

## **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

## **Prime Caesar Whole 15 Half 8**

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

### **Baby Green Salad Whole 15 Half 8**

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

# 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

1/2 Pound House Ground Beef, Macrina Brioche Bun House Bacon Jam, Tillamook Sharp Cheddar, Tomato Pickled Red Onion, Arugula, Roasted Garlic Aioli Add Bacon 2.5 | Add Egg 3 | Add Avocado 2.5 Sub Veggie Impossible Pattie 2

# Sockeye Salmon Sandwich \* 19

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

#### Prime BLTA 17

Hemplers Thick Cut Bacon, Tomato, Avocado Lettuce, Roasted Garlic Aioli, Grilled Sourdough

# **Grilled Chicken Sandwich \* 17**

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

#### Lobster Roll \* 32

Maine Lobster, Mayonnaise, Chives, Celery, Butter Challah Hoagie

# Open Faced Steak Sandwich \* 22

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

### **Classic Reuben 19**

Corned Beef, Swiss Cheese, Sauerkraut, 1000 Island Dressing Macrina Rye Bread

## Prime Rib Dip \* 21

House Shaved Prime Rib, Smoked Provolone, Herb Baguette Caramelized Onion, Fresh Horseradish, House Au Jus

<sup>^</sup> Item is gluten free. Many additional items available with gluten free preparation. Please inform your server of requirements.

<sup>\*</sup> Contains raw or undercooked item. Consuming raw or undercooked foods may be hazardous to your health.

Food items can be cooked to preferred doneness.