

# 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*

## • APPETIZERS •

**OLIVE & ROSEMARY FOUASSE LOAF**.....14  
Accompanied With Pesto, Olive Oil, Balsamic Vinegar & Whipped Butter

**SHRIMP COCKTAIL**.....19

Poached Jumbo Shrimp & Wakame Salad  
Served With Cocktail Sauce

**SPINACH & ARTICHOKE DIP**.....18

Oven Baked Spinach & Artichoke Dip  
Served With House-Made Pita Chips

**CAJUN FILET TAIL**.....21

Pan-Seared Filet Mignon Tail With  
Cajun Seasoning, Spicy Tomatillo Salsa  
& Lime Juice, Cilantro & Garlic Bread

**DUSTED & FRIED CALAMARI**.....22

Dusted & Fried Calamari Rings,  
Tentacles & Cipolline Onions,  
Finished With Cajun Salt

**FRESH BURRATA CHEESE**.....18

Antiboise, Olive Oil, Micro Greens  
& Sesame Chips

## • SOUPS & SALADS •

**FRENCH ONION SOUP**.....9

French Onion Soup With Gruyere Croutarde,  
Red Wine & Beef Broth With Tender  
Caramelized Onions

**SOUP OF THE DAY**.....7

Please Ask Your Server For Our Daily  
Soup Option

**CAESAR SALAD**.....9

Crispy Romaine Lettuce, Tempura Anchovy,  
Asiago, Parmesan, House-Made Croutons &  
Caesar Dressing

**GREEN SALAD**.....9

Glazed Pistachios, Dried Cranberry,  
Crumbled Feta & Raspberry Dressing  
Over Chopped Greens

## • STEAKS & ENTRÉES •

All Steaks Are Topped With Whiskey Butter

### FRESH ATLANTIC PISTACHIO CRUSTED SALMON.....32

Grapefruit & Orange Hollandaise

### COLD WATER LOBSTER TAIL.....64

12oz Cold Water Lobster Tail Broiled  
With Steak Butter & Fresh Lime

### PRIME RIBEYE HAMBURGER.....38

10oz Patty On A House-Made Cheese Bun,  
Red Onions, Arugula, Tomato Compote,  
Crispy Jumbo Shrimp & Chipotle Aioli,  
Served *Pink Or Not Pink*

### ACHIOTE CHICKEN.....29

Achiote Marinated Half Chicken,  
Oven Roasted & Served With Achiote Glaze

### MARINATED PORTOBELLO MUSHROOMS.....33

Marinated Portobello Mushrooms,  
Roasted Bell Peppers, Zucchini,  
Shiitake & Pine Nuts, Finished With  
Red Pepper Coulis & A Parmesan Crisp

### CREAMY TRUFFLE FETTUCCINI.....36

Fettuccini Pasta Bound In Creamy  
Black Truffle Sauce With Baby Spinach,  
Cherry Tomatoes & Shaved Parmesan

### USDA PRIME RIB

All Prime Rib Is Seasoned With Rosemary &  
Garlic, Served With Au Jus, Horseradish &  
House Steak Sauce

14oz Jack's Cut.....53

### USDA PRIME RIBEYE.....59

14oz Prime Grade Ribeye Steak, Rich In  
Flavor With Full Marbling  
*Try Our USDA Prime Ribeye With Our  
Harris Ranch Hickory & Brown Sugar Rub*

### USDA PRIME NEW YORK.....51

12oz Prime Grade New York Striploin,  
Char-Broiled With Outstanding Flavor

### USDA PRIME FILET MIGNON.....65

8oz Prime Filet Mignon, The Most  
Tender Of All Steaks

### USDA CHOICE COWBOY-CUT RIBEYE.....64

24oz. Ribeye Cooked On The Bone

### USDA CHOICE PORTERHOUSE.....62

24oz. Char-Broiled Bone-In Steak Has  
Tenderness Of Filet & Full Flavor From  
The New York

## • ENHANCEMENTS •

### SAUTÉED SHRIMP.....15

Sautèed Jumbo Shrimp With Garlic & Parsley

### SAUTÉED SHIITAKE MUSHROOM.....14

Fresh Shiitake Mushrooms Sautèed With  
Fresh Thyme

## • SAUCES •

### PEPPERCORN BRANDY SAUCE.....4

Rich Creamy Peppercorn Sauce To Smother  
Your Steak

### ITALIAN SALSA VERDE.....4

Fresh Green Herb & Olive Oil  
Paste To Compliment Your Steak

### HOLLANDAISE.....4

Velvety To Bring Out The Best  
In Your Steak

## • SIDES •

### CREAMED SPINACH.....8

Rich & Creamy

### SEASONAL VEGETABLES.....8

Ask Your Server For Our Seasonal  
Farm-Fresh Vegetables Of The Day

### BAKED POTATO.....8

Served With Cheddar, Sour Cream,  
Green Onion & Butter

### CRAB & GREEN CHILI MAC N CHEESE FOR 2.....18

Cheddar & Smoked Gouda Cheese Sauce  
With Green Chili & Picked Crab

### GARLIC ROASTED BANANA FINGERLING POTATOES.....8

Roasted Tender & Finished With  
Crushed Fried Rosemary Seasoning

### STEAK FRIES.....8

Skin On House Steak Fries

### RICE PILAF.....8

Traditional Buttered &  
Oven Baked Rice