

# STARTERS

## CRISPY WALLEYE FINGERS

Lightly battered fingers (4) served on a bed of spring greens, & pickled onions. Served with your choice of dipping sauce 14

## 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\*** (For two) 40oz 129  
Paired with Seasonal vegetable, Yukon Mashed Potato

**1855 DRY AGED BONE-OUT RIBEYE\*** 18oz 62

## Wet Aged Steaks

**WAGYU NY STRIP\*** 15oz 64

**ANGUS BEEF FILET PRIME\*** 8oz 49

**PRIME NEW YORK STRIP\*** 15oz 39

**ANGUS TOP SIRLOIN\*** 9oz 33

**WAGYU BASEBALL TOP SIRLOIN\*** 6oz 25

## Steak Sauces

**GORGONZOLA BUTTER** 5

**BACON ONION JAM** 5

**PORT PEPPERCORN DEMI** 4

**BEARNAISE** 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** Classic 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

**PORK RIBEYE** Sautéed & garnished with green apple, red peppers, onions, blue cheese, drizzled with a blood orange reduction.

Served with parmesan risotto, mushrooms, and seasonal vegetables. 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