

# 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 Pairings

Daou, Cabernet Sauvignon Paso Robles, 2020 Glass...15    Bottle...58	Rombauer, Cabernet Sauvignon Napa Valley, 2018 Bottle...98
Daou, "The Pessimist", Red Wine Blend Paso Robles, 2020 Glass...16    Bottle...54	Rombauer, Chardonnay Carneros, 2020 Glass...17    Bottle...76

## To Start

Ⓞ Classic Prawn Cocktail... 18.95  
Horseradish Cocktail Sauce, Lemon

Cajun Filet Tail... 16.95  
Tomatillo Salsa, Cilantro & Lime, Garlic Bread

Crispy Calamari... 20.95  
Tossed in Garlic Sage Vinaigrette with Almonds,  
Tartar Sauce, Cocktail Sauce & Lisbon Lemon

Beer Battered Asparagus... 14.95  
Asparagus lightly battered & deep fried,  
served with creamy Horseradish

## Soups

Cup...4.95    Bowl...6.95

Soup of the Day  
Ask server for daily soup option

Ⓞ Vegetable & Black Bean Chili  
Chuckwagon Soup  
Ground Sirloin, Farm fresh Vegetables

## From the Farm

Small...6.95    Large...14.95

Ⓞ Spring Salad  
Mixed Lettuces, trio of Bell Peppers, Tomato & Red Onion,  
served with your choice of Dressing

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

Ⓞ "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.

06-07-2022

From Our Broiler...

## Harris Ranch Beef

**Our Steaks are served with Farm Fresh Vegetables & are 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*

### Usda Prime Grade

Ⓞ 12oz. **Prime** New York... 49.95

Ⓞ 14oz. **Prime** Ribeye Steak... 56.95

Ⓞ **Whiskey Smoked Salt & Brown Sugar Rubbed**  
14oz. **Prime** Ribeye... 59.95

Ⓞ **Choice New York Striploin**  
*Char-broiled New York with outstanding Flavor*  
14oz. ... 45.95

Ⓞ **Choice Ribeye Steak**  
*Rich & full of Marbling*  
14oz. ... 50.95  
24oz. **Bone-in Ribeye Steak**... 68.95

Ⓞ **Choice Filet Mignon**  
*The most tender of all Steaks*  
8oz. ... 52.95

Ⓞ **Choice Baseball Cut Top Sirloin**  
*Lean & full of Flavor*  
8oz. ... 39.95

Ⓞ **Choice T-Bone Steak**  
*Char-broiled bone-in Steak with the tenderness of a*  
*Petite Filet & full Flavor from the New York*  
20oz. ... 53.95

Ⓞ **Choice Porterhouse Steak**  
*Char-broiled bone-in Steak with the tenderness of a*  
*Filet & full Flavor from the New York*  
24oz. ... 59.95

## Prime Rib

*All Prime Rib is seasoned with Rosemary & Garlic.*  
*Served with Au Jus, creamy Horseradish & house Steak Sauce*

Ⓞ 10oz. **Petite Cut Prime Rib, Almond Smoked**... 41.95

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

Ⓞ 30oz. **Bone-in Prime Rib**... 84.95

## Steak Accompaniments

Ⓞ **Shrimp Scampi**... 17.95

*Jumbo Shrimp, cooked in Garlic & White Wine, diced Tomatoes & finished in Butter with chopped Parsley*

Ⓞ **Chardonnay Chive Roasted Lobster Tail**... 49.95

## Local Favorites

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

Ⓞ **Surf & Turf**... 99.95

*8oz. Choice Filet Mignon, Chardonnay-Chive Roasted Cold Water Lobster Tail,*  
*Twice Baked Potato & Seasonal Farm Fresh Vegetables*

Ⓞ **Pistachio Crusted Salmon**... 39.95

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

**Garlic & Rosemary Chicken**... 36.95

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

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