

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

Lamb Lollipops * ^ 28

New Zealand Lamb, Gorgonzola Cheese
Blueberry Compote, Arugula Slaw

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 * ^ 19

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 13 | 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 * 18

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

Open Faced Steak Sandwich * 17

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

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

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

Porterhouse* ^	24oz	77
Delmonico* ^	16oz	68
Ribeye*^	16oz	62
Baseball Top Sirloin*^	12oz	41
New York*^	14oz	62
21 Day Wet Aged		
Filet Mignon*^	8oz	58
	12oz	66

Served with choice of:

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

CONTEMPORARY CUTS

Tenderloin *^ 39

Roasted Garlic Mashed Potato, Sautéed Spinach
Bordelaise, Garlic Chips

24 oz Tomahawk *^ 69

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

9 oz Shoulder Tenderloin Trio *^ 42

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

Wagyu Flat Iron Steak & Frites *^ 32

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

Add On to any Steak

8 oz. Lobster Tail - 32
Oscar Style - Crab, Asparagus, And Béarnaise 26
Peppercorn Style - Cracked Black Pepper, Peppercorn Demi 8

Entrees

Roasted Half Chicken *^ 33

Roasted Garlic Mashed Potato, Asparagus
Herb Butter Sauce

Prime Stroganoff 32

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

Apple Cider Braised Lamb Shank *^ 36

Bone-in Lamb Leg braised with Apples, Spices
Tomatoes and Cider. Served with Sautéed Spinach
And Parsnip Puree

Boneless Short Ribs ^ 33

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

Wild King Salmon *^ 39

Seared King Salmon, Quinoa, Asparagus
Bearnaise Sauce

Seared Prawns and Scallops *^ 39

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

Seasonal Fish * MP

Ask your Server about today's Fish!

Neapolitan Eggplant Stack 28

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 9
Roasted Garlic Mashed Potato 6

Green Bean Casserole 11
Mac & Cheese 13

Lobster Mac & Cheese 22
Cheesy White Cheddar Polenta 8

Vegetables

Sautéed Spinach 9
Grilled Asparagus 10

Wild Mushrooms 12

Fried Brussels Sprouts 8
Sautéed Green Beans 9

Sauces

Chimichurri 8
Bordelaise 8

Béarnaise 8

Mushroom Truffle 8
Peppercorn Demi 8

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