

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 12

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

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, & lemon
Side 7 | Entree 14

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

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 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 a tangy BBQ glaze 26

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 18

FRENCH DIP*
Tender, herb crusted beef, thinly sliced piled high with melted provolone, garlic aioli, on a toasted GF bun. Served with au jus 19

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 CAB BONE-OUT RIBEYE* 55

1855 PRIME FILET* 69

DRY AGED BONE-IN PORK RIBEYE* 39

DRY AGED PRIME BONE-OUT RIBEYE* 79

DRY AGED TOMAHAWK CHOP* 149

BURGERS

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

BACON AMERICANA BURGER*
6 oz beef patty topped with cheddar cheese, lettuce, tomato, smoked bacon, & mayo. Served on a toasted GF bun 16

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 29

STEAK SAUCES

HOUSE STEAK SAUCE 3
HORSERADISH SAUCE 3

ACCOMPANIMENTS

SAUTEED MUSHROOMS 3
GORGONZOLA BUTTER 6
SEASONAL BUTTER COMPOUND 6
(3) GRILLED JUMBO SHRIMP 12