

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

- Ⓞ *Kiss Melons* 🍷 Appetizer with Smoked Harris Ranch Beef Bacon, Cracked Pepper & Burrata Cheese 11.
Escargot in Garlic Butter, Puff Pastry, Grilled Asparagus and Caramelized Onion 14.
- Ⓞ Stone Fruit Prawn Cocktail, Sliced Avocado, Nectarine-Plum Salsa 15.
Cajun Filet Tail Skillet, Tomatillo Salsa, Cilantro & Lime, Garlic Bread 15.
- Dungeness Crab Cakes, Lisbon Lemons, Chipotle Remoulade 16.

The Soups

- Ⓞ Harris Ranch Tomato Gazpacho 8.
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

- 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, *Traditional or Chopped*
Diced Tomato, Green Onions, Dry Bleu Cheese, House-made Bacon Bits 8.

The Entrées

- Prime Burger, Caramelized Onion, Brie Cheese 19.
- Ⓞ Roasted Summer Vegetables, Cilantro-Miso Broth, Brulee Avocado 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 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.
GF Whiskey Shallot Butter	2.	Brandy Peppercorn	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 Buttered Sweet Corn & Honey Lime
GF Garlic & Herb Roasted Mushrooms	GF Tomatoes Provencal
GF Baked Potato, Sour Cream, Chive	Creamed Spinach
GF Garlic-Mashed Red Skin Potatoes	Chipotle Mac-n-Three Cheeses
GF Lyonnaise Potatoes	Harris Ranch Garlic Fries
GF Chile Lime Corn	Harris Ranch Onion Rings

GF "Gluten Free"