

# PRIME

— AT —

## RESERVE

### *great beginnings*

#### **Mussels**

white wine, butter herb roasted  
garlic sauce, crostini | 16

#### **Brussels Sprouts**

crispy prosciutto, parmesan,  
balsamic glaze | 12

#### **Shrimp Cocktail**

old bay, cocktail  
sauce, lemon wedge | 16

#### **Lamb Lollipops**

four herb rubbed lamb lollipops,  
mint jelly | 26

#### **Lobster Mac n' Cheese**

lobster claw and knuckle, swiss bechamel,  
parsley, cavatappi, cracker crumble | 18

#### **Zucchini Fries**

hand cut and breaded fried zucchini  
with prime aioli | 12

### *bowls & greens*

#### **Soup du jour**

5/7

#### **French Onion Crock**

8

#### **Wyndmere Salad**

spring mix, spiced pecans, dried  
cranberries, feta, balsamic vinaigrette | 11

#### **Caesar Salad**

romaine, parmesan, croutons,  
anchovies, caesar dressing | 9

#### **Wedge Salad**

wedge iceberg lettuce with blue cheese  
crumbles, bacon, cherry tomatoes, croutons,  
blue cheese dressing | 12

#### **Seasonal Salad**

spinach, arugula, strawberries, goat cheese,  
candied pecans, warm bacon vinaigrette | 15

Add:

chicken 7 | shrimp 9

salmon 11 | sirloin 17

Dressing Selection: ranch (GF), italian (GF),  
thousand island (GF), balsamic vinaigrette (GF),  
champagne vinaigrette (GF), blue cheese (GF),  
caesar, warm bacon vinaigrette (GF)

GF-This item can be prepared gluten friendly. Ask your server for gluten free options. \* Consumer advisory: items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked beef, lamb, eggs, fish, pork, poultry or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

## a la carte

### PRIME CUTS

<b>NY Strip*</b> (12 oz)	58
<b>Ribeye Tomahawk*</b> (32 oz) must order 24 hours in advance	145
<a href="#">click here to order</a>	

<b>Filet*</b> (7 oz)	49
<b>Ribeye*</b> (12 oz)	48
<b>Sirloin*</b> (6/ 9 oz)	17/24
<b>Fresh Catch</b>	market
<b>Pork Chop*</b> (12 oz)	20
<b>Dill Seared Salmon</b> (7 oz)	19
<b>Swordfish Steak</b> (6 oz)	12
<b>Grilled Portabella Mushroom</b>	10

## sides

<b>Truffle Mac n' Cheese</b> cavatappi pasta, truffle oil, swiss bechamel	10
<b>Loaded Baked Potato</b> butter, sour cream, cheese, green onion, bacon	6
<b>Broccolini</b>	6
<b>Garlic Mashed Potatoes</b>	4
<b>Roasted Vegetable Orzo</b>	5
<b>Asparagus</b>	6
<b>Halved Brussels Sprouts</b>	5
<b>Goat Cheese Creamed Spinach</b>	9
<b>Vegetable Medley</b>	5
<b>Side House or Caesar Salad</b>	5

## entrees

**Crab Stuffed Shrimp**  
bearnaise sauce, broccolini,  
mashed potatoes | 34

**Chicken Madeira**  
provolone cheese, madeira  
wine demi glace, mashed  
potatoes, asparagus | 28

**Truffle Mushroom Ravioli**  
garlic cream sauce, spinach,  
wild mushrooms (vegetarian) | 24

**Lobster Mac N' Cheese**  
lobster claw and knuckle, swiss  
bechamel, parsley, cavatappi,  
cracker crumble | 27

**6/9oz Grilled Sirloin Diavolo**  
three shrimp, diavolo sauce, roasted  
vegetable orzo | 26/33

## saucers & toppers

### SAUCES & TOPPERS \$3

<b>Bearnaise Sauce</b>
<b>Demi-Glace</b>
<b>Brandy Peppercorn Demi-Glace</b>
<b>Blue Cheese Crust</b>
<b>Truffle Butter</b>
<b>Caramelized Onions</b>
<b>Sauteed Wild Mushrooms</b>
<b>Prime Aioli</b>
<b>Cowboy Butter</b>
lemon zest, parsley, chives, thyme, dijon mustard, garlic, paprika, salt, black pepper, cayenne pepper, red pepper flakes
<b>Oscar Style</b>
asparagus, crab cake, bearnaise sauce   12