

# PORTLAND PRIME

## DINNER

### PRIMERS

#### CHARCUTERIE AND FROMAGE

Artisanal and international selections

3 item tasting   \$11

5 item tasting   \$18

#### NINKASI-BATTERED SWEET ONION RINGS

Served with chipotle ranch and malted caramelized onion ketchup   \$10

#### BEEF WELLINGTON

Beef rib loin with mushroom duxelles, Dijon mustard wrapped in puff pastry and served with port wine reduction   \$12

#### BAKED FROMAGE DUO

Hazelnut-encrusted brie and pretzel-encrusted bleu cheese served with toast points, balsamic reduction and fresh fruit   \$12

#### CALAMARI FRIES

House-cut calamari brined in buttermilk, topped with five-spice powder, Fresno chili, cilantro and citrus   \$12

#### OYSTERS ROCKEFELLER

Freshly shucked oysters topped with spinach, Pernod and seasoned breadcrumbs   \$15

#### OVEN-ROASTED DUNGENESS CRAB DIP

Served with housemade tortilla chips   \$15

#### SEAFOOD TOWER

Includes oven-roasted crab dip, calamari fries, poached prawns and freshly shucked oysters   \$45

#### PRAWN COCKTAIL TRIO

Tiger prawns with shredded iceberg lettuce and classic cocktail sauce, Shoyu soy sauce with sesame wasabi, and a bloody mary shooter   \$16

#### DUNGENESS CRAB CAKES

Served with tomato gazpacho and sauce gribiche   \$16

#### AHI TUNA

Ahi sashimi with wontons, mung beans, kaiware sprouts, sweet garlic chili sauce, five-spice powder and crème fraiche   \$16

### SOUPS & SALADS

#### HOUSEMADE SOUP OF THE DAY

Cup \$5   Bowl \$7

#### OVEN-BAKED FRENCH ONION SOUP

Caramelized onion soup topped with parmesan, Gruyere and Swiss cheeses   \$8

#### WEDGE SALAD

Crisp iceberg lettuce with applewood-smoked bacon, tomato, crispy onion with smoked tomato nage and bleu cheese dressing   \$8

#### CAESAR SALAD\*

Crisp romaine hearts with focaccia croutons, tomato and parmesan cheese   \$8

#### PRIME CHOPPED SALAD

Mixed field greens tossed with tomato, cucumber, red onion, pickled fennel, pumpkin seed, roasted garbanzo beans, Granny Smith apple, radish, Tillamook cheddar with champagne raspberry vinaigrette   \$10

#### BEEFSTEAK TOMATO AND FRESH MOZZARELLA SALAD

Fresh beefsteak tomato, basil and watercress with aged balsamic and extra-virgin olive oil   \$10

### STEAKS, CHOPS & PRIME SPECIALTIES

DINNER ENTREES SERVED WITH A PRIME CHOPPED SALAD

Our highly marbled steaks are hand-cut daily and aged for a minimum of 28 days for extra tenderness and flavor.

#### FLAT IRON STEAK

48-hour marinated flat iron steak served with caramelized pear, pear balsamic reduction, pan-seared foie gras, zucchini and whipped potatoes   \$34

#### BRAISED BEEF SHORT RIBS

Braised short ribs, served with red onion marmalade, red wine roasted garlic braising jus and whipped potatoes   \$31

#### HOUSE DOUBLE-CUT PORK CHOP

House-cut, fire-grilled pork chop served with Milanese-style pan-seared egg, mascarpone caper Roma tomato cream sauce and whipped potatoes   \$29

#### PRIME BASEBALL-CUT TOP SIRLOIN

Served with housemade demi-glace   \$34

#### FILET MIGNON

Served with whipped potatoes   \$41

#### HOUSE-CUT PRIME RIBEYE STEAK

Served with four cheese compound butter, bourbon demi-glace and whipped potatoes   \$38

