

# PRIME STEAKHOUSE GLUTEN FREE MENU

## STARTERS

\*\*Our gluten free items are made in a common kitchen, our deep fryer is not a gluten free environment. We take steps to minimize the likelihood of exposure to flour, our GF items are not recommended for guests with celiac or other high gluten sensitive disorders\*\*

### FIRECRACKER CAULIFLOWER

Oven roasted cauliflower with sweet chili sauce, sesame seeds, green onions, & cilantro lime crema 13

### CRISPY BUFFALO BRUSSELS SPROUTS

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

### PRIME RIB BEEF BITES

Herb crusted Prime rib bites on a bed of greens topped with green onions. Served with queso on the side 23

### SHRIMP COCKTAIL (6)

Served on a bed of greens, paired with tangy aioli, & cocktail sauce 19

## 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, & 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

# 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 Steaks

**T-BONE ANGUS BEEF\*** 22oz 73

**ANGUS BEEF FILET PRIME\*** 8oz 59

**PRIME'S NEW YORK STRIP\*** 13oz 29

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

### Steak Sauces

**GORGONZOLA BUTTER** 6

**BACON ONION JAM** 5

**HORSERADISH SAUCE** 3

### Accompaniments

**(3) GRILLED JUMBO SHRIMP** 12

### Sides for the Table

**YUKON GOLD MASHED POTATOES 6 | LOADED 8**

**TRUFFLE PARMESAN**

**FRENCH FRIES WITH GARLIC AIOLI 8**

**LOADED BAKED POTATO 9**

**MUSHROOM RISOTTO 10**

**SEASONAL VEGETABLE 10**

## HOUSE SPECIALTIES

**WAGYU BASEBALL ENTREE\*** Wagyu baseball steak paired with Yukon Gold mashed potatoes & seasonal vegetables 37

**PRIME'S NEW YORK STRIP ENTREE** 13oz New York Strip paired with a loaded baked potato & seasonal vegetables 39

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

**DRY AGED BONE-IN PORK RIBEYE** Grilled & garnished with orange slices, shallots, red peppers, & blue cheese. Drizzled with a cherry orange reduction. Served with mushroom risotto & seasonal vegetables 49

## SANDWICHES

Served with French Fries (Oven baked or deep fried) | 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 GF bun 21

### PRIME'S STEAK SANDWICH\*

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

### PRIME'S AMERICANA BURGER\*

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

### \*\*DESSERT OPTIONS\*\*

Chocolate Torte  
Swedish Cream