

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

- Baked Brie Puff Pastry, Cranberry Jam, Apple-Celery Salad 12.
- Ⓞ Classic Prawn Cocktail, Horseradish Cocktail Sauce, Seasonal Lisbon Lemon 15.
- Cajun Filet Tail Skillet, Tomatillo Salsa, Cilantro & Lime, Garlic Bread 15.
- Dungeness Crab Cakes, Lisbon Lemons, Chipotle Remoulade 16.

The Soups

- Butternut Squash-Sage Bisque, Fontina Cheese Crostini 8.
- French Onion Soup, Cognac, Gruyere, Toasted Brioche 7.

From the Farm

- Whole Leaf Caesar, Asiago, Parmesan, House-made Croutons & Caesar Dressing 7.
- Ⓞ Harvest Salad, Granny Smith Apples, Cranberry Trail Mix 7.
- Ⓞ Warm Spinach Salad, Bacon-Onion 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.
- Penne Rigate & Mushrooms, Confit Garlic, Almond Pesto 20.
- Ⓞ Mary's Farm Roasted Half Chicken, Rosemary Glaze, Lyonnaise Potatoes 28.
- Ⓞ Macadamia Nut Crusted Salmon, Tangerine Butter, Squash Risotto, Crispy Brussel Sprouts 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.
- Ⓞ Grilled Chilean Seabass, Brussel Sprouts, Chorizo, Caramelized Kuri Squash, Toasted Almonds 39.
- Ⓞ Harris Ranch Beef Bacon Wrapped Filet, Roquefort Sauce, Baked cheesy Polenta & Garlic Rappini 40.

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

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.	Harris Ranch Rib Chop Richly Marbled 30 Ounce Bone-in Ribeye	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 Parmesan Toasted Brussel Sprouts Harris Ranch Beef Bacon	GF Buttered Sweet Corn & Honey Lime
GF Garlic & Herb Roasted Mushrooms	GF Garlic Braised Rappini
GF Baked Potato, Sour Cream, Chive	Creamed Spinach
GF Garlic-Mashed Red Skin Potatoes	Roasted Garlic Mac-n-Cheese
GF Lyonnaise Potatoes	Harris Ranch Garlic Fries
GF Roasted Butternut Squash	

GF "Gluten Free"