

HOT & COLD STARTERS

Mushrooms	12
1 thyme served in a filo tulip on a bed of rich brandy cream sauce	
Spring Rolls	12
abi plum sauce	
er Crusted Beef Carpaccio	12
Atlantic salmon tartar & grated parmesan cheese, oil.	
.....	13
l served with anchovy tomato basil sauce and salted cashews	
ture Crab Cakes	14
iny mustard and roasted garlic chive dip	
non	15
ghtly drizzled with extra virgin olive oil and served with capers, cheese, lemon wedge and dark pumpnickel rounds	
o Scallops	15
& dark rum butter, topped with pickled ginger & shoestring green onions	
p	16
fried in garlic butter and tomatoes served over crostini	
sal Cold Water Shrimp Cocktail	21

FROM THE ICE BED

(availability dependent on prevailing market)

hrimp (each)	7.50
imp, served with our own cocktail sauce	
1 Green Shell Mussels (12)	12
seafood sauce	
Chilled (4oz)	16
ipreme Fresh-shucked Oysters	18
.....	32
(6)	21
gs (½ lb)	25
ifood Platter	48
z), crab claws (4), oysters (2), green bay mussels (2), chilled lobster tail. <i>The Perfect appetizer for sharing.</i>	

SOUP & SALADS

a Lobster Bisque	10
h Onion Soup	10
isar Salad	12
ns, capers and freshly grated parmesan cheese	
igle Salad	12

THE ULTIMATE @ PRIME

We serve the finest corn-fed beef available. It is aged to our spe
28 – 35 days, by Canada's premier meat purveyor.
All our steaks are seasoned with PRIME 360 steak spice

Top Sirloin Steak (10 oz)	
Filet Mignon (8 oz)	
Filet Mignon (12 oz)	
Bone-in Filet Mignon (14 oz)	
Delmonico Rib (14 oz bone-in cut)	
Boneless Ribeye (12 oz)	
Boneless New York Striploin (12 oz)	
Bone-in New York Striploin (16 oz)	
The Doc's Rib Steak (20 oz cowboy cut)	
Porterhouse (24 oz)	

Add the following to any steak for an additional cha

Jumbo Scallops (2)	
Super Colossal Grilled Shrimp (2)	
Lobster Tail (4oz)	

All of the above meals are served with your choice of baked p
Yukon gold garlic & horseradish mashed potato or fresh cut

Degrees of Steak Doneness

BLUE RARE – seared on the outside, completely red through
RARE – seared outside and still red 75% through the centre
MEDIUM RARE – seared outside with 50% red centre
MEDIUM – seared outside, 25% pink showing inside
MEDIUM WELL – a slight hint of pink
WELL DONE - broiled until 100% brown

FRESH FISH MARKET @ PRIME

Our fresh fish selection is dependent on market availabilit
all of the items listed below may not be available daily.

Ask you server for today's special fish feat

Atlantic Salmon	
Halibut	
Jumbo Scallops	
Yellow Fin Tuna	
Sea Bass	

Select grilled, broiled or pan-fried. Served with baby bok choy & i
and your choice of potato or rice. Topped with a choice of lemon c
cracked pepper & fresh lemon or au naturel.

CHEF'S RECOMMENDATIONS

Pork Chop (10oz)

In fresh thyme & roasted garlic rub, topped with caramelized pear,
served with chef's potato of the day

Baked Atlantic Salmon (8oz).....

Baked Atlantic salmon fillet topped with a three tomato chutney served with

PRIME
360

THE ULTIMATE STEAKHOUSE

Mark Roper.

Chef