

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
and Wagyu 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 (3) Shrimp 12

PRIME CAESAR SALAD
Romaine leaves, creamy Caesar dressing,
pepperoncinis, 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

DRY AGED TOMAHAWK CHOP* 40oz 115
1855 DRY AGED BONE-OUT RIBEYE* 18 oz 53
1855 DRY AGED BONE-IN RIBEYE* 22oz 64

Other Steaks

WAGYU NY STRIP* 7 oz | 15 oz 30 | 59
ANGUS BEEF FILET PRIME* 8 oz 43
ANGUS TOP SIRLOIN* 9 oz 28

Steak Sauces

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

Accompaniments

(3) 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 AIOLI 8

MAC & CHEESE 12

& PARMESAN 12

HOUSE SPECIALTIES

LEMON PARMESAN CRUSTED WALLEYE Wild rice pilaf, grilled asparagus, citrus beurre blanc, topped with almonds 27

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

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 steak, 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.

5.11.23