

SOUP & SALADS

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

STEAK SALAD*

sirloin skewer with spring mix, blue cheese, cherry tomatoes, bacon, champagne vinaigrette | 27

SEASONAL SALAD spring mix, fire grilled peaches, beets, goat cheese, slivered almonds, croutons, apple cider vinaigrette | 14

chicken 7 | shrimp 9 salmon 11 | sirloin 17

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

HANDHELDS

Sandwich sides: fries, parmesan chips, reserve slaw, fruit or onion rings (add \$2)

Handhelds can be served gluten friendly, ask your server

CHICKEN CAESAR WRAP

romaine, parmesan, caesar dressing | 15 salmon (+4), shrimp (+2), steak sirlion (+10)

TRIPLE DECKER CLUB SANDWICH

turkey, ham, bacon, lettuce, tomato, swiss, american, mayonaise, white bread | 15

FRIED OR GRILLED CHICKEN SANDWICH

brioche, lettuce, tomato, onion, sliced pickle, texas pete aioli | 13

STEAK SIRLOIN & FRITES*

6 oz top sirloin | 19

STEAK SANDWICH*

sliced 6 oz. steak sirloin, carmelized onions, mushroom, A1 aioli, swiss cheese, ciabatta | 24

REUBEN

choice of pastrami or roasted turkey, swiss, sauerkraut, thousand island dressing, marbled rye bread | 15

ANGUS BURGER*

lettuce, tomato, onion, brioche bun | 14

SALMON BIT

6 oz. salmon, bacon, lettuce, tomato, mayonaise | 19

^{......*} Consumer advisory: items that are served raw or undercooked or may conta raw or undercooked ingredients. Consuming raw or undercooked beef, lamb, eggs, fish, pork, poultry or shellfish may increase your risk of foodbourne illness, especially if you have certain medical conditions. 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

PRIME E RESERVE

STARTERS

SQUASH BLOSSOMS

spiced melba sauce, powdered sugar | 10

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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chicken 7 | shrimp 9 salmon 11 | sirloin 17

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A LA CARTE

PRIME CUTS			1 - /0 1
		Sirloin* (6/ 9 oz)	17/24
NY Strip* (12 oz.)	58	Fresh Catch	market
Ribeye* (12 oz)	48	Pork Chop* (12 oz)	20
Porterhouse* (24 oz)	112	Apricot Glazed Salmon (7 oz)	18
		Duck Breast*	22
Filet* (7 oz)	49	Cauliflower Steak	20
Bone in Ribeye* (18 oz)	76	Caamiower Steam	20

SAUCES & TOPPERS

Sauces and Toppers \$3

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

SIDES

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

ENTREES

CRAB STUFFED SHRIMP

bearnaise sauce, wild rice, haricot verts | 34

CHICKEN MADEIRA

provolone cheese, madeira wine demi glace, mashed potatoes, asparagus | 28

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 | 27

12 OZ. PRIME NY STRIP*

parmesan crusted, mashed potatoes, baby carrots | 68

PRIME ERVE

BRUNCH

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ANGUS BURGER* lettuce, tomato, onion, brioche | 14

FRIED OR GRILLED CHICKEN SANDWICH brioche, lettuce, tomato, onion, sliced pickle, texas pete aioli | 13 QUICE OF THE DAY two 3" quiches with fruit, soup of the day or small house salad 12

DENVER OMELETTE jalapeno, peppers, sausage, cheddar cheese, toast | 11.5

VEGGIE OMELETTE peppers, onion, mushroom, spinach, asparagus, swiss cheese, toast | 11

PRIME OMELETTE steak tips, carmelized onion, mushroom, swiss cheese, toast | 13

EGGS BENEDICT* english muffin, canadian bacon, poached egg, hollandaise sauce | 12

PRIME CRAB CAKE BENEDICT* english muffin, tomato, spinach, crab cake, green onion, hollandaise | 20

PRIME SKILLET* home fries, steak tips, carmelized onion, mushroom, choice of egg | 13

COUNTRYSIDE SKILLET* home fries, bacon, ham, sausage, mushrooms, onion, two eggs | 12

PANCAKES with fresh berries | 7.5

FRENCH TOAST BREAD PUDDING | 8

HOME FRIES | 3 MIXED FRUIT | 3

TOAST | 2 white, wheat, marbled rye

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