

PRIME STEAKHOUSE

Starters

Seared Foie Gras *30

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

Steak Tartar * 22

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

Lamb Lollipops *^31

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

Roasted Bone Marrow 26

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

Tenderloin Steak Bites *^ 17

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

Bruschetta 15

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 *^ 21

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

Crab and Shiitake Spring Rolls * 16

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

Deviled Eggs 15

Rotating Accoutrements

Spiced Curry Mussels *^ 21

Coconut Milk, Curry Paste, Parsley, Grilled Bread

Crab Cakes 26

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 16

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 16 Half 9

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

Baby Green Salad Whole 15 Half 8

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

Prime Caesar Whole 15 Half 8

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

Baby Spinach ^ Whole 15 Half 8

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

Extras

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

Sandwiches

Served with our House Cut Fries. Substitute Onion Rings 4. Gluten free bread available.
Substitute ½ Baby Greens, Wedge, Caesar, or Spinach Salad 5

Prime Burger * 22

½ Pound House Ground Beef, Macrina Brioche 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 * 22

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

Prime Rib Dip * 21

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 Bone Marrow 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	81
Delmonico* ^	16oz	72
Ribeye*^	16oz	67
Baseball Top Sirloin*^	12oz	44
New York*^	14oz	64
21 Day Wet Aged		
Filet Mignon*^	8oz	62
	12oz	71

Served with choice of:

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

CONTEMPORARY CUTS

Tenderloin *^ 44
Roasted Garlic Mashed Potato, Sautéed Spinach Bordelaise, Garlic Chips
24 oz Tomahawk *^ 72
Bone-in Ribeye, Cowboy Rub, Thick Cut Onion Ring House Steak Butter, Choice of Starch
9 oz Shoulder Tenderloin Trio *^ 44
-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 - 38
Oscar Style - Crab, Asparagus, And Béarnaise 26
Peppercorn Style - Cracked Black Pepper, Peppercorn Demi 8

Entrees

Roasted Half Chicken *^ 36	Wild King Salmon *^ 47
Roasted Garlic Mashed Potato, Asparagus Herb Butter Sauce	Pan Roasted 8oz Wild King Salmon, Quinoa Asparagus, Honey Garlic Glaze
Prime Stroganoff 35	Seared Scallops *^ 41
Tenderloin, Wild Mushrooms, Truffle Oil, House Egg Noodle, Veal Demi, Fresh Herbs, Crème Fraiche	Bourbon Glaze, Cheese Polenta Arugula Caper Slaw
Apple Cider Braised Lamb Shank *^ 39	Seasonal Fish * MP
Bone-in Lamb Leg braised with Apples, Spices Tomatoes and Cider. Served with Sauteed Spinach And Parsnip Puree	Ask your Server about today's Fish!
Boneless Short Ribs ^ 39	Neapolitan Eggplant 29
12 oz Slow Braised Boneless Short Rib, Orange Rosemary Veal Glaze, Sautéed Spinach, Garlic Mashed Potato	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	Creamy Cheese Polenta 8	Lobster Mac & Cheese 26
Roasted Garlic Mashed Potato 6		Prime Mac & Cheese 14
Vegetables		
Roast Spaghetti Squash 10	Sauteed Mushrooms 15	Fried Brussels Sprouts 11
Grilled Asparagus 12		Grilled Broccolini 9
Sauces		
Chimichurri 8	Béarnaise 8 8	Mushroom Truffle 8
Bordelaise 8		Peppercorn Demi 8

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