

LUNCH

Soups & Salads

French onion with swiss cheese and house croutons **5**

Soup du Jour **4**

Caesar with creamy dressing, house made sourdough croutons, and parmesan crisps **6**

Italian with salami, mozzarella, olives, pepperoncini, croutons, tomatoes, and mixed greens **8**

Spinach with spiced walnuts, fuji apples, chevre, and honey mustard dressing **7**

Celery and Apple with dried cranberries, almonds, and orange yogurt dressing **6**

Mixed greens with **miso** dressing, carrots, tomatoes, cucumbers, sesame seeds, wonton crisps, and scallions **6**

Small Plates

Spring rolls with pancetta, braised cabbage, and beer mustard **6**

Shrimp with romesco and grilled lemon **10**

Seared **pork belly** on bibb lettuce with cucumber kimchi, cilantro, and korean BBQ sauce **8**

Raw beef tenderloin **steak tartare** with chives, capers, and crostini **10**

Flash fried calamari with chipotle lime aioli **8**

Hummus trio: baba ganoush, harissa, and roasted garlic **6**

Grilled beef skewers with red onion marmalade and hot calabrese peppers **10**

Charcuterie: prosciutto, salami, and spicy capicola with marinated vegetables, and whole grain mustard **9**

Cheese plate: candied pear & La Bottega gorgonzola, chevre & grape chutney, Cottonwood River cheddar & bacon jam **13**

Crab cakes with creole remoulade **8**

Flatbreads

Artichoke heart with red onions, mushrooms, swiss cheese, and red pepper aioli **9**

Pesto with oven dried tomatoes and chevre **11**

Ham and brie with apple butter and arugula **10**

Meats: canadian bacon, pepperoni, Italian sausage, mozzarella, and marinara **11**

Sandwiches

All served with house cut french fries

Smoked **turkey** on an artisan bun with ranch, bacon, bibb lettuce, swiss, and tomatoes **11**

Chicken salad with apples, raisins, and celery on sourdough with bibb lettuce **9**

Classic club on wheat toast with swiss, ham, turkey, bacon, lettuce, tomatoes, and mayo **10**

Pork fritter on French bread with lettuce, tomato, and mayo **8**

Grilled **portobello** on an artisan bun with chevre, bibb lettuce, oven dried tomatoes, and roasted red pepper aioli **10**

Smoked **pulled pork** on an artisan bun with apple slaw and green chili BBQ **10**

Italian hoagie: capicola, ham, salami, lettuce, onion, tomato, Italian dressing, and mayo **10**

Truffle **egg salad** on sourdough toast with bibb lettuce **8**

Prime Burgers

All served with house cut french fries | Sub grilled chicken breast for any burger

Prime beef with choice of cheese, lettuce, tomatoes, pickles and onions **10**

Chipotle with chipotle-lime aioli, pepper jack, jalapeños, lettuce, tomatoes, pickles, and onions **11**

Black & Bleu with blackening seasoning, bleu cheese, lettuce, tomatoes, pickles, and onions **11**

Bulgogi with korean BBQ sauce, cucumber kimchi, cilantro, and lettuce **11**

Gourmet **mushroom and swiss** with lettuce, tomatoes, pickles, and onions **11**

German Prime Burger: with sauerkraut, swiss, and special sauce on a pretzel roll **11**

Entrees

Penne with Italian sausage, parmesan cheese, and house marinara **16**

Toasted **bagel and lox** with cream cheese, capers, red onions, and tomatoes **9**

Cavatappi pasta with roasted cauliflower, pine nut, sweet red pepper, and asiago cheese **16**

Bouillabaisse: shrimp, calamari, clams, scallops, and salmon in rich saffron and tomato broth **18**



Please be advised consumption of raw or undercooked eggs or meat may increase the risk of food-borne illness for certain individuals.
20% gratuity may be added to parties of 6 or more.