#### CARVED ANGUS PRIME RIB OF BEEF

Served with au jus, horseradish sauce and whipped potatoes   \$38

#### NEW YORK STEAK AU POIVRE

Lightly crusted with a four peppercorn blend and served with green and pink peppercorn cognac sauce   \$39

#### BRAISED LAMB SHANK

Slow-braised lamb shank with Spanish sherry demi-glace, lemon scented cous cous, grape, rosemary-spiced walnut, and feta   \$34

#### MESQUITE-ROASTED CHICKEN CHOP

Boursin-stuffed, fire-roasted chicken chop served with mirapoix, housemade Maderia cream sauce, fresh herb and whipped potatoes   \$26

### SEAFOOD

#### WILD DIVER SCALLOPS

Seared diver scallops with roasted tomato fish fume, Dungeness crab risotto cake, radish, fennel and asparagus   \$31

#### PACIFIC NORTHWEST WILD SALMON FILET

Served with romesco sauce, parsnip puree and fingerling potatoes   \$27

#### DUNGENESS CRAB CAKES

Served with tomato gazpacho, sauce gribiche and asparagus   \$28

#### SEAFOOD PASTA

Pappardelle pasta with scallops, prawns, cold-smoked salmon, arugula, artichokes and citrus wine cream sauce   \$28

#### RAVIOLI

Local and seasonal ingredients. Inquire with your server for the day's preparation   \$22

#### PAN-SEARED AHI TUNA STEAK

Peanut and sesame-encrusted ahi tuna steak, served with sushi rice, chili plum sauce, peanuts, crispy rice noodles and wasabi   \$29

#### PAN-SEARED SEA BASS

Fresh sea bass served with roasted red pepper polenta, mixed vegetables with a citrus champagne and pink peppercorn cream sauce   \$29

### SIDE ACCOMPANIMENTS

\$8 per selected item

Whipped potatoes with caramelized garlic and herb boursin cheese

Bleu cheese potatoes au gratin

Truffled macaroni and cheese

Baked potato with sour cream, chives, applewood-smoked bacon, butter and Tillamook cheddar

Creamed corn with shallot bourbon butter

Sizzling mushrooms with port and shallot

Grilled asparagus with brown butter and toasted hazelnuts

Creamed spinach with bleu cheese and white wine

Green beans with almondine and shallot

*\*Notice: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

WINE LIST

PORTLAND PRIME GLASS WHITES

Sparkling- Domaine Ste. Michelle Brut WA	9	34
Champagne- Piper Heidsieck Champagne FR 187ml	13	50
Riesling- Chateau Ste. Michelle Columbia Valley WA	9	34
Dry Riesling- Pacific Rim Columbia Valley WA	9	34
Moscato- CK Mondavi CA	7	26
Sauvignon Blanc- Kato NZ	10	38
Sauvignon Blanc- Pushback Napa Valley CA	11	42
Pinot Gris- Joel Gott OR	10	38
Pinot Gris- King Estate Winery OR	11	42
Chardonnay- Chateau Ste. Michelle WA	8	30
Chardonnay- Frei Brothers Sonoma CA	9	34
Chardonnay- Charles Krug Napa Valley CA	12	46
Chardonnay- Sonoma Cutrer “RRR” CA	13	50

BUBBLES

Domaine Ste. Michelle Brut WA	34
Piper Sonoma Blanc De Blanc CA	50
La Marca Prosecco IT	40
Schramsberg Blanc De Blanc CA	58
Argyle Brut OR	69
Nicolas Feuillatte Blue Label Brut Champagne, FR	60
Perrier-Jouet Brut FR	82
Veuve Cliquot Yellow Label Brut FR	105
Dom Perignon FR	250

