

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

Beer Battered Asparagus with Horseradish Dressing	10.
Escargot in Garlic Butter, Puff Pastry, Grilled Asparagus and Caramelized Onion	14.
Ⓞ Citrus Salsa Prawn 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 <i>(Please allow 12-15 minutes preparation time for our Signature Lobster Bisque)</i>	11.

From the Farm

Whole Leaf Caesar, Asiago, Parmesan, House-made Croutons & Caesar Dressing	7.
Ⓞ Summer Chopped Salad, Iceberg-Romaine, Tri-color Bell Peppers, Marcona Almonds, Parmesan	7.
Ⓞ Warm Spinach Salad, Bacon Vinaigrette, Cinnamon Almond, Gorgonzola	7.
Ⓞ Classic Wedge, <i>Traditional or Chopped</i> 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.
Ⓞ Pan Seared Lamb Chops, Olive Tapenade, Garlic-Mashed Red Skin Potatoes, Asparagus	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 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 Bone In Rib Eye 24 oz.	46.
Bone In Filet 12 oz.	38.	Côte De Boeuf 30 oz.	56.

Traditional Sauces

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

GF Steak Accompaniments

Shrimp Scampi	15.
Dungeness Crab Oscar	18.
Pan Seared Scallops, Oyster Mushrooms, Pancetta, White Wine Sauce	19.
Oven Roasted Chardonnay & Chive Lobster Tail	32.

Side Dishes to Share

7. Each / 3 for 18.

GF Grilled Asparagus	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

GF "Gluten Free"