

# 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

Ⓞ 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*

## 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.

11-16-2021

*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... 49.95

Ⓞ 6oz. Petite Filet... 48.95

Ⓞ 14oz. Ribeye Steak... 56.95

Ⓞ 24oz. Cowboy Cut Bone-in Ribeye... 74.95

Ⓞ 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... 41.95

Ⓞ 14oz. Jack's Cut, Almond Smoked... 48.95

Ⓞ 30oz. Bone-in... 74.95

## *Steak Accompaniments*

Ⓞ Shrimp Scampi... 16.95

Dungeness Crab Oscar... 21.95

## *Local Favorites*

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

**Almond Smoked Prime Rib & Roasted Turkey... 48.95**

*8oz Almond Smoked Prime Rib, Roasted Turkey with Herb Butter, Creamed Horseradish, Herbed Au Jus, Giblet Gravy, Cranberry Sauce, Garlic Mashed Potatoes, Apple Sausage Stuffing, Glazed Yams & Garlic Butter Broccoli*

**Roasted Turkey with Herb Butter... 39.95**

*Giblet Gravy, Cranberry Sauce, Garlic Mashed Potatoes, Apple Sausage Stuffing, Glazed yams & Garlic Butter Broccoli*

Ⓞ Surf & Turf... 84.95

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

**Horseradish-Crusted Prime New York Steak... 53.95**

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

Ⓞ Whiskey Smoked Salt & Brown Sugar Rubbed Ribeye... 59.95

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

Ⓞ Pistachio Crusted Salmon... 39.95

*Lemon & Caper Sauce, Rice Pilaf, Seasonal Vegetables*

**Pan Seared Halibut... 39.95**

*Served with Scalloped Potatoes & a Meyer Lemon Tapenade*

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