CHARDONNAY

Simi Sonoma County CA 35	
Benziger Family Winery Carneros CA	37
Chateau Ste. Michelle Canoe Ridge Columbia Valley WA	40
Adelsheim Willamette Valley OR	42
Novelty Hill “Stillwater Vineyard” WA	43
Rodney State Estate Chalk Hill Sonoma County CA	43
MacMurray Ranch Sonoma County CA	45
Hess Su'skol Vineyard Napa Valley CA	45
Ferrari Carano Sonoma County CA	54
Maison Joseph Drouhin Pouilly-Fuisse FR	49
Frog’s Leap Napa Valley CA	60
Domaine Drouhin Arthur Dundee Hills OR	63
Argyle Nuthouse Willamette Valley OR	75
Rombauer Carneros CA	78
Sonoma Cutrer “Les Pierres Vineyard” Sonoma CA	85
Franciscan Cuvee Sauvage Napa Valley CA	75
Cakebread Napa Valley CA	90

SAUVIGNON BLANC

Chateau Ste. Michelle Horse Heaven Vineyard WA	34
Craggy Range Te Muna Road Martinborough NZ	39
Roth Estate Alexander Valley CA	42
St. Supery Napa Valley CA	38
Cakebread Napa Valley CA	58

PINOT BLANC

Erath Willamette Valley OR	34
Adelsheim Willamette Valley OR	39

PINOT GRIS

Cooper Mountain Reserve Willamette Valley OR	34
Adelsheim Willamette Valley OR	41
WillaKenzie Estate Willamette Valley OR	45
Santa Margherita Pinot Grigio IT	50

PORTLAND PRIME MARTINI

Served with a generous pour of top shelf spirits, choose from Maytag blue cheese, anchovy or jumbo queen olives	14
Choose from:	
CHOPIN - Poland - Potato	
CI ROC - France - Frosted Grape	
AMERICAN HARVEST - Idaho - Organic Winter Wheat	
BELVEDERE - Poland - Gold Rye	
GREY GOOSE - France - French Wheat	
HENDRICK’S GIN - Scotland - Cucumber & Rose Petals	

CRAFTED MARTINIS & COSMOPOLITANS

BERRY MARTINI	
Stoli Blueberry, Chambord, fresh lime and simple syrup, and sugar rim.	9
LEMON DROP	
Grey Goose Citron Vodka, orange liqueur, fresh lemon juice and bakers sugar rim.	9
NAUGHTY MARTINI	
A rich chocolate martini with a raspberry liqueur finish, served with a cocoa sugar rim, that's how you say amore.	10
THE ROSE CITY	
Finlandia Cranberry Vodka, orange liqueur, simple syrup, fresh lemon, orange and cranberry juices, shaken, served up with a sugar rim.	10
POMEGRANATE MARTINI	
Grey Goose Vodka, fresh lime juice with simple syrup and Pom juice, served with a sugar rim.	10
KEY LIME MARTINI	
Grey Goose Vodka, muddled lime, a dash of fresh lemon, simple syrup, cream, served with a graham cracker rim.	9
WHITE APPLE MARTINI	
Apple liqueur, Belvedere Vodka, Vanilla lime syrup and a splash of cranberry.	10

FEATURED OREGON WINES



ENJOY PREMIUM OREGON WINES FROM THE  
KEG, MADE ESPECIALLY FOR US  
BY OUR NEIGHBORS IN THE VALLEY

Rock Point Pinot Grigio OR

9

Rock Point Pinot Noir

10

Willamette Valley VIneyards Pinot Noir OR

12

Sokol Blosser Pinot Noir Willamette Valley OR

14

RIESLING AND AROMATIC WHITES

Columbia Winery Cellarmaster Riesling WA	34
Erath Vineyards Dry Riesling Willamette Valley OR	33
Sokol Blosser Evolution White Blend 14th Edition OR	39

