filet Mignon*^	8oz	44
	12oz	53

Served with choice of:

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

CONTEMPORARY CUTS

8 oz Tenderloin *^ 34

Roasted Garlic Mashed Potato, Sautéed Spinach
Bordelaise, Garlic Chips

24 oz Tomahawk *^ 52

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
-Cheesy Polenta, Peppercorn Demi, Pickled Shallot
-Oscar Style, Asparagus, Dungeness Crab, Béarnaise, Chives

Flatiron Steak & Frites *^ 27

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

Add On to any Steak

8 oz. Lobster Tail – 23
Oscar Style - Dungeness Crab, Asparagus, 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 28

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

Seasonal Fish * MP

Ask your Server about today's Fish!

Boneless Short Ribs ^ 27

Slow Braised Boneless Short Rib, Orange Rosemary Veal
Glaze, Sautéed Spinach and Creamy White Cheddar Polenta

Seared Scallops and Prawns *^ 34

Spiced Brown Sugar Bourbon Glaze, Saffron/Arugula/Fennel
Slaw, Creamy White Cheddar Polenta

Neapolitan Eggplant Stack 25

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

Sides for the table

Potatoes & More

House Truffle Fries with Aioli 7
Roasted Garlic Mashed Potato 5

Green Bean Casserole 9
Mac & Cheese 9

Lobster Mac & Cheese 15
Creamy White Cheddar Polenta 5

Vegetables

Grilled Asparagus 9
Wild Mushrooms 12

Fried Brussels Sprouts 7
Sautéed Spinach 6

Sautéed Green Beans 9

Sauces

Chimichurri 6
Bordelaise 6

Bearnaise 6

Mushroom Truffle 6
Peppercorn Demi 6

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