

# PRIME

## — AT — RESERVE

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### STARTERS

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#### SQUASH BLOSSOMS

spiced melba sauce, powdered sugar | 9

#### BRUSSELS SPROUTS

crispy prosciutto, parmesan cheese,  
balsamic glaze | 12

#### SHRIMP COCKTAIL

old bay, cocktail  
sauce, lemon wedge | 16

#### FRIED GREEN TOMATOES

lump crab relish, remoulade sauce | 17

#### LAMB LOLLIPOPS

four herb rubbed lamb lollipops,  
mint jelly | 26

#### LOBSTER MAC N' CHEESE

lobster claw and knuckle, swiss bechamel,  
parsley, cavatappi, cracker crumble | 18

#### SEARED SCALLOPS

three seared scallops, warm bacon brussels  
sprouts slaw | 19

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### SOUP & SALADS

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#### SOUP DU JOUR

5/7

#### FRENCH ONION CROCK

8

#### WYNDMERE SALAD

spring mix, spiced pecans, dried  
cranberries, feta, balsamic vinaigrette | 11

#### CAESAR SALAD

romaine, shredded parmesan,  
croutons, anchovies, caesar dressing | 9

#### WEDGE SALAD

wedge iceberg lettuce with blue cheese  
crumbles, bacon, cherry tomatoes, croutons,  
blue cheese dressing | 12

#### SEASONAL SALAD

spring mix, fire grilled peaches, beets, goat  
cheese, slivered almonds, croutons, apple  
cider vinaigrette | 13.5

#### ADD:

chicken 7 | shrimp 9  
salmon 11 | sirloin 17

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**Dressing Selection:** ranch (GF), italian (GF),  
thousand island (GF), balsamic vinaigrette  
(GF), champagne vinaigrette (GF), blue  
cheese (GF), caesar

GF-This item can be prepared gluten friendly. Ask your server for gluten free options. \*Consumer advisory: items that are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked beef, lamb, eggs, fish, pork, poultry or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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# A LA CARTE

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## PRIME CUTS

|                         |     |
|-------------------------|-----|
| NY Strip* (12 oz.)      | 58  |
| Ribeye* (12 oz)         | 48  |
| Porterhouse* (24 oz)    | 112 |
| <hr/>                   |     |
| Filet* (7 oz)           | 49  |
| Bone in Ribeye* (18 oz) | 76  |

|                              |        |
|------------------------------|--------|
| Sirloin* (6/ 9 oz)           | 17/24  |
| Fresh Catch                  | market |
| Pork Chop* (12 oz)           | 20     |
| Apricot Glazed Salmon (7 oz) | 18     |
| Duck Breast*                 | 22     |
| Cauliflower Steak            | 20     |

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## SAUCES & TOPPERS

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*Sauces and Toppers \$3*

|   |
|---|
| Bearnaise Sauce                                   |
| Demi-Glace  |
| Au Poivre Sauce                                   |
| Blue Cheese Crust                                 |
| Truffle Butter                                    |
| Parmesan Cheese Crust                             |
| Caramelized Onions                                |
| Sauteed Wild Mushrooms                            |
| Oscar Style                                       |
| <i>asparagus, crab cake, bearnaise sauce   12</i> |

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## SIDES

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|   |    |
|---|----|
| Truffle Mac n' Cheese <i>cavatappi pasta, truffle oil, swiss bechamel</i> | 10 |
| Loaded Baked Potato <i>butter, sour cream, cheese, green onion, bacon</i> | 6  |
| Wild Rice   | 4  |
| Garlic Mashed Potatoes  | 4  |
| Haricot Verts <i>brown butter almondine</i>                               | 7  |
| Asparagus   | 6  |
| Halved Brussels Sprouts   | 5  |
| Goat Cheese Creamed Spinach   | 9  |
| Baby Carrots  | 6  |
| Side House or Caesar Salad  | 5  |

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## ENTREES

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### CRAB STUFFED SHRIMP

bearnaise sauce, wild rice,  
haricot verts | 34

### CHICKEN MADEIRA

provolone cheese, madeira  
wine demi glace, mashed  
potatoes, asparagus | 26

### TRUFFLE MUSHROOM RAVIOLI

garlic cream sauce, spinach,  
wild mushrooms (vegetarian) | 24

### LOBSTER MAC N' CHEESE

lobster claw and knuckle, swiss  
bechamel, parsley, cavatappi,  
cracker crumble | 26

### 12 OZ. PRIME NY STRIP\*

parmesan crusted, mashed potatoes, baby carrots | 68