

STARTERS

CRISPY WALLEYE FINGERS

Lightly battered fingers (4) served on a bed of spring greens, & pickled onions. Served with tarter and Prime's dipping sauce 14

CRAB & ARTICHOKE DIP

Topped with toasted herb & parmesan breadcrumbs. Served with a lemon wedge & grilled crostini's 17

FIRECRACKER CAULIFLOWER

Lightly battered & fried crisp with sweet chili sauce, sesame seeds, & cilantro lime crema 12

PRIME'S CRISPY CHEESE CURDS

Ellsworth curds battered with golden ale served with smokey bacon ranch & marinara 14

MAPLE BOURBON GLAZED PORK BELLY

Served with bacon onion jam & crispy onions 15

CRISPY BUFFALO BRUSSELS SPROUTS

Topped with buffalo sauce, smoked bacon, blue cheese crumbles, creamy blue cheese dressing, & green onions 12

WALLEYE CAKES

2 delightfully crispy wild caught walleye cakes, served with tangy aioli 14

SHRIMP COCKTAIL

Served on a bed of greens, paired with tangy aioli, & cocktail sauce 17

SALADS & SOUP

Add Grilled Chicken Breast 6 | Add Grilled Salmon or (3) Shrimp 12

PRIME CAESAR SALAD

Fresh crisp romaine leaves, creamy Caesar dressing, pepperoncinis, shaved parmesan, sweet pepper drops, crostini, & lemon. Half 6 | Full 12

STEAKHOUSE WEDGE

Iceberg lettuce, buttermilk blue cheese dressing, bacon lardons, cherry tomatoes, red onions, & blue cheese crumbles Half 8 | Full 13

HOUSE SALAD

Fresh spring greens, cherry tomatoes, red onions, fresh herbs, cucumbers, parmesan, & choice of dressing Half 4 | Full 10

PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU

SOUP DU' JOUR Cup | Bowl 8 | 10

PRIME STEAKS

From the Aging Room

DRY AGED TOMAHAWK CHOP* (For two) 40oz 129
Paired with seasonal vegetable, Yukon mashed potato

1855 DRY AGED BONE-OUT RIBEYE* 16oz 69

Wet Aged Steaks

ANGUS BEEF FILET PRIME* 8oz 53
PRIME'S NEW YORK STRIP* 15oz 39
ANGUS TOP SIRLOIN* 9oz 35
WAGYU BASEBALL TOP SIRLOIN* 6oz 25

Steak Sauces

GORGONZOLA BUTTER 5
BACON ONION JAM 5
PORT PEPPERCORN DEMI 5
BEARNAISE 5
CREAMY SHERRY MUSHROOMS 6
HORSERADISH SAUCE 3

Accompaniments

(3) GRILLED JUMBO SHRIMP 12
(3) SEARED SCALLOPS IN CITRUS BEURRE BLANC 19

Sides for the Table

YUKON MASHED POTATOES 6 LOADED 8	LOADED BAKED POTATO 8	MUSHROOM RISOTTO 10
TRUFFLE PARMESAN	SMOKED GOUDA	SEASONAL VEGETABLE & PARMESAN 9
FRENCH FRIES WITH GARLIC AIOLI 8	MAC & CHEESE 12	

HOUSE SPECIALTIES

PRIME'S NEW YORK STRIP ENTREE 15oz New York Strip paired with a loaded baked potato, & seasonal vegetables 49

PARMESAN PANKO CRUSTED WALLEYE Classic rice pilaf, seasonal vegetables, citrus beurre blanc 27

ROASTED ATLANTIC SALMON Maple honey mustard glaze, charred cauliflower, Yukon Gold mashed potatoes 28

SMOKED GOUDA MAC & CHEESE Bacon, smoked gouda cheese sauce, cavatappi noodles, seasoned bread crumbs 19

GRILLED GARLIC SHRIMP LINGUINE Tossed in a creamy mornay sauce, topped with 3 grilled jumbo garlic shrimp 28

GRILLED CHICKEN ALFREDO Fettucine pasta with garlic parmesan cream sauce topped with grilled chicken breast & seasonal veg 25

PORK RIBEYE Sautéed & garnished with apples, red peppers, onions, blue cheese, drizzled with a blood orange reduction. Served with parmesan risotto, mushrooms, & seasonal vegetables. 29

SANDWICHES

Served with French Fries | Sub Side Salad 2

PRIME BURGER*

2 Quarter pound patties, smoked provolone cheese, bacon onion jam, pickle slices, & special sauce on a toasted brioche bun 19

CHICKEN SANDWICH*

Breaded chicken breast on a brioche bun, topped with smoked cheddar, bacon, lettuce, tomatoes, & pickles. Finished with sriracha & garlic aioli 17

PRIME STEAK SANDWICH*

Grilled steak, sautéed mushrooms, crispy onions, & garlic aioli, served on a toasted roll 19

AMERICANA BACON BURGER*

1 Quarter pound patty, smoked cheddar cheese, bacon, lettuce, tomato, & mayo served on a toasted brioche bun 17