

# STARTERS

**MAPLE BOURBON GLAZED PORK BELLY**  
Bacon onion jam & crispy onions 15

**CRAB & ARTICHOKE DIP**  
Toasted herb & parmesan bread crumbs.  
Served with grilled baguette 17

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

**PRIME BEEF BITES**  
8-10 oz Blend of dry aged Prime Ribeye,  
Wagyu, & Tenderloin served with onion  
Tanglers 26

**CRISPY LONELY BLONDE CHEESE CURDS**  
Ellsworth cheese curds, battered with  
Fulton Lonely Blonde Ale. Served with  
smoky bacon ranch & marinara 13

**CRISPY BUFFALO BRUSSELS SPROUTS**  
Tossed in buffalo sauce & topped with  
smoked bacon, creamy blue cheese &  
green onions 12

**WALLEYE CAKES**  
2 Pan seared crispy cakes, 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 Shrimp 9

**PRIME CAESAR SALAD**  
Romaine leaves, creamy Caesar dressing,  
peppercinis, shaved parmesan,  
herb croutons, & 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**  
Mixed greens, cherry tomatoes, red onions,  
fresh herbs, cucumbers & choice of dressing  
Half 4 | Full 8

**SOUP DU' JOUR** Cup | Bowl 8 | 10

# PRIME STEAKS

*From the Aging Room*

**1855 DRY AGED BONE-OUT RIBEYE\*** 18 oz 49  
**1855 DRY AGED BONE-IN RIBEYE\*** 22oz 64  
**40 OZ DRY AGED TOMAHAWK CHOP\*** 110

*Other Steaks*

**WAGYU NY STRIP\*** 7 oz | 14 oz 28 | 56  
**ANGUS BEEF FILET PRIME\*** 8 oz 38  
**ANGUS TOP SIRLOIN\*** 9 oz 26

*Steak Sauces*

**GORGONZOLA BUTTER** 5  
**BACON ONION JAM** 5  
**PORT PEPPERCORN DEMI** 4  
**BERNAISE** 4  
**CREAMY SHERRY MUSHROOMS** 6  
**HORSERADISH SAUCE** 4

*Accompaniments*

**GRILLED JUMBO SHRIMP** 12

*Sides  
for the  
Table*

**YUKON MASHED POTATOES** 6

**LOADED BAKED POTATO** 8

**MUSHROOM RISOTTO** 10

**TRUFFLE PARMESAN**

**SMOKED CHEDDAR**

**ASPARAGUS WITH BALSAMIC**

**FRENCH FRIES WITH GARLIC ALOLI** 8

**MAC & CHEESE** 12

**& PARMESAN** 12

# HOUSE SPECIALTIES

**PARMESAN & ALMOND CRUSTED WALLEYE** Wild rice pilaf, grilled asparagus, citrus beurre blanc 27

**ROASTED ATLANTIC SALMON** Maple honey mustard glaze, charred cauliflower, Yukon gold mashed potatoes 26

**APPLE BRIE CHICKEN** Bone-in chicken breast stuffed with apples, walnuts, dried cranberries & brie cheese with  
crispy Brussels sprouts, fettuccini noodles & parmesan sherry cream 24

**PRIME BURGER** 2 Quarter pound patties, smoked provolone cheese, bacon onion jam, pickle slices &  
special sauce on a toasted brioche bun 17

**SMOKED CHEDDAR MAC & CHEESE** Bacon, smoked cheddar cheese sauce, cavatappi noodles, seasoned bread crumbs 17

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

# SANDWICHES

Served with French Fries | Sub Side Salad 2

**AMERICANA BACON BURGER\***  
1 Quarter pound patty, smoked  
cheddar cheese, bacon, lettuce,  
tomato, and Mayo served on a  
toasted brioche bun 15

**PRIME STEAK SANDWICH\***  
Grilled beef filet, sautéed  
mushrooms, crispy onions, garlic  
aioli, served on a toasted roll 19

**CRISPY WALLEYE**  
Beer battered walleye fillet,  
tangy aioli, shredded lettuce,  
tomatoes, pickled red onions, on  
a toasted roll 16

**CHICKEN SANDWICH**  
Breaded chicken breast on  
a brioche bun, topped with  
smoked cheddar, bacon, lettuce,  
tomatoes & pickles. Finished with  
a sriracha and garlic aioli 14

(320) 589-5505 **PRIMESTEAKHOUSE.NET** 7 East State HWY 28, Morris, MN 56267

\*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.  
Gratuity of 20% automatically added to parties of 15 or more.

2.20.23