

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

FRESH DUNGENESS CRAB CAKES26
 All Dungeness Crab Cakes Served
 With Chipotle Aioli

DUSTED & FRIED CALAMARI.....22
 Dusted & Fried Calamari Rings,
 Tentacles & Cipolline Onions,
 Finished With Cajun Salt

SPINACH & ARTICHOKE DIP.....18
 Oven Baked Spinach & Artichoke Dip
 Served With House-Made Pita Chips

TEMPURA CAULIFLOWER BITES.....19
 Cauliflower Coated In A Lemon Pepper
 Batter Served With Sweet Chili Cream

FIRE SHRIMP24
 Cajun Sauteed Shrimp With A Micro Salad,
 Meyer Lemon Olive Oil & Remoulade To Dip

CAJUN FILET TAIL.....21
 Pan-Seared Filet Mignon Tail With
 Cajun Seasoning, Spicy Tomatillo Salsa
 & Lime Juice, Cilantro & Garlic Bread

FRESH BURRATA CHEESE.....18
 Antiboise, Olive Oil, Micro Greens
 & Sesame Chips

MINI BEEF KEBABS.....23
 Bite Sized Beef Kebabs Accompanied
 With Grilled Pita Bread, Confit Garlic
 Aioli & Roasted Eggplant Sauce

• 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

STEAKHOUSE CAESAR SALAD.....9
 Crispy Romaine Lettuce,
 White Marinated Anchovy, Asiago, Parmesan,
 House-Made Croutons & Caesar Dressing

GREEN SALAD.....9
 Glazed Pistachios, Dried Cranberry,
 Crumbled Feta & Raspberry Dressing
 Over Chopped Greens

TRADITIONAL SPINACH SALAD.....9
 Parmesan Peppercorn Dressing,
 Crumbled Bacon, Chopped Egg,
 Mushrooms & Parmesan Cheese

ENTRÉES

All Entrees Include Our Harris Ranch
Seasonal Farm Fresh Vegetables

MAPLE LEAF DUCK LEG CONFIT	58
Maple Leaf Duck Confit Leg With Blueberry & Thyme Relish	
GRILLED CHILEAN SEA BASS	47
Grilled Chilean Sea Bass With Lemon & Dill Beurre Blanc	
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 <i>Pink Or Not Pink</i>	
HERB ROASTED CHICKEN	29
Herb Roasted Half Chicken With Chicken & Veal Demi Glaze Sauce	
FRESH ATLANTIC SALMON	32
<i>Your Preference Of:</i> Pistachio Crusted, Cajun Seasoned Or Simply Grilled With House-Made Hollandaise On The Side	

SIDES

CREAMED SPINACH	8
Rich & Creamy	
BAKED POTATO	8
Served With Cheddar, Sour Cream, Green Onion & Butter	
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	

VEGETARIAN

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	

STEAKS

All Steaks Are Topped With Maître 'd Butter With Garlic,
Herbs & White Wine And Include Our Harris Ranch
Seasonal Farm Fresh Vegetables

PRIME RIB OF BEEF	
All Prime Rib Is Almond Smoked & Seasoned With Rosemary & Garlic, Served With Au Jus, Horseradish & House Steak Sauce	
14oz Jack's Cut.....	53
USDA PRIME RIBEYE	
Prime Grade Ribeye Steak, Rich In Flavor With Full Marbling	
14oz.....	59
18oz.....	76
<i>Try Our USDA Prime Ribeye With Our Harris Ranch Hickory & Brown Sugar Rub</i>	
USDA PRIME NEW YORK	51
12oz Prime Grade New York Striploin, Char-Broiled With Outstanding Flavor	
USDA PRIME FILET MIGNON	
Prime Filet Mignon, The Most Tender Of All Steaks	
6oz.....	49
8oz.....	65
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	
USDA CHOICE T-BONE	57
20oz. Char-Broiled Bone-In Steak Has Tenderness Of A Petite Filet & Full Flavor From The New York	
BEEF WELLINGTON	54
Beef Tenderloin, Portobello Mushrooms & Blue Cheese Wrapped In Puff Pastry	

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	
ONION GRAVY	4
Slow Cooked Tender Onions Steeped In Thickened Beef Gravy	
HOLLANDAISE	4
Velvety To Bring Out The Best In Your Steak	