

# PRIME

## STEAKHOUSE

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### Starters

#### Seared Foie Gras \* 23

Pomegranate Sweet Onion & Fig Jam, Port Reduction Pan Sauce  
Sourdough Crostini, Micro Greens

#### Steak Tartar \* 16

Prime Tenderloin, Capers, Fresh Herbs  
Truffle Oil, Stone Ground Mustard, Shallots  
Grilled Crostini, Fleur de Sel, Quail Egg

#### Cheese & Charcuterie Plate 21

Assortment of Cheese & Cured Meats, Fig Jam  
Pickled Sweet Onion, Poached Pear, Candied Pecan

#### Roasted Bone Marrow 14

Parsley-Shallot-Caper Salad, House Bacon Jam  
Grilled Crostini

#### Tenderloin Steak Bites \* ^ 14

Cabernet Demi, Pearl Onion, Crimini Mushroom, Taro Chips

#### Bruschetta 12

Heirloom Cherry Tomato, Parsnip Puree, Capers, Basil, Olive Oil  
Balsamic Reduction, Garlic Crostini

#### Oysters on the Half-Shell \* ^ MP

Local Oyster, Wasabi Lime Cocktail Sauce  
Champagne Mignonette Granita

#### Ahi Tuna Poke \* ^ 15

Tobiko Caviar, Sweetened Tamari Soy, Wasabi Aioli  
Avocado, Sriracha, Taro Crisps

#### Seafood Cocktail \* ^ 23

King Crab Claw, Dungeness Crab, Poached Shrimp  
Poached Smoked Scallop, Mixed Greens, English Cucumber  
Citrus Vinaigrette, Wasabi Lime Cocktail Sauce

#### Crab and Shiitake Spring Rolls \* 14

Dungeness Crab, Shiitake Mushroom, Carrot, Zucchini  
Green Onion, Citrus Thai Sauce

#### Deviled Eggs 12

Ask Server for Today's Accoutrements

#### Manila Clams \* 16

White Wine, Fresh Herbs, Butter, Grilled Bread

#### Crab Cakes 18

Dungeness Crab Cakes, Baby Arugula, Saffron Citrus Aioli

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### Soups

#### Seasonal Soup MP

Ask your Server about today's Soup!

#### French Onion Soup 10

House Veal Stock, French Baguette Crouton  
Fontina, Gruyere

#### Lobster Bisque ^ 14

House Lobster Stock, Lobster Meat, Cream, Sherry, Brandy  
Chives

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### Salads

#### Wedge Salad ^ Whole 11 Half 6

Blue Cheese Dressing, Grape Tomato, Hemplers Bacon, Egg  
Toasted Hazelnut, Pickled Red Onion, Blue Cheese Crumble

#### Baby Green Salad ^ Whole 10 Half 6

Field Greens, Pomegranate Basil Vinaigrette, Strawberries  
Crispy Sweet Onion Straws, Toasted Hazelnut, Goat Cheese

#### Prime Caesar Whole 11 Half 6

Romaine Hearts, House Caesar Dressing, Anchovy  
Garlic Crouton, Shaved Pecorino Romano

#### Baby Spinach Whole 11 Half 6

Raw Honey Cider Vinaigrette, Roasted Shiitake Mushrooms  
Candied Pecans, Marinated Mozzarella, Port Poached Pears

#### Extras

Chilled Prawns 7 | Sautéed Prawns 7 | Dungeness Crab 12 | Scallop 12  
Grilled Chicken Breast 6 | Angus New York Steak 9 | Alaskan Salmon 12

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### Sandwiches

Served with our House Cut Fries. Gluten free bread available.  
Substitute ½ Baby Greens, Wedge, Caesar, Spinach Salads 3

#### Prime Burger \* 14

½ Pound House Ground Beef, Macrina Potato Bun,  
House Bacon Jam, Beechers Flagship Cheese, Tomato  
Pickled Red Onion, Arugula, Roasted Garlic Aioli  
Add Bacon 2 | Add Egg 2 | Add Avocado 2  
Sub Veggie Impossible Pattie no cost

#### Open Faced Steak Sandwich \* 16

Angus New York with Blue Cheese Crust, Thick Brioche Toast  
Caramelized Onion, Peppercorn Demi-Glace, Crispy Shallot

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^ Item is gluten free. Many additional items available with gluten free preparation. Please inform your server of requirements.

