

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

To Start

Battered Green Beans... 13.95

Chipotle Remoulade

Ⓞ Fire Shrimp Skewer... 15.95

Mango Salsa

Ⓞ Seared Ahi Tuna... 16.95

Wasabi Cream, Edamame Salad

Ⓞ Classic Prawn Cocktail... 18.95

Horseradish Cocktail Sauce, Lemon

Cajun Filet Tail... 16.95

Tomatillo Salsa, Cilantro & Lime, Garlic Bread

Dungeness Crab Cakes... 20.95

Lisbon Lemons, Chipotle Remoulade

Crispy Calamari... 18.95

Tartar Sauce, Cocktail Sauce & Lisbon Lemon

Soups

Cup... 4.95 Bowl... 6.95

Ⓞ Five Spice Butternut Squash Soup

Toasted Pumpkin Seed Crème Fraiche

Ⓞ Vegetable & Black Bean Chili

Daily Seasonal Soup

From the Farm

Small... 6.95 Large... 14.95

Ⓞ Harvest Salad

Fresh Iceberg & Romaine Lettuce, Granny Smith Apples, dried Cranberries & toasted Pumpkin Seeds

Classic Caesar Salad

Crisp Romaine Lettuce, Asiago & Parmesan, House-made Croutons & Caesar Dressing

Ⓞ Traditional Spinach Salad

Parmesan Peppercorn Dressing, crumbled Bacon, chopped Egg, Mushrooms & Parmesan Cheese

Ⓞ Classic Wedge, Traditional or Chopped

Iceberg Wedge, diced Tomato, Green Onions, Dry Bleu Cheese, House-made Bacon Bits

Ⓞ Cinnamon Spiced Grilled Filet & Pear Salad... 34.95

Harris Ranch Filet Medallions, mixed Lettuce, Brown Sugar roasted Butternut Squash, Green Anjou Pears, local Pomegranates, Candied Pecans, Gorgonzola Cheese & Maple Balsamic Dressing

Ⓞ "Gluten Free" designations are based on information provided by our ingredient suppliers. Warning: Normal kitchen operations involve shared cooking and preparation areas. We are therefore unable to guarantee that any menu item is free from gluten or any other allergen, and we assume no responsibility for guests with food allergies or sensitivities. Avoid toast, biscuits cheese rolls, croutons and oyster crackers, as these accompaniments are not gluten free. There is no evidence to suggest that allergens are found in the wood or bark of an almond tree while being used in the cooking or smoking process that could be of concern to those individuals with nut allergies. Please inform your server of any allergies when ordering.

10-12-2021

From Our Broiler...

Usda Prime Grade Beef

Our Steaks are served with Farm Fresh Vegetables & is paired with your choice of
Garlic Mashed Potatoes, Ranch Beans, Baked Potato, Baked Yam or Natural Cut Fries

Accompanied by your choice of House-made Soup or Salad

All Steaks are topped with Maitre'd Butter

Ⓞ 12 oz. New York... 45.95

Ⓞ 6oz. Petite Filet... 46.95

Ⓞ 14oz. Ribeye Steak... 52.95

Ⓞ 24oz. Cowboy Cut Bone-in Ribeye... 69.95

Ⓞ 8oz. Flat Iron Steak... 38.95

Prime Rib

Our Steaks are served with Farm Fresh Vegetables & is paired with your choice of:

Garlic Mashed Potatoes, Ranch Beans, Baked Potato, Baked Yam or Natural Cut Fries.

Accompanied by your choice of House-made Soup or Salad

Seasoned with rosemary & garlic. Served with au jus, creamy horseradish & house steak sauce

Ⓞ 10oz. Petite Cut, Almond Smoked... 39.95

Ⓞ 14oz. Jack's Cut, Almond Smoked... 43.95

Ⓞ 30oz. Bone-in... 69.95

Steak Accompaniments

Ⓞ Shrimp Scampi...16.95

Dungeness Crab Oscar...21.95

Ⓞ Oven Roasted Chardonnay & Chive Lobster Tail...43.95

Local Favorites

Our Favorites are served with your choice of House-made Soup or Salad

Ⓞ Surf & Turf... 79.95

*6oz. Prime Filet Mignon, Chardonnay-Chive Roasted Cold Water Lobster Tail,
Twice Baked Potato & Seasonal Farm Fresh Vegetables*

Horseradish-Crusted Prime New York Steak... 48.95

12oz. Prime New York Striploin, served with crispy Orange Brussel Sprouts & Scallop Potatoes

Ⓞ Whiskey Smoked Salt & Brown Sugar Rubbed Ribeye... 56.95

14oz. Prime Ribeye Steak with Whiskey Butter, twice Baked Potato & Seasonal Vegetables

Ⓞ Pistachio Crusted Salmon...39.95

Lemon & Caper Sauce, Rice Pilaf, Seasonal Vegetables

Ⓞ Stout Beer Braised Short Rib... 41.95

Served with creamy Butternut Squash Polenta & Pomegranate BBQ Sauce

Garlic & Rosemary Chicken... 36.95

Sonoma Bone-in Chicken served with mixed Mushroom Truffle Gnocchi & roasted Asparagus

Pan Seared Halibut... 35.95

Served with Scalloped Potatoes & a Meyer Lemon Tapenade

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