

• **APPETIZER** •

choice of one

SHRIMP MARTINI

sous vide jumbo prawns, smoked tomato
and whiskey aioli

"PRIME" SIGNATURE CAESAR

romaine hearts, grana padano, warm double
smoked bacon, hand torn focaccia

HEIRLOOM BEET & ARUGULA

whipped ontario goat cheese, toasted pistachio,
truffle crumb, banyuls vinaigrette

CARAMELIZED ONION SOUP

niagara brewing company amber eh!
smoked provolone, san marzano tomato

BEEF CARPACCIO

baby rocket, grana padano, truffled peach,
10 year balsamic

ICEBERG WEDGE SALAD

cucumber, grape tomato, blue cheese, maple glazed
bacon greek yogurt enriched ranch

LOBSTER BISQUE

courvoisier scented, saffron foam

CRISPY FRIED CALAMARI

(upgrade \$7)

cherry peppers, lemon chive aioli

• **MAIN** •

choice of one

MUSHROOM RAVIOLI

roasted cauliflower, baby arugula,
truffle carpaccio, cream

LINGUINE CARBONARA

smoked chicken and bacon, zucchini ribbons,
caramelized onion cream sauce

**BACON ROASTED BEEF
TENDERLOIN MEDALLIONS**

(upgrade to a 10 oz fillet for \$19)

roast garlic mash, maple brussel
sprouts, whiskey peppercorn

**"EVERYTHING" CRUSTED
ATLANTIC SALMON**

blue potato, asparagus, hot and sour carrot jus

FETTUCCHINE BOLOGNESE

The original sauce from "La Bologna la Grassa"
made with veal, beef and sausage

**8OZ. PRIME NEW YORK
STEAK FRITES**

(upgrade to a 16 oz steak \$19)

HERITAGE HALF CHICKEN

lemon thyme rubbed, roast garlic mash, red wine jus

• **DESSERT** •

choice of one

**PRIME'S "10 STOREY"
CHOCOLATE CAKE**

nutella pudding, hazelnut
cookie crumb

**STICKY TOFFEE
PUDDING**

skor crunch, vanilla ice
cream, toffee sauce

**CHEESECAKE
IN A JAR**

bourbon scented sour cherries,
cornflake crunch

\$89 PER PERSON ++