

early bar menu

available in the bar until 6:00pm daily

drinks 10

lemon martini

lemon infused vodka - fresh lemon - sugar rim

camelback cosmopolitan

orange infused vodka - cranberry - fresh lime

steakhouse sangria

red wine - brandy - limoncello - fresh fruit

double manhattan

served up - vermouth - luxardo cherry

double old fashioned

rocks - luxardo - muddled fresh fruit

house brand \$8 feature call brands \$9

wines 9

brancott - sauvignon blanc

cosentino "the chard" - chardonnay

underwood - pinot noir

coppolo rosso - red blend

drumheller - cabernet sauvignon

light fare

chef's daily selection of fresh oysters mp

east coast & west coast - champagne mignonette



colossal shrimp cocktail ^{GF} 9 (ea)

house made cocktail sauce - atomic horseradish

lobster grilled cheese 18

tillamook cheddar - gouda - provol - sourdough

meatball grilled cheese 12

tillamook cheddar - gouda - provol - sourdough

rhode island calamari & shrimp 18

cherry peppers - buttermilk - seasoned flour

steak knife blt wedge ^{GF} 15

baby iceberg - shaft's blue cheese - crispy bacon - grape tomatoes

prime steakhouse meatballs (3) 10

prime beef - white marble farms pork

braised pork belly ^{GF} 13

local honey - sweet thai chili - sautéed spinach

*steak & fries ^{GF} 11

sliced filet mignon - parmesan truffle fries

fried deviled eggs 8 / 11

panko - farm fresh egg - sriracha aioli

crispy shrimp 22

sweet thai chili - garlic aioli

*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or under cooked or may contain raw or undercooked ingredients. These items may be cooked to your order.

GF - Gluten Friendly - made with ingredients that do not naturally contain Gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.