OREGON PINOT NOIRS

Cooper Hill Willamette Valley	38
Cloudline Willamette Valley	40
Cooper Mountain Reserve Chehalem Mountain- Organic	52
Dobbes Family Estate “Grand Assemblage” VW	50
Adelsheim Vineyards Willamette Valley	53
King Estate Winery Willamette Valley	54
Alchemist “La Colina Vineyard” Willamette Valley	57
Erath Estate Selection Dundee Hills	60
WillaKenzie Estate Willamette Valley	60
Ponzi Vineyards Estate Willamette Valley- Organic	62
WillaKenzie Estate “Pierre Leon” Willamette Valley	69
The Four Graces Reserve Dundee Hills	75
Domaine Drouhin Dundee Hills	80
DePonte Cellars Dundee Hills	82
Archery Summit Willamette Valley	95
Ponzi Vineyards Estate Reserve WV- Organic	95
Sokol Blosser Estate Dundee Hills- Organic	98
King Estate Domaine Willamette Valley- Organic	110
Argyle Nuthouse Willamette Valley	105
Domaine Drouhin “Laurene” Dundee Hills	130

PINOT NOIRS

Macmurray Ranch Sonoma CA	50
Rochioli Russian River Valley CA	110
Pahlmeyer Sonoma CA	115

SYRAH / PETITE SYRAH

Chateau Mont Redon Cotes du Rhone FR	35
McWilliams Handwood Estate Shiraz AU	37
Taltarni "Pyrenees" Shiraz AU	42
Novelty Hill Columbia Valley WA	42
Kinton Santa Barbera County CA	43
Girard Petite Syrah Napa Valley CA	60
Spring Valley "Nina Lee" Walla Walla WA	110

We Are Happy To Verify Vintages On Any Of Our Wines

COCKTAILS

PORTLAND PRIME COLLECTION

THE PRIME BAR COCKTAIL	
Grey Goose Citron Vodka, Fresh lemon juice, simple syrup, shaken and served over with a float of champagne.	9
THIRD AND ASH	
One third Trillium Absinthe, two thirds Champagne, the perfect compliment to a dozen oysters.	9
PRIME MARY	
Your choice; House infused bacon vodka or Hot monkey Vodka with house mix.	8
MOSCOW MULE	
Stolichnaya Vodka, House made ginger lime syrup and a splash of soda.	9
ULTIMATE ROB ROY	
Macallan 12 yr Scotch, Noilly Pratt sweet vermouth, and dash of Peychaud’s bitters, stirred.	12
PRIME MARGARITA	
Herradura Silver Tequila, Gran Marnier, fresh squeezed lime juice, and a splash of pineapple, shaken and served up or over.	10
OLD FASHIONED	
Jack Daniels Whiskey, Angostura and Peychaud's Bitters, superfine sugar, with fresh muddled oranges and a splash of soda.	9

PORTLAND PRIME GLASS REDS

Pinot Noir- Benton Lane Estate OR	11	42
Pinot Noir- Erath Vineyards Willamette Valley OR	11	42
Pinot Noir- Argyle Pinot Noir Willamette Valley OR	15	58
Pinot Noir- Connect CA*	15	55
Merlot- 14 Hands Columbia Valley WA	9	34
Merlot- Red Rock CA	9	34
Malbec- Diseno Mendoza ARG	9	34
Zinfandel- Sebastiani Sonoma CA	10	38
Red Blend- J. Bookwalter Sub Plot 24 C.V WA	11	42
Red Blend- Connect CA*	15	55
Cabernet- Genesis by Hogue Cellars WA	9	34
Cabernet- Joel Gott 815 CA	11	42
Cabernet- St. Francis Sonoma CA	12	46
Cabernet- Ste. Michelle Indian Wells WA	12	46
Cabernet- Decoy by Duckhorn Napa Valley CA	15	58

MALBEC / ZINFANDEL

Don Miguel Gascon Malbec AR	35
St. Francis Old Vines Zinfandel Sonoma County CA	39
Rancho Zabaco Dry Creek Zinfandel CA	55
Hartford Zinfandel Russian River Valley CA	62

MERLOT

Chateau Fleur Haut Gaussens Bordeaux Superior FR	37
Three Rivers Columbia Valley WA	39
Chateau Ste. Michelle Canoe Ridge Columbia Valley WA	40
Ferrari Carano Sonoma County CA	45
Freemark Abbey Napa Valley CA	58
J. Bookwalter Foreshadow Columbia Valley WA	60
Peju Province Napa Valley CA	70
Northstar Winery Walla Walla WA	89
Duckhorn Vineyards Napa Valley CA	105

