

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

Green Lentil Soup, Olio Santo, Lavash	7.
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, <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.
Ⓞ Mary's Farm Roasted Half Chicken, Rosemary Glaze, Lyonnaise Potatoes	28.
Beef Bacon Filet, Heirloom Bean Cassoulet, Braised Rainbow Chard	39.
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.
Kurobuta Pork Chop, Wine Braised Cabbage, Mashed Red Potatoes, Apple Brandy Sauce	35.
Ⓞ Pan Seared Salmon, Tangerine Butter, Lyonnaise Potatoes, Brussel Sprouts	29.
Ⓞ Grilled Alaskan Halibut, Buttered Green Chile Lentils, Maple Glazed Carrots	31.
Ⓞ Vegetarian Cauliflower Steak, Olive Tapenade, Quinoa Tabouleh	26.

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 Maple Glazed Carrots
GF Garlic & Herb Roasted Mushrooms	Creamed Spinach
GF Baked Potato, Sour Cream, Chive	Roasted Garlic Mac-n-Cheese
GF Garlic-Mashed Red Skin Potatoes	Harris Ranch Garlic Fries
GF Lyonnaise Potatoes	GF Quinoa Tabouleh
Heirloom Bean Cassoulet	GF Seasonal Vegetable Medley

GF "Gluten Free"