

STARTERS

CRISPY WALLEYE FINGERS (4)

Parmesan panko crusted walleye fingers on a bed of spring greens. Served with pickled onions, tartar sauce, & Prime's dipping sauce 15

CRAB & ARTICHOKE DIP

Topped with toasted herb & parmesan breadcrumbs. Served with a lemon wedge & (6) grilled crostini's 17

PRIME'S CRISPY CHEESE CURDS

Ellsworth cheese curds in a golden ale beer batter. Served with smokey bacon ranch 14

CRISPY BUFFALO BRUSSELS SPROUTS

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

SHRIMP COCKTAIL (6)

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

PRIME RIB BEEF BITES

Herb crusted Prime rib bites with crispy onion tangles and green onions. Served with queso on the side 23

FIRECRACKER CAULIFLOWER

Fried crisp in a golden ale beer batter with sweet chili sauce, sesame seeds, green onions, & cilantro lime crema 13

SALADS & SOUP

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

PRIME'S CAESAR SALAD

Fresh crisp romaine leaves, creamy Caesar dressing, pepperoncinis, shaved parmesan, sweet pepper drops, crostini, & lemon. Side 7 | Entree 13

STEAKHOUSE WEDGE

Iceberg lettuce, creamy blue cheese dressing, bacon, sliced tomatoes, red onions, & blue cheese crumbles Side 8 | Entree 14

HOUSE SALAD

Fresh spring greens, cherry tomatoes, red onions, fresh herbs, cucumbers, parmesan, & choice of dressing Side 6 | Entree 12

"PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU"

SOUP DUJOUR Bowl 8

PRIME STEAKS

From the Aging Room

DRY AGED TOMAHAWK CHOP* (For two) 40oz 129
Paired with Yukon gold mashed potatoes & seasonal vegetables

1855 DRY AGED BONE-OUT RIBEYE* 17oz 69

Wet Aged Steak

T-BONE ANGUS BEEF* 22oz 73

1855 ANGUS BEEF PRIME FILET* 8oz 55

PRIME'S NEW YORK STRIP* 16oz 39

WAGYU BASEBALL TOP SIRLOIN* 6oz 25

Steak Sauces

GORGONZOLA BUTTER 5

BACON ONION JAM 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 GOLD MASHED POTATOES 6 | LOADED 8

LOADED BAKED POTATO 8

MUSHROOM RISOTTO 10

TRUFFLE PARMESAN FRENCH FRIES WITH GARLIC AIOLI 8

SMOKED GOUDA MAC & CHEESE 12

SEASONAL VEGETABLES 10

HOUSE SPECIALTIES

PRIME'S NEW YORK STRIP ENTREE 16oz New York Strip paired with a loaded baked potato & seasonal vegetables 49

PARMESAN PANKO CRUSTED WALLEYE Classic rice pilaf, citrus beurre blanc, & seasonal vegetables 30

ROASTED NORTHERN PACIFIC SALMON Maple honey mustard glaze, charred cauliflower, & Yukon Gold mashed potatoes 33

SMOKED GOUDA MAC & CHEESE Bacon, smoked gouda cheese sauce, cavatappi noodles, seasoned breadcrumbs, with two crostini's 19

STEAKHOUSE RIGATONI Wagyu baseball steak served on top of rigatoni pasta, with sherry cream sauce, mushrooms, artichoke hearts, cherry tomatoes, and onion tangles 39

FETTUCINE ALFREDO Pasta with alfredo cream sauce, grilled chicken, & seasonal vegetables 21 | substitute (3) shrimp 27

PORK RIBEYE Grilled & garnished with orange slices, shallots, red peppers, & blue cheese. Drizzled with a cherry orange reduction. Served with mushroom risotto & seasonal vegetables 31

SANDWICHES

Served with French Fries | Sub Side Salad 3

PRIME'S DOUBLE BURGER*

2 Hearty 6oz patties, provolone cheese, bacon onion jam, pickle slices, & our special sauce on a toasted brioche bun 21

CHICKEN SANDWICH*

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

PRIME'S STEAK SANDWICH*

Grilled tri tip steak, sautéed mushrooms, crispy onion tangles, & garlic aioli. Served on a toasted French roll 19

PRIME'S AMERICANA BURGER*

1 Hearty 6oz patty, topped with cheddar cheese, lettuce, tomato, & mayo. Served on a toasted brioche bun 18
Add Smoked Bacon \$2.50