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 19

CRAB & ARTICHOKE DIP

Topped with toasted herb & parmesan breadcrumbs. Served with a lemon wedge & (6) grilled crostini's 21

PRIME'S CRISPY CHEESE CURDS

Ellsworth cheese curds in a golden ale beer batter. Served with smokey bacon ranch 16

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 19

PRIME RIB BEEF BITES

Herb crusted Prime rib bites with crispy onion tanglers 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, sweety 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

SOUP DUJOUR Bowl

8

"PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU"

PRIME STEAKS

From the Aging Room

DRY AGED TOMAHAWK CHOP' (For two) 40oz

Paired with Yukon gold mashed potatos & seasonal vegetables

1855 DRY AGED BONE-OUT RIBEYE' 17oz

Wet Aged Steak

T-BONE ANGUS BEEF 22oz

1855 ANGUS BEEF PRIME FILET. 802

PRIME'S NEW YORK STRIP' 13oz

WAGYU BASEBALL TOP SIRLOIN. 602

Steak Sauces

GORGONZOLA BUTTER 6

BACON ONION JAM 5

CREAMY SHERRY MUSHROOMS 6

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

69

73

59

29

25

SMOKED GOUDA
MAC & CHEESE 9

MUSHROOM RISOTTO 10

SEASONAL VEGETABLES 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

1855 DRY AGED BONE-OUT RIBEYE. 17oz Dry aged ribeye paired with sherry mushrooms & smoked gouda mac & cheese 75

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 15

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

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

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 | 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 19

PRIME'S STEAK SANDWICH'

Grilled tri tip steak, sautéed mushrooms, crispy onion tanglers, & 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