

## -TO START -

### **BLISTERED SHISHITO PEPPERS • 11**

hawaiian lava salt, lemon

### **WILD SHRIMP COCKTAIL • 16**

cocktail sauce, lemon

### **GRIDDLED THICK CUT BACON • 14**

house made applesauce, apple gastrique

### **FRENCH ONION SOUP • 12.5**

### **PRIME TABLE WEDGE • 13**

bacon, point Reyes blue cheese, cherry tomatoes, crispy shallots, ranch, herbs

### **CARROT GINGER SALAD • 11**

arugula, frisee, candied orange peel, goat cheese, roasted garlic-ginger vinaigrette

### **ORGANIC BABY LETTUCES • 9.5**

fine herbs, cherry tomatoes, radishes, champagne vinaigrette

### **CAESAR • 11.5**

organic romaine, rosemary croutons, parmigiano reggiano

## **PRIME TABLE** **STEAKHOUSE** EST. 2016, STOCKTON, CA

## - ENTREES -

all entrees include choice of two sides & one sauce

### **RIB EYE 15oz • 49**

### **NEW YORK 14oz • 46**

### **FILET MIGNON 6oz • 36**

### **8oz • 46**

### **KING SALMON WITH SHELLFISH CREAM • 34**

### **CAULIFLOWER & PORTABELLA MUSHROOM 'STEAKS' • 25**

sides:

creamed spinach, mascarpone mashed potatoes, loaded baked potato, broccoli, roasted mushrooms

sauses:

house made steak sauce, red wine bordelaise, garlic butter, cognac grain mustard cream, brown butter béarnaise, green peppercorn sauce

## **- SLOWLY COOKED PRIME RIB -**

'english cut' thin sliced for the PT Kings cut is also available

all cuts include choice of two sides

### **PETIT CUT • 38**

### **HOUSE CUT • 43**

### **KINGS CUT • 47**

## **- SIDES TO SHARE -**

### **LOADED BAKED POTATO** old bay sour cream, butter, bacon, dry jack, green onions • **10.5**

### **CLASSIC CREAMED SPINACH** bread crumbs • **9**

### **ROASTED MUSHROOMS** beef jus, sherry • **9**

### **MASCARPONE MASHED POTATOES • 8**

### **STEAMