

PRIME STEAKHOUSE

Appetizers

- Pan seared Maine Scallops..... spiced yam puree & green curry \$ 12
Chilled Pacific Oysters..... cucumber ice, Kettle One cocktail sauce & lavosh \$ 16
Warm 3 Cheese Fondue..... crisp apples, grapes & walnut toast \$ 10
Classic Oysters Rockefeller..... spinach, bacon and bechamel sauce \$ 18
Prime Jumbo Lump Crab Cake.....chardonnay mustard cream & micro dill \$ 12
Sweet Potato & Portabello Mushroom "Tempura" ginger, scallions & mirin \$ 10
Colossal Shrimp Cocktail..... Kettle One cocktail sauce, horseradish & lemon \$ 12

Soup & Salads

- Chef John's Soup of the Day..... \$ 8*
Warm Spinach Salad..... peppers, goat cheese, raisins & warm bacon vinaigrette \$ 8
Romaine Hearts..... garlic-anchovy vinaigrette, ciabatta croutons & reggiano parmesan \$ 8
Classic Iceberg Wedge bacon, roasted tomatoes, candied walnuts & roquefort dressing \$ 9
Tomato, Sweet Onion and Point Reyes Blue..... basil oil, balsamic & garlic chips \$ 10
Morning Picked Greens..... tear drop tomatoes, tobacco onions & herb vinaigrette \$8

PRIME TIME

USDA PRIME - HAND CUT STEAKS

- 8 oz. Filet Mignon \$ 26*
12 oz. Filet Mignon \$ 28
14 oz. Bone in K.C. Steak \$ 28
18 oz T- Bone \$ 30
18 oz. Porterhouse \$ 32
20 oz. Bone in Ribeye " Cowboy Cut" \$ 35
10 oz. Prime Rib \$20 16 oz. Prime Rib \$28 22oz. Prime Rib \$30
12 oz. Double Thick Marble Farms Pork Chop \$26

More of What You Like.....

- 12 oz. Colorado Lamb Chops*garlic, oven roasted tomatoes & rosemary \$ 28
8 oz. Venison Loin cranberry – quince compote \$ 28
Slow Roasted Sonoma Duck..... tangerine – ginger gastrique \$ 28

TEMPERATURES

Rare –red, cool center

Medium –pink center, hot

Well – cooked through

Medium Rare – red, warm center

Medium Well – slightly pink center, hot

Fresh Fin Fish & Crustaceans

- 8 oz. Alaskan King Crab Legs drawn butter & lemon \$ 26
- 16 oz. Alaskan King Crab Legs drawn butter & lemon \$38
- 10 oz. Warm Water Lobster Tail drawn butter & lemon \$38
- 8oz. Jumbo Gulf Shrimp scampi style \$24
- 8 oz. Sterling Salmon..... fresh herb & garlic butter \$24
- 8 oz. Florida Mahi Mahi..... smoked tomato – basil butter \$22
- 12oz. Swordfish Chop..... black peppercorn butter \$ 25

Sauces, Flavored Butters & Mustards

- Hollandaise \$ 3
- Bernaise \$3
- Lemon – Caper Buerre Blanc \$ 3
- Creamy Horseradish \$ 3
- Cabernet Veal Reduction \$ 3
- Au Jus \$ 2
- Black Peppercorn Butter \$ 2
- Fresh Herb & Garlic Butter \$2
- Smoked Tomato – Basil Butter \$2
- Creole Mustard \$2
- Spiced Whole Grain Mustard \$2
- Dijon & Herbs de Provence \$ 2
- Freshly Grated Horseradish \$ 2

Steak Toppings

- Point Reyes Bleu \$ 3
- Guinness Onions \$ 3
- Sautee'd Mushrooms \$ 3
- Oscar Style \$ 5

Fresh Vegetables, Rice & Fried Things

- Steamed Asparagus \$ 6
- Steamed Broccoli \$ 6
- Grilled Vegetables \$ 6
- Sugar Snap Peas \$ 6
- Sautee'd Spinach bacon & onions \$ 6
- Sautee'd Fingerling Potatoes garlic & onions \$ 6

- Baked Potato \$ 5
- Herb Frites \$ 5
- Crisp Hash Browns \$ 5
- Yukon Gold Mashed Potatoes \$ 5
- Mac & Cheese \$ 5
- Wild Rice Pilaf \$ 5