CABERNET SAUVIGNON

Clos du Bois Reserve Alexander Valley CA	49
Chateau Ste. Michelle Cold Creek Columbia Valley WA	52
Charles Krug Napa Valley CA	54
Rodney Strong Estate Alexander Valley CA	57
Beringer Knights Valley Sonoma County CA	60
Browne Columbia Valley WA	70
NxNW Walla Walla WA	72
Sequoia Grove Napa Valley CA	72
J. Bookwalter Foreshadow Columbia Valley WA	75
Chateau L'Ecuryer Pomerol Bordeaux FR	78
Trinchero Napa Valley Chicken Ranch Vineyard CA	80
Peju Province Napa Valley CA	90
Jordan Alexander Valley CA	95
Col Solare Red Mountain Columbia Valley WA	105
Spring Valley "Derby" Walla Walla WA	110
Clos du Val Stag's Leap District CA	120
Louis M. Martini Monte Rosso Sonoma County CA	140
Silver Oak Alexander Valley CA	125
Silver Oak Napa Valley CA	210

BORDEAUX BLENDS

DeLille Cellars D2 Bordeaux Blend Columbia Valley WA	85
William Hill Bench Blend Napa Valley CA	100
Rodney Strong Symmetry CA	120
Opus One Napa Valley CA	275

Please Ask For Our Reserve List: Highly Rated, Highly Sought After Wines And Large Format Bottles

VINTAGE COCKTAILS

Tried and true, these classics have endured the test of time. Ours are made with only the finest ingredients.	
OLD TOM COLLINS	
Old Tom Gin, fresh lemon juice with a splash of soda.	8
BRANDY ALEXANDER	
Brandy, Dark Creme De Cocoa, half and half, garnished with a hint of grated nutmeg.	8
SAZERAC	
Dash of Peychaud's Bitters, Rye Whiskey, Herbsaint or Absinthe, simple syrup with a tiny splash of water, garnished with a lemon or orange peel.	9
GRASSHOPPER	
Creme De Menthe, Creme De Cocoa blended with heavy cream garnished with a hint of mint.	8
PINK LADY	
Hendrick's Gin, Grenadine, simple syrup and heavy cream shaken over ice served up.	8
MAI TAI	
Bacardi Superior, Myers's Original Dark, triple sec, fresh lime sour, orange and pineapple juices, orgeat syrup.	9
1951	
Aviation Gin, Noilly Pratt dry vermouth shaken and served up in a Cointreau rinsed glass with a anchovy stuffed olive.	10
EXTRA LONG ISLAND	
Smirnoff Vodka, Beefeater's Gin, Sailor Jerry's Rum, El Jimador Tequila, Cointreau, sour and a splash of cola.	11
BRIDGETOWN STREETCAR	
Remy Martin Cognac, Appleton Estate Rum, Benedictine, Cointreau, fresh lemon juice, shaken, served up with a sugar rim.	12
LIME DAIQUIRI	
10 Cane Rum, fresh lime juice, simple syrup.	9

LOCAL CRAFT DRAFT BEERS

Ninkasi IPA - Eugene, OR
Widmer Hefeweizen - Portland, OR
Oakshire Overcast Espresso Stout - Eugene, OR
Hopworks Lager - Portland, OR
Full Sail Amber - Hood River, OR
Seasonal Selection- Always an OR brew

BEER  
\$6.00

LOCAL CRAFT BOTTLE BEERS

Bridgeport IPA- Portland, OR
Black Butte Porter- Bend, OR
Cascade Lakes 20” Brown- Portland, OR
Mirror Pond- Bend, OR
Pyramid Apricot Ale- Portland, OR

\*This wine is made specifically for the Keeler Hospitality Group. A portion of the proceeds from this wine will be donated to the Ministry, Heart to Honduras that assists in feeding the hungry, clothing the naked, providing homes for the homeless, healing for the hurting and hope for the hopeless.