

# PRIME

## SALAD

**Spinach Salad** / with frisee, slice apples, blue cheese, sweet potato honey sherry vinaigrette

**Caesar Salad** / parmesan crisp classic caesar dressing

**Heirloom tomato** / woolwich farms goat cheese, grilled red onion vinaigrette

**Cantalope Salad** / Prosciutto di parma, buffalo mozzarella, ice wine vinaigrette

**Organic Beets** / orange, avocado, arugula and citrus vinaigrette

## APPETIZERS

**Tuna Carpaccio** / caper berries, nicoise olives, quail egg and aged balsamic

**Steak Tartare** / grilled flat bread

**Cold Shrimp Roll** / spicy sweet and sour dipping sauce

**Fried Calamari** / arugula chili salad and romesco

**Carpaccio** / manchego cheese, radicchio and extra virgin olive oil

**Soup** / of the day

**Maryland Blue Crab Cake** /confit of tomato and chipotle aioli

**Roasted Bone Marrow** /crostini and parsley salad

## COLD SEAFOOD BAR

East Coast **Oysters**

West Coast **Oysters**

Jumbo **Shrimp** Cocktail

## PASTA

**Farfalle** / smoked chicken and basil pesto

**Vegetarian** / Pasta of the Day

## PRIME CUTS

**Filet** 8 oz  
12 oz

**Flat Iron** 10 oz

**New York Strip** 10 oz  
14 oz

**Rib Eye** 20 oz

**Kansas City Bone in Striploin** 32 oz

**Rack of Lamb**

## KOBE

**Burger**

**Flat Iron** 10 oz

**Striploin** 10 oz

## POULTRY

**Chicken under a brick** /with roasted pepper bruschetta

## FISH & SHELLFISH

Live **Lobster**

Grilled Jumbo **Shrimp** / with rapini olives and cherry tomato

Grilled **Tuna** /with Asian slaw and torn nori

Steamed **Halibut** / baby bok choy and shiitaki consommé

Whole **Fish** of the Day

*On Sundays we feature our traditional Prime Rib dinner with Yorkshire Pudding, Potato Mash, Peas and Carrots*

*Family style for 4*

## SIDES

French **Fries**

Mashed **Potato**

Creamed **Spinach**

Salt Baked Yukon Gold **Potato**

Steamed **Broccoli**

Smoked **Canadian Bacon** grilled

Panko crusted **Onion Rings**

Steamed **Asparagus**

**Wild Mushroom** fricassee

Parsley buttered **Organic Baby Vegetables**

## SAUCES

With our compliments  
[one selection per entrée]

Béarnaise

Three Mustards

Prime Steak

Shallot Red Wine

Toasted Peppercorn

Creamed Horseradish

## A few words on our Cuts

**Filet** Boneless cut of meat. It is also the most tender.

**Strip Sirloin** New York Strip is the most flavourful.

**Rib Eye** The eye of the rib called “Rib Eye,” generally known for its richness and flavour.

**Flat Iron** Cut from the shoulder, second most tender cut after tenderloin.

**All of our cuts are broiled at 1800 degrees.**

*Join us for our outdoor grill on Thursday nights with special grill menu  
PRIME is also pleased to offer private dining and catering.*