

PRIME STEAKHOUSE

SINCE 1977

*"We want our guests to have a pleasurable eating experience with us
and remember that experience when they get home." -John Harris*

The Appetizers

- Ⓞ Roasted Beets, Goat Cheese Mousse, Candied Almonds, Balsamic Reduction 11.
- Escargot en Beurre Blanc, Grilled Focaccia, Apple Salad 12.
- Ⓞ Chardonnay Poached Colossal Prawn Cocktail, Celery Curls, Horseradish Cocktail 15.
- Cajun Filet Tail Skillet, Tomatillo Salsa, Cilantro & Lime, Garlic Bread 15.
- Dungeness Crab Cakes, Lisbon Lemons, Chipotle Remoulade 16.

The Soups

- French Onion Soup, Cognac, Gruyere, Toasted Brioche 7.
- Lobster Bisque en Croute, Brandy & Cream, Lobster, Chive 11.
- (Please allow 12-15 minutes preparation time for our Signature Lobster Bisque)*

From the Farm

- Ⓞ Harris Ranch Winter Mix Salad, Cranberries, Granny Smith Apples, Marcona Almonds 7.
- Ⓞ Warm Spinach Salad, Bacon Vinaigrette, Cinnamon Almond, Gorgonzola 7.
- Whole Leaf Caesar, Asiago & Parmesan, House-made Croutons & Caesar Dressing 7.
- Ⓞ Classic Wedge, *Traditional or Chopped*
- Diced Tomato, Green Onions, Dry Bleu Cheese, House-made Bacon Bits 8.

The Entrées

- Prime Burger, Caramelized Onion, Brie Cheese 19.
- Ⓞ Grilled Cauliflower Steak, Quinoa Tabbouleh, Black & Green Olive Tapenade, Pomegranate Arils 22.
- Ⓞ Mary's Farm Roasted Half Chicken, Rosemary Glaze, Lyonnaise Potatoes 28.
- Ⓞ Pan Seared Salmon, Herb Roasted Potatoes, Sautéed Vegetables, Tomato Beurre Blanc 29.
- Beef Filet Wellington, Portobello, Gorgonzola, Peppercorn Sauce, Fresh Herbs, Garlic Potatoes 36.
- Trio of Filet Medallions, Sauces Béarnaise, Garlic-Herb Butter, Jack Daniels Mushroom 38.

GF Prime Rib

Seasoned with rosemary & garlic. Served with au jus, creamy horseradish, & house steak sauce

10 oz. Boneless Oak Smoked Prime Rib	27.
14 oz. Boneless Oak Smoked Prime Rib	30.
30 oz. Bone In Oak Smoked Prime Rib	40.

From Our Broiler

GF All Prime Beef & Specialty Chops

Included, your choice of Rub or Seasoning. All Steaks are topped with Maitre 'd Butter.

Salt & Pepper | California Cajun | House Grill | Hickory Salt & Brown Sugar | House Steak Sauce

New York 10 oz.	29.	T-bone 20 oz.	40.
Filet Medallions 2x 4 oz.	30.	Rib Eye Steak 14 oz.	37.
Petit Filet 6 oz.	31.	Cowboy Cut Rib Eye 24 oz.	46.
Bone In Filet 12 oz.	38.	Côte De Boeuf 30 oz.	56.

GF Traditional Sauces

Béarnaise	2.	Jack Daniels Mushroom	2.
Brandy Peppercorn	2.	Whiskey Shallot Butter	2.

GF Steak Accompaniments

Shrimp Scampi	15.
Dungeness Crab Oscar	18.
Brown Butter Herb Diver Scallops	18.
Oven Roasted Chardonnay & Chive Lobster Tail	32.

Side Dishes to Share

7. Each / 3 for 18.

GF Bacon Roasted Brussels Sprouts	GF Garlic-Mashed Red Skin Potatoes
Harris Ranch Garlic Fries	Chipotle Mac-n-Three Cheeses
GF Garlic & Herb Roasted Mushrooms	GF Baked Potato, Sour Cream, Chive
Creamed Spinach	Harris Ranch Onion Rings
GF Lyonnaise Potatoes	Cauliflower Gratin