

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

Grilled romaine with red onion, heirloom tomato, bacon, and blue cheese dressing 9

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

Small Plates

Grilled shrimp with pineapple salsa and spicy mango coulis 10

Shrimp spring rolls with sweet chili sauce 6

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: black bean, truffle white bean, and roasted garlic 6

Grilled beef skewers with chermoula sauce 9

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

Cheese plate: smoked gouda & stout maple sauce, gorgonzola & pear mustardo, spiced ricotta & blood orange syrup 10

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

Steak and onion with demi glace and blue cheese 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 cheese, and tomatoes 11

Classic club on wheat toast with Swiss cheese, ham, turkey, bacon, lettuce, tomatoes, and mayo 10

Toasted **bagel and lox** with cream cheese, capers, red onion, and tomato 9

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

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 & Blue with blackening seasoning, blue 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

Ranchero Breakfast Prime Burger: over easy egg, pepper jack cheese, and salsa ranchero with lettuce, tomatoes, pickles, and onions 11

Entrees

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

Fried **soft shell crab** with miso slaw and sweet chili sauce 14

Linguine with shrimp in putenesca sauce 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.