

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

WINE BY THE GLASS

Cru, "Vineyard Montage", Monterey County, Chardonnay, 2013...8
Emmolo, Sauvignon Blanc, Napa Valley, 2016... 10
Frank Family Vineyards, Chardonnay, Carneros, 2015... 12
Duckhorn, "Migration", Pinot Noir, Russian River, 2015... 13
Alpha Omega II, Proprietary Blend, Napa Valley, 2015... 16
Justin, Cabernet Sauvignon, Paso Robles, 2016... 14
Pianetta, Petite Sirah, Paso Robles, 2014... 10
Alexander Valley Vineyards, "Sin Zin", Alexander Valley, 2014... 10

The Appetizers

Battered Fried Green Beans, Chipotle Remoulade	11.
GF Classic Prawn Cocktail, Horseradish Cocktail Sauce, Lemon	15.
Cajun Filet Tail Skillet, Tomatillo Salsa, Cilantro & Lime, Garlic Bread	15.
Dungeness Crab Cakes, Lisbon Lemons, Chipotle Remoulade	16.

The Soups

GF Five Spice Kabocha & Kuri Squash Soup, Pumpkin Seed Crème Fraiche	7.
French Onion Soup, Cognac, Gruyere, Toasted Brioche	7.

From the Farm

GF Harvest Salad, Granny Smith Apples, Cranberry Trail Mix	8.
Whole Leaf Caesar, Asiago, Parmesan, House-made Croutons & Caesar Dressing	7.
GF Warm Spinach Salad, Bacon-Onion Vinaigrette, Cinnamon Almond, Gorgonzola	7.
GF 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, Garlic Fries	22.
Chicken Breast Cordon Bleu, Prosciutto, Goat Cheese, Sun Dried Tomatoes, Balsamic-Merlot Sauce	27.
Moroccan Pumpkin & Chickpea Stew, Raisin & Date Cous-Cous	27.
Beef Filet Wellington, Portobello, Gorgonzola, Peppercorn Sauce, Fresh Herbs, Garlic Potatoes	40.
Bourbon-Mustard Glazed Salmon, Farro Risotto, Cucumber-Fennel Salad	30.

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.	30.	T-bone 20oz.	40.
Filet Medallions 2x 4 oz.	31.	Rib Eye Steak 14oz.	38.
Petite Filet 6 oz.	32.	24oz. Cowboy Cut Bone In Rib Eye	46.
Bone In Filet 12 oz.	38.	30oz. Cowboy Cut Bone In Rib Eye	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	34.
Grilled Foie Gras Rossini	16.
Triple Smoked Hand Cut Baker's Bacon	11.

Side Dishes to Share

7. Each / 3 for 18

Brussels Sprout Gratin	Creamed Spinach
GF Garlic & Chile Broccoli Rapini	Smoked Gouda & Cheddar Mac n Cheese
GF Garlic & Herb Roasted Mushrooms	Harris Ranch Garlic Fries
GF Baked Potato, Sour Cream, Chive	GF Seasonal Vegetable Medley
GF Garlic-Mashed Red Skin Potatoes	GF Maple Glazed Carrots