

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 139
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* 17oz 42

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 17oz New York Strip paired with a loaded baked potato & seasonal vegetables 55

PAN SEARED WALLEYE Walleye seasoned with herbs & spices, paired with rice pilaf, citrus sauce, & seasonal vegetables 30

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. 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

(320) 589-5505 **PRIMESTEAKHOUSE.NET** 7 East State HWY 28, Morris, MN 56267

*Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Gratuity of 20% automatically added to parties of 15 or more.

12.11.24