# PRIME STEAKHOUSE GLUTEN FREE MENU

\*\*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\*\*

# **STARTERS**

#### SHRIMP APPETIZER (4)

Jumbo shrimp seasoned to perfection in a cilantro lime sauce 15

#### CRISPY BUFFALO BRUSSELS SPROUTS

Topped with buffalo sauce, bacon, blue cheese crumbles, creamy blue cheese dressing, & green onions 10

#### FIRECRACKER CAULIFLOWER

Oven roasted with sweet chili sauce, sesame seeds, green onions, & cilantro lime crema 12

# SALADS & SOUP

Add grilled chicken breast 6 | Add grilled salmon 16 or (3) shrimp 12

#### CAESAR SALAD

Fresh crisp romaine leaves, creamy caesar dressing, pepperoncini, shaved parmesan, sweety pepper drops, & lemon Side 7 | Entree 13

#### STEAKHOUSE WEDGE

lceberg 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 7 | Entree 13

# HOUSE SPECIALTIES

SIDES

OVEN BAKED HOUSE FRENCH FRIES

OVEN BAKED TRUFFLE PARMESAN FRIES

YUKON MASHED POTATOES

YUKON LOADED MASHED POTATOES

MUSHROOM RISOTTO

CLASSIC RISOTTO

SIDE CAESAR SALAD

SIDE HOUSE SALAD

RICE PILAF

SEASONAL VEGETABLES

# **LAND & WATERS**

Choice of 2 sides

### PAN SEARED WALLEYE'

Served with a herb citrus sauce 30

# ROASTED PACIFIC SALMON'

Maple honey mustard glaze on the side 33

#### BLACKENED SALMON'

Seared & coated in a bold cajun spice 33

# MARINATED GRILLED CHICKEN BREASTS (2)

Smothered in a tangy BBQ glaze 25

# **SANDWICHES**

Served with french fries (oven baked or deep fried)

| Sub side salad 3

# CHICKEN SANDWICH'

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

## STEAK SANDWICH'

Grilled tri-tip, sautéed mushrooms & garlic aioli. Served on a toasted GF bun 15

# FRENCH DIP'

Toasted GF bun piled high with thinly sliced prime rib, melted provolone, garlic aioli 22

# SIGNATURE STEAKS AGED IN HOUSE

Choice of 2 sides

WAGYU BASEBALL TOP SIRLOIN' 37

WET AGED NEW YORK STRIP' 55

WET AGED CAB BONE-OUT RIBEYE' 49

**1855 PRIME FILET** 69

DRY AGED BONE-IN PORK RIBEYE' 39

DRY AGED PRIME BONE-OUT RIBEYE' 79

DRY AGED TOMAHAWK CHOP' 139

## BURGERS

Served with french fries (oven baked or deep fried)
| Sub side salad 3

## BACON AMERICANA BURGER'

6oz beef patty topped with cheddar cheese, lettuce, tomato, smoked bacon, & mayo. Served on a toasted GF bun 18

### MUSHROOM MELT BURGER'

6oz beef patty topped with melted cheddar, provolone cheese, & sauteed mushrooms. Served on a toasted GF bun 14

## THE LUXE STEAK BURGER'

Half pound aged steak patty ground in house stacked with smoked bacon, melted pepper jack cheese, romaine, mayo, & BBQ sauce. Served on a toasted GF bun 25

# STEAK SAUCES

STEAK SAUCE 1

HORSERADISH SAUCE 3

# **ACCOMPANIMENTS**

GORGONZOLA BUTTER 6

(3) GRILLED JUMBO SHRIMP 12