\* Contains raw or undercooked item. Consuming raw or undercooked foods may be hazardous to your health.

Food items can be cooked to preferred doneness.

18% GRATUITY WILL BE ADDED TO ALL PARTIES OF SIX OR MORE

# PRIME

## STEAKHOUSE

### Steaks

Steaks are Finished with our House Steak Butter  
Steak Temperature Guide

**Rare** – very red/cool center  
**Medium Rare** – pink with red/warm center  
**Medium** – pink with a little red/ warm center

**Medium Well** – pink center/warmer center  
**Well** – very little pink/hot center  
**Very Well** – no pink/hot center

#### CLASSIC CUTS

USDA CERTIFIED PRIME STEAKS  
St. Helen's, Pacific Northwest

35 Day Custom Dry Aged

<b>Porterhouse* ^</b>	<b>24oz</b>	<b>63</b>
<b>Delmonico* ^</b>	<b>16oz</b>	<b>57</b>
<b>Ribeye*^</b>	<b>16oz</b>	<b>49</b>
<b>Baseball Top Sirloin*^</b>	<b>12oz</b>	<b>33</b>
<b>New York*^</b>	<b>14oz</b>	<b>47</b>
21 Day Wet Aged		
<b>Filet Mignon*^</b>	<b>8oz</b>	<b>44</b>
	<b>12oz</b>	<b>53</b>

Served with choice of:  
Baked Potato, Roasted Garlic Mashed Potato  
Potato Dauphinoise, House Cut Fries

#### CONTEMPORARY CUTS

##### 8 oz Tenderloin \*^ 34

Roasted Garlic Mashed Potato, Sautéed Spinach  
Bordelaise, Garlic Chips

##### 20 oz Tomahawk \*^ 46

Bone-in Ribeye, Cowboy Rub  
House Steak Butter, Choice of Starch

##### 9 oz Shoulder Tenderloin Trio \*^ 33

-Roasted Garlic Mashed Potato, Bordelaise, Garlic Chips  
-Polenta Cake, Peppercorn Demi, Pickled Shallot  
-Oscar Style, Asparagus, Dungeness Crab, Béarnaise, Chives

##### Wagyu Flat Iron Steak & Frites \*^ 29

8 oz. Wagyu, Peppercorn Demi  
House Fries, Roasted Garlic Aioli

#### Add On to any Steak

6 oz. Lobster Tail - 20  
Oscar Style - Dungeness Crab, Asparagus, And Béarnaise 14  
Peppercorn Style - Cracked Black Pepper, Peppercorn Demi 6

### Entrees

##### Roasted Half Chicken ^ 27

Roasted Garlic Mashed Potato, Asparagus  
Herb Butter Sauce

##### Lamb Racks \*^ 30/45

Polenta Cake, Grilled Asparagus, Demi Cream Sauce

##### Kurobuta Pork Chop \*^ 36

Thick Cut Kurobuta Chop, Roasted Garlic Mashed Potato  
Asparagus, House Barbeque Jus

##### Boneless Short Ribs ^ 27

Harissa Braised Short Rib, Roasted Garlic Mashed Potato  
Sautéed Spinach, Demi Cream Sauce

##### Alaskan King Salmon \*^ 33

Squid Ink Forbidden Rice, Sautéed Spinach  
Citrus Beurre Blanc

##### Sea Scallops \*^ 34

Red Wine Raspberry Coulis, Parsnip Puree, Sautéed Spinach  
Micro Flowers & Greens

##### Seasonal Fish \* MP

Ask your Server about today's Fish!

##### Neapolitan Eggplant Stack 24

Panko Fried Eggplant, Roasted Portobello, Grilled Zucchini  
Roasted Red Pepper, Fresh Mozzarella, Marinara Sauce

### Sides for the table

#### Potatoes & More

House Fries with Aioli 5  
Roasted Garlic Mashed Potato 5

Potato Dauphinoise 7  
Mac & Cheese 9

Lobster Mac & Cheese 15  
Loaded Baked Potato 7

#### Vegetables

Sautéed Spinach 6  
Grilled Asparagus 9

Creamed Corn 6  
Wild Mushrooms 12

Fried Brussels Sprouts 7  
Roasted Rainbow Carrot 9

#### Sauces

Béarnaise 5  
Bordelaise 5

Mushroom Truffle 5  
Peppercorn Demi 5

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