

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

Specialty Features

6oz. Prime Filet Mignon... 56.95

Our Signature USDA Prime 6oz. Filet Mignon, served with Seasonal Farm Fresh Vegetables, choice of Side & House-made Soup or Salad

Grilled Striped Sea Bass... 39.95

Grilled Striped Sea Bass with roasted Harissa Sauce, resting on Beet Risotto, Served with Seasonal Farm Fresh Vegetables & House-made Soup or Salad

To Start

GF 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

GF Harris Ranch Tomato Gazpacho

Roma Tomatoes mixed with Cucumbers, Red Onion, Garlic & Tomato Juice

GF Vegetable & Black Bean Chili

Chuckwagon Soup

Ground Sirloin, Farm fresh Vegetables

From the Farm

Small...6.95 Large...14.95

GF 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

GF Traditional Spinach Salad

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

GF Classic Wedge, Traditional or Chopped

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

GF "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.

09-13-2022

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... 59.95

Ⓞ 14oz. **Prime** Ribeye Steak... 62.95

Ⓞ **Whiskey Smoked Salt & Brown Sugar Rubbed**
14oz. **Prime** Ribeye... 66.95

Ⓞ **Choice New York Striploin**
Char-broiled New York with outstanding Flavor
14oz ... 54.95

Ⓞ **Choice Ribeye Steak**
Rich & full of Marbling
14oz ... 54.95
24oz. **Bone-in Ribeye Steak**... 69.95

Ⓞ **Choice Filet Mignon**
The most tender of all Steaks
8oz ... 55.95

Ⓞ **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 ... 55.95

Ⓞ **Choice Porterhouse Steak**
*Char-broiled bone-in Steak with the tenderness of a
Filet & full Flavor from the New York*
24oz ... 62.95

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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08-30-2022