

PRIME

STEAKHOUSE

Starters

Seared Foie Gras * 28

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

Steak Tartar * 19

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

Cheese & Charcuterie Plate 26

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

Roasted Bone Marrow 19

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

Tenderloin Steak Bites * ^ 15

Veal Stock, Pearl Onions, Crimini Mushrooms, Taro Chips
Served with Cabernet Demi on Side

Bruschetta 13

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

Crab Stuffed Colossal Prawns * ^ 18

Colossal Prawns Breaded and Stuffed with our Crab Cake Mixture
Served with Drawn Butter and Saffron Aioli

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 * ^ 18

Coconut Milk, Curry Paste, Parsley, Grilled Bread

Crab Cakes 25

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 14

House Veal Stock, French Baguette Crouton
Fontina, Gruyere

Prime Seafood Chowder ^ 15

Shrimp, Scallops, Salmon, House Stock
Potatoes, Carrots, Celery, Corn, Green Onion, Cream

Salads

Wedge Salad ^ Whole 15 Half 8

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

Baby Green Salad Whole 14 Half 7

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

Prime Caesar Whole 14 Half 7

Romaine Hearts, House Caesar Dressing, Anchovies
Garlic Croutons, Shaved Pecorino Romano

Baby Spinach ^ Whole 14 Half 7

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

Extras

Chilled Prawns 10 | Sautéed Prawns 10 | Dungeness Crab 15 | Seared Ahi 15
Grilled Chicken Breast 9 | Angus New York Steak 12 | Alaskan Salmon 13

Sandwiches

Served with our House Cut Fries. Substitute Onion Rings 3. Gluten free bread available.
Substitute ½ Baby Greens, Wedge, Caesar, or Spinach Salad 4

Prime Burger * 17

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

Jerked Pork Belly Sandwich * 16

House Jerk Seasoned Pork Belly, Grilled Pineapple, Pickled Red Onion
Cilantro, Butter Lettuce, Sodo Bun

Sockeye Salmon Sandwich * 16

Sockeye Salmon Fillet, Garlic Aioli, Pickled Red Onion
Sherry Vinaigrette Slaw, Capers, Sodo Bun

Open Faced Steak Sandwich * 17

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 15

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

Grilled Chicken Sandwich * 15

Grilled Chicken Breast, Tomato, Bacon, Avocado, House BBQ Sauce

Prime Rib Dip * 16.5

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