

# PRIME BEEF STEAK RESTAURANT

## *M e n u*

---

### S A L A D S

#### WEDGE SALAD

Point Reyes Blue Cheese, Bacon, Shaved Onion, House Buttermilk Dressing

#### BURRATA AND STRAWBERRIES

Spinach, Focaccia, Pickled Spring Onion, Balsamic

#### BEET TARTAR

Goat Cheese, Crispy Salsify, Watercress, Horseradish

#### WATERMELON SALAD

Tomato, Cucumber, Radish, Basil, Arugula, Perilla Yogurt, Hibiscus Reduction,  
Pistachio

---

### A P P E T I Z E R S

#### SIGNATURE CHEESE & MEAT BOARD

Farmer's Market Accompaniments

#### DUNGENESS CRAB BEIGNET

Whole Grain Mustard Remoulade, Shaved Fennel Salad

#### CALI ONION SOUP

Sherry, Crouton, San Geronimo, Sonoma Jack, Crispy Shallots

SEAFOOD SAMPLER FOR THE TABLE

Cocktail Sauce - Red Wine Mignonette - Louie Sauce - Dijonaise

King Crab, Poached Prawns, Lobster Tail, Oysters on the Half Shell

---

**H A N D - C R A F T E D M E A T S**

MARY'S CARIBBEAN SPICED CHICKEN

Roasted Fingerling, Stone Fruit Tomato Relish

PRIME FILET 8oz.

Spring Onion Gratin, Seasonal Garnish

BONE IN VEAL CHOP 12oz.

Braised Cipollini, Mushroom, Marsala Reduction

COFFEE RUBBED WAGYU NY STEAK 9oz.

Mashed Potato, Balsamic Onion

---

**S I G N A T U R E C U T S**

42 DAY DRY AGED PRIME RIBEYE CHOP 18oz.

Pepper Crusted, Rosemary Potato

PETITE GRASS FED FILET OSCAR 6oz.

Dungeness Crab, Asparagus, Bernaise

(serves 2-4 people)

---

## FROM THE SEA

### PAN SEARED UNA'S SALMON

Butternut and Sweet Potato Ribbons, Walnut, Pea Tendril Pesto

### BUTTER BASTED SCALLOPS

Carrot Puree, Charmoula, Snap Pea

---

## ENHANCEMENTS

Sauteed Mushrooms- Sherry Cream Loaded Fingerling Potato

Truffled White Cheddar Cavatelli Yukon Potato Mash

Balsamic Braised Spring Vegetables Creamed Corn

---

## SIGNATURE BUTTERS AND SAUCES

Bernaise / PrimeB Steak Sauce / Creamy Horseradish Cognac Green

Peppercorn / Herb & Garlic Butter / Truffle Butter