

LOBSTER BISQUE | 9

Classic preparation with Italian parsley

BAKED POTATO SOUP | 8

Bacon and scallion topped with crème fraîche

PRIME SALAD | 8

Tomatoes, carrots, radish, herb feta, pumpkin seeds on greens with house vinaigrette

CAESAR | 10

Crisp romaine, herb croutons and parmesan

WEDGE SALAD | 11

Iceberg wedge topped with crumbled blue cheese, diced tomatoes, bacon, blue cheese dressing

SPINACH | 10

Spinach, mushrooms, shaved egg, bacon and peppercorn dressing

LOBSTER SALAD | 20

Marinated lobster, artichoke hearts, herb croutons with a creamy mustard and thyme vinaigrette

FRESH SHUCKED OYSTERS | 16

Grated horseradish and mignonette ½ dz

TUNA AND PRAWN TOWER | 13

Tuna tartare, glazed rock prawns, cucumber and sweet soy

PRAWN COCKTAIL | 16

5 large prawns, lemon cup with cocktail sauce

BEEF CARPACCIO | 15

Peppercorn crusted tenderloin, arugula, horseradish aioli and shaved parmesan

SESAME CRUSTED TUNA | 14

Sliced rare tuna served over papaya salad finished with ginger soy

COCONUT SHRIMP | 13

Coconut crusted tiger prawns with sweet chili sauce

KING CRAB TEMPURA | 23

Sweet onions, thin sliced serrano and ponzu

CRAB CAKES | 16

Hand picked alaskan king crab with limoncello aioli

CLAMS AND MUSSELS | 15

Local clams and mussels steamed with spicy tomato and basil broth

WEST COAST HALIBUT | 28

See server for daily preparation

TIGER PRAWNS | 24

Sautéed with garlic, chilies, lemon and butter

BLACK N BLUE TUNA | 24

Sesame crusted, wasabi mustard and soy ginger

VEAL SCALLOPINI MARSALA | 27

Tender medallions served with seasonal mushrooms and linguine alfredo

FREE RANGE CHICKEN | 24

Panko crusted and topped with a mushroom cream sauce

LAMB CHOPS | 23

Marinated in red wine, shallots, rosemary and olive oil

LOBSTER LINGUINI | 25

Lobster, bacon, arugula, cream and shaved parmesan

PRIME STROGANOFF PAPPARDELLE | 19

Mushrooms, gherkins, leeks and green peppercorns with fresh horseradish and brandy cream sauce

OUR STEAKS

We start off with the finest cuts of beef from High River Alberta which have been aged for a minimum of 28 days. They are then grilled on our Montague over-fired broiler. Our bone in New York is dry aged in-house for an additional 14 to 28 days, which enhances the tenderness and flavour.

DRY AGED BONE IN NEW YORK | 36

BASEBALL SIRLOIN 12oz | 26

NEW YORK | 8oz -26 10oz -32 14oz -40

FILET MIGNON | 6oz -31 8oz -38

PORTER HOUSE 24oz | 48

RIB EYE | 12oz -32 14oz -37

DEMI GLAZE | 3

BÉARNAISE | 4

BRANDY PEPPERCORN CREAM | 4

BLACK N BLUE TUNA | 8

OSCAR | 10

JUMBO GARLIC PRAWNS | 12

LOBSTER TAIL | 17

**All entrées (except pastas) served with seasonal vegetables and choice of fries, mushroom risotto or garlic mashed potatoes.*

SHAREABLE SIDES

Garlic cheese toast | 5

Baked potato | 6

Twice baked potato | 5

Roasted mushrooms with herbs | 8

Steamed asparagus with béarnaise | 10

Panko breaded onion rings with spicy ketchup | 6

Mac and Cheese; creamy bacon cheese sauce baked with bread crumbs | 9

Beef steak tomato, shaved sweet onion, blue cheese with creamy herb dressing | 7

Cauliflower gratin; mixed cheese sauce over steamed cauliflower baked with bread crumbs | 8

~ Please make server aware of any allergies ~ 18% gratuity will be added to groups of 8 or more ~