

STARTERS

CRISPY WALLEYE FINGERS

Lightly battered fingers (3) served on a bed of spring greens, & pickled onions. Served with your choice of dipping sauce 12

CRAB & ARTICHOKE DIP

Topped with toasted herb & parmesan bread crumbs. Served with a lemon wedge & 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 comes with onion tanglers. Served with your choice of sauce 26

CRISPY LONELY BLONDE CHEESE CURDS

Ellsworth curds battered with Fulton Lonely Blonde ale served with smokey bacon ranch & marinara 13

MAPLE BOURBON GLAZED PORK BELLY

Served with bacon onion jam & crispy onions 15

CRISPY BUFFALO BRUSSELS SPROUTS

Tossed in buffalo sauce & topped with smoked bacon, blue cheese crumbles, creamy blue cheese, & 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, 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

Fresh spring 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* 18oz 53

Wet Aged Steaks

WAGYU NY STRIP* 15oz 59
ANGUS BEEF FILET PRIME* 8oz 43
PRIME NEW YORK STRIP* 15oz 39
ANGUS TOP SIRLOIN* 9oz 28
WAGYU BASEBALL TOP SIRLOIN* 6oz 23

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 FRENCH FRIES WITH GARLIC AIOLI 8	SMOKED CHEDDAR MAC & CHEESE 12	ASPARAGUS WITH BALSAMIC & PARMESAN 12

HOUSE SPECIALTIES

PARMESAN PANKO 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

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

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

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 17

CHICKEN SANDWICH

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

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 15