

STARTERS

CRISPY CHEESE CURDS

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

CREAMY BACON SPINACH DIP

Rich creamy blend of cheeses, crispy bacon, & tender spinach. Served with (8) grilled crostini 15

ROASTED BONE MARROW

Rich, oven-roasted beef marrow served with six grilled crostini, stone-ground mustard, pickled onions, & capers, finished with a sprinkle of flaky sea salt 24

CRISPY WALLEYE FINGERS (4)

Parmesan panko crusted walleye fingers on a bed of spring greens. Served with pickled onions, & tartar sauce 19

SHRIMP APPETIZER (4)

Jumbo shrimp seasoned to perfection in a cilantro lime sauce 15

FIRECRACKER CAULIFLOWER

Fried crisp in a golden ale beer batter 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

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, sweet pepper drops, crostini, & lemon Side 7 | Entree 14

HOUSE SALAD

Fresh spring greens, cherry tomatoes, red onions, cucumbers, parmesan, & choice of dressing Side 8 | Entree 15

SOUP DU JOUR

House made soup using fresh, seasonal ingredients Cup | Bowl 5 | 9

HOUSE SPECIALTIES

SIDES

HOUSE FRENCH FRIES

TRUFFLE PARMESAN FRIES

YUKON MASHED POTATOES

YUKON LOADED MASHED POTATOES

MUSHROOM RISOTTO

CLASSIC RISOTTO

SIDE CAESAR SALAD

SIDE HOUSE SALAD

BUFFALO MAC & CHEESE

CUP OF SOUP

SEASONAL VEGETABLES

SMOKED GOUDA MAC & CHEESE

LAND & WATERS

Choice of 2 sides

PAN SEARED WALLEYE*

Served with a herb citrus sauce 32

ROASTED PACIFIC SALMON*

Maple honey mustard glaze on the side 34

BLACKENED SALMON*

Seared & coated in a bold cajun spice 34

MARINATED GRILLED CHICKEN BREASTS (2)*

Smothered in Prime's secret whiskey bourbon glaze 26

BURGERS

Served with french fries | Sub side salad 3

BACON AMERICANA BURGER*

6 oz beef patty topped with cheddar cheese, lettuce, tomato, smoked bacon, & mayo.

Served on a toasted brioche bun 16

THE LUXE STEAK BURGER*

Half-pound aged steak patty, ground in house, stacked with smoked bacon, melted pepper jack cheese, romaine, onion tanglers, cheese curds, mayo, & whiskey BBQ sauce. Served on a toasted brioche bun 29

CHEF'S FEATURES

PRIME POT PIE

A warm, buttery pastry crust baked over a rich filling of tender vegetables & seasonal flavors, paired with your choice of crisp house or caesar salad 15

TRUST US

Let our chefs surprise you with a one-of-a-kind creation inspired in the moment. No set menu, no set price, just an unforgettable experience built around the best ingredients of the day.

SIGNATURE STEAKS AGED IN HOUSE

Choice of 2 sides

MARINATED PORK CHOP 25

WAGYU BASEBALL TOP SIRLOIN* 39

WET AGED NEW YORK STRIP* 55

WET AGED BONE-OUT RIBEYE* 59

PRIME FILET* 69

DRY AGED PRIME BONE-OUT RIBEYE* 79

DRY AGED TOMAHAWK CHOP* 149

STEAK SAUCES

HOUSE STEAK SAUCE 3

HORSERADISH SAUCE 3

ACCOMPANIMENTS

SAUTEED MUSHROOMS 3

CREAMY SHERRY MUSHROOMS 6

GORGONZOLA CHEESE 6

SEASONAL BUTTER COMPOUND 6

(3) GRILLED JUMBO SHRIMP 12

PASTA

Served with 2 garlic herb crostini

CHICKEN FETTUCCINE ALFREDO*

Alfredo cream sauce with grilled chicken 21

SHRIMP FETTUCCINE ALFREDO*

Alfredo cream sauce with (3) shrimp 26

STEAKHOUSE RIGATONI*

Wagyu baseball steak served atop rigatoni pasta, with sherry cream sauce, mushrooms, artichoke hearts, sundried tomatoes, & onion tanglers 48

SMOKED GOUDA MAC & CHEESE*

Bacon, smoked gouda cheese sauce, cavatappi noodles, & seasoned breadcrumbs 12

Add crispy buffalo chicken 6

SANDWICHES

Served with french fries | 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 brioche bun 18

ROYAL CRIMSON HONEY CHICKEN MELT

Grilled chicken breast piled high with smoked bacon, lettuce, pickles, provolone cheese, crispy fries, & hot honey ranch, on a toasted brioche bun 24

FRENCH DIP*

Tender, herb crusted beef, thinly sliced piled high with melted provolone, garlic aioli, & crispy fried onions on a toasted hoagie roll. Served with au jus 19

Add sauteed mushroom 20

“PLEASE ASK YOUR SERVER FOR OUR GLUTEN FREE MENU”

(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 10 or more to recognize exceptional service, gratuity may be distributed among all staff.