

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

Ⓞ Harris Ranch Tomato Gazpacho
Roma Tomatoes mixed with Cucumbers, Red Onion, Garlic & Tomato Juice

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

From the Farm

Small...6.95 Large...14.95

Ⓞ Summer Salad
Mixed Lettuces, diced Cucumber, Tomatoes, Red Onions,
Watermelon & Feta Cheese

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.

08-01-2022

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... 54.95
- Ⓞ 14oz. **Prime** Ribeye Steak... 59.95
- Ⓞ **Whiskey Smoked Salt & Brown Sugar Rubbed**
14oz. **Prime** Ribeye... 64.95

Ⓞ **Choice New York Striploin**
Char-broiled New York with outstanding Flavor
14oz. ... 52.95

Ⓞ **Choice Ribeye Steak**
Rich & full of Marbling
14oz. ... 52.95
24oz. **Bone-in Ribeye Steak**... 68.95

Ⓞ **Choice Filet Mignon**
The most tender of all Steaks
8oz. ... 54.95

Ⓞ **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**... 59.95

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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