

FOR A START

PRIME'S JUMBO SHRIMP COCKTAIL 21
Sous vide prawns, Grey Goose cocktail sauce

CARAMELIZED PORK BELLY 18
All day sous vide, compressed apple, cauliflower & cashews

SWEET, STICKY & SPICY DUCK WINGS 17
Peach and ghost pepper jam, duo of sesame

PRIME SIGNATURE CAESAR 15
Torn focaccia, hearts of romaine, smoked bacon

CRISPY FRIED CALAMARI 17
Cherry peppers, lemon chive aioli

STEAK & CHOPS

PRIME'S CANADIAN RESERVE STEAKS

We choose our steaks based on taste, tenderness, and our guests enjoyment.
Our starting point is AAA, moving along to Angus, and finally PRIME

BLUE RARE | cool centre, deep red throughout
RARE | deep red throughout

MED RARE | pink edge, deep red centre
MEDIUM | light pink throughout

MED WELL | light pink centre line
WELL | fully cooked
CHICAGO STYLE | charred outside, best served med-rare

HAND CUT CANADIAN AAA BEEF
High quality grade with visible marbling

BLACK ANGUS TENDERLOIN
7 OZ. 49 10 OZ. 59

NEW YORK STRIP LOIN 53
14 OZ.

BUTCHER'S BLOCK
In-house dry aged beef

BLACK ANGUS "COWBOY" 79
21 oz. bone in rib steak

CERTIFIED ANGUS RIB-EYE 65
16 OZ.

SURF WITH YOUR TURF

GARLIC BUTTER SHRIMP
15

PAN SEARED SCALLOPS
21

LOBSTER TAIL 6 OZ.
25

SAUCES

4
Blue cheese cobbler
Whiskey peppercorn jus
White truffle butter
Brown butter béarnaise
Bacon onion marmalade
Red wine jus

SIDES

12
Truffled Parmesan frites, roasted garlic aioli
Steamed asparagus, brown butter béarnaise, 10 year old balsamic dice
Maple smoked bacon smashed brussel sprouts

Colossal "loaded" baked potato
Roasted garlic smashed Yukon Golds "Load It Up Chef" - add 3
Forest mushrooms, thyme scented red wine jus
Twice baked gratin potato

SOMETHING ELSE

FOREST MUSHROOM RAVIOLI 32
Roasted cauliflower, charred brussels, truffle cream

HERITAGE 1/2 CHICKEN 35
Mushroom "cappuccino"

FETTUCCHINE BOLOGNESE 29
The original sauce from "la Bologna la grassa" veal, beef, sausage

"EVERYTHING" CRUSTED ATLANTIC SALMON 37
Cracked seed crust, truffle blue potato, carrot and lime jus

LINGUINI CARBONARA 29
Smoked chicken, bacon, zucchini ribbons, caramelized onion cream sauce

ASK ABOUT OUR DAILY BEER AND WINE SPECIALS

JOHN CASCIATO - EXECUTIVE CHEF | FREDERIC CAYUELA - DIRECTOR OF FOOD & BEVERAGE