

# PRIME

## STEAKHOUSE

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### Starters

#### Seared Foie Gras \* 29

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

#### Steak Tartar \* 20

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

#### Lamb Lollipops \* ^ 29

New Zealand Lamb, Gorgonzola Cheese, Blueberry Compote, Arugula Slaw

#### Roasted Bone Marrow 23

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

#### Tenderloin Steak Bites \* ^ 16

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

#### Bruschetta 14

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 \* ^ 16

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

#### Crab Stuffed Colossal Prawns \* ^ 19

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

#### Crab and Shiitake Spring Rolls \* 15

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

#### Deviled Eggs 13

Rotating Accoutrements

#### Spiced Curry Mussels \* ^ 20

Coconut Milk, Curry Paste, Parsley, Grilled Bread

#### Crab Cakes 26

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

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### Soups

#### Seasonal Soup MP

Ask your Server about today's Soup

#### French Onion Soup 15

House Veal Stock, French Baguette Crouton, Fontina, Gruyere

#### Prime Seafood Chowder 15

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

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### Salads

#### Wedge Salad ^ Whole 15 Half 8.5

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

#### Baby Green Salad Whole 14 Half 7.5

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

#### Prime Caesar Whole 14 Half 7.5

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

#### Baby Spinach ^ Whole 14 Half 7.5

Red Wine Vinaigrette, Roasted Shiitake Mushrooms, Candied Pecans, Marinated Mozzarella

#### Extras

Chilled Prawns 13 | Sautéed Prawns 13 | Dungeness Crab 16 | Seared Ahi 15  
Grilled Chicken Breast 9 | Angus New York Steak 14 | Alaskan Salmon 14

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### 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 \* 21

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 \* 21

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

#### Prime Rib Dip \* 20

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.

20% 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

<b>Porterhouse* ^</b>	<b>24oz</b>	<b>79</b>
<b>Delmonico* ^</b>	<b>16oz</b>	<b>71</b>
<b>Ribeye* ^</b>	<b>16oz</b>	<b>65</b>
<b>Baseball Top Sirloin* ^</b>	<b>12oz</b>	<b>43</b>
<b>New York* ^</b>	<b>14oz</b>	<b>63</b>
21 Day Wet Aged		
<b>Filet Mignon* ^</b>	<b>8oz</b>	<b>60</b>
	<b>12oz</b>	<b>69</b>

#### Served with choice of:

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

#### CONTEMPORARY CUTS

##### Tenderloin \* ^ 42

Roasted Garlic Mashed Potato, Sautéed Spinach  
Bordelaise, Garlic Chips

##### 24 oz Tomahawk \* ^ 71

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

##### 9 oz Shoulder Tenderloin Trio \* ^ 43

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

##### Wagyu Zabuton Steak & Frites \* ^ 39

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

#### Add On to any Steak

8 oz. Lobster Tail - 34  
Oscar Style - Crab, Asparagus, And Béarnaise 26  
Peppercorn Style - Cracked Black Pepper, Peppercorn Demi 8

### Entrees

##### Roasted Half Chicken \* ^ 35

Roasted Garlic Mashed Potato, Asparagus  
Herb Butter Sauce

##### Prime Stroganoff 33

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

##### Apple Cider Braised Lamb Shank \* ^ 39

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

##### Boneless Short Ribs ^ 38

12 oz Slow Braised Boneless Short Rib, Orange Rosemary Veal  
Glaze, Sautéed Spinach, Garlic Mashed Potato

##### Wild King Salmon \* ^ 43

Pan Roasted 8oz Wild King Salmon, Quinoa  
Asparagus, Honey Garlic Glaze

##### Seared Scallops \* ^ 40

Bourbon Glaze, Cheesy Polenta  
Arugula Caper Slaw

##### Seasonal Fish \* MP

Ask your Server about today's Fish!

##### Neapolitan Eggplant 29

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

Creamy Cheesy Polenta 8

Lobster Mac & Cheese 25  
Prime Mac & Cheese 13

##### Vegetables

Sauteed Spinach 9  
Grilled Asparagus 12

Wild Mushrooms 15  
Spiced Carrots 14

Fried Brussels Sprouts 8  
Grilled Broccolini 9

##### Sauces

Chimichurri 8  
Bordelaise 8

Béarnaise 8 8

Mushroom Truffle 8  
Peppercorn Demi 8

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