



PRIME serves only the finest Midwestern custom aged beef. In our 1800 degree broiler we seal in the flavor by broiling it exactly the way you specify. We proudly serve your steak on a hot plate to help keep your steak at temperature throughout the meal. All of our steaks are finely seasoned with Kosher salt and pepper. Finished lightly with butter.

<i>Rare</i>	<i>Medium Rare</i>	<i>Medium</i>	<i>Medium Well</i>	<i>Well Done</i>	<i>Cool, Red Center</i>
	<i>Warm Red Center</i>	<i>Pink Center</i>	<i>Faint Pink Center</i>		<i>No Pink</i>

ENTREES

FILET True to its name, this filet tenderloin is unsurpassed for tenderness.		SIRLOIN (10 oz.) Suggested served medium rare.	35-
Petit Filet (8 oz.)	35-	CHICKEN BREAST (10 oz.) A tender boneless chicken breast broiled to perfection in lemon, butter, garlic, and parsley.	28-
(12 oz.)	51-		
PRIME'S SIGNATURE FILET We add bluefin crabmeat and Bernaise sauce to create our favorite dish.		TUNA STEAK (8 oz.) Seared rare, served with a ginger mustard wasabi sauce.	33-
(8 oz.)	50-		
Add \$16 for 12 oz. Filet			
NEW YORK STRIP (16 oz.) Considered by many to be the most flavorful Prime Steak House cut.	41-	SALMON (8 oz.) A succulent fresh salmon filet broiled and baked in lemon & white wine.	35-
RIB EYE (16 oz.) Rich marbling makes this Prime cut the juiciest of steaks with an intense, savory appeal.	38-	AUSTRALIAN LOBSTER TAIL (6-7 oz.) Baked and broiled to perfection. Served classically with butter. Pair a lobster tail with your favorite steak to create a Surf & Turf.	MP
BONE IN RIB EYE (20 oz.) This Prime cut has a more intense juicy flavor when on the bone.	49-		

DESSERTS

PRIME Molten Chocolate Cake served with Vanilla Ice Cream	11-
Eli's Cappuccino Hazelnut Cheesecake	10-
Ice Cream, Vanilla or Chocolate	8-
Crème Brulee	10-