

this menu prepared for you by:



bite boltTM

ANY restaurant - delivered lightning fast

bitebolt.com 805.328.5050

STARTERS

Spicy Fried Calamari

Crispy & tender with red pepper aioli

Tuna Tartare

Fresh Ahi tuna presented with chunky avocado and spicy Thai chili sauce

Mussels Mariniere

Lusty black mussels braised with white wine and sweet vermouth

Prime Rib Potato Skins

Loaded with cheese, olives, bacon & of course prime rib served with blue cheese dressing

Prime Rib Nachos

Prime's Twist on an old favorite

Stuffed Mushrooms

Jumbo lump crabmeat & large fancy mushroom in a garlic crème

Oysters Rockefeller

Fresh oysters served with our chef's special stuffing including white wine, chili Ortega, spinach and corn

Shrimp Cocktail

Large shrimp served with our special cocktail sauce

Shrimp Your Way

Sautéed gulf shrimp, choose from pepper crusted ginger sauté or spicy scampi sauce

Crab Cakes

Home style cakes with jumbo lump crabmeat dressed with coleslaw & aioli pepper sauce

SOUP

Prime Beer & Cheddar

Tangy cheeses, quality ale & chunks of prime beef

SALADS

Tender Baby Greens

Poached pear, candied walnuts, granny smith apple, Gorgonzola and red onion in honey balsamic dressing

Prime House Salad

Mixed greens, avocado, tomato, red onion, hothouse cucumber and Monterey jack in lemon-Dijon dressing

Caesar Salad

Chopped romaine, house-made croutons, Parmesan reggiano

Steak House Wedge

Iceberg Lettuce, hickory bacon, tomato, red onion and blue cheese dressing

ENTREES

Prime's Prime Rib

PRIME Steakhouse & Wine Bar is Proud to Present the Highest Quality Mid-West Beef,
Prepared as You Like It.

Prime Rib

Available with your choice of our Chef's sauce:
House-made Cream horseradish, Bleu Cheese Marsala wine or Black Peppercorn Brandy

Petit 12oz Queen 16oz King 24oz

White Marble Farms Double Bone Pork Chop

Served with green apple chutney and red onion marmalade

Filet Mignon

Grilled to perfection

Prime Stuffed Chicken Breast

10oz. Succulent chicken with spinach, herbs, tangy cheeses, red peppers and red onion in
a Gorgonzola cream sauce

Seafood Du Jour

Ask your server about tonight's fresh catch
Market price

16oz. Rib Eye Steak

Our Signature Rib Eye topped with sautéed mushrooms and onions

Chef's Special

Flat Iron steak served with braised red wine onions, topped with blue cheese

Bone in New York

14oz. Bone in New York served with our selection of special sauces

Our Chef's Stuffed Salmon

Fresh Farm raised salmon baked with spinach, cheese, Serrano Chile, onions, tomatoes &
garlic

SIDES

Smokey Six Cheese Mac & Cheese, The best Twice Baked Potato, Fresh Asparagus Spears
Ultimate Garlic Mash, Creamed Spinach, Savory Sweet Potato Mash
Seasonal Fresh Vegetable Sauté, Bold Mushroom in White Wine Butter, Bleu Cheese &
Jack Red Bliss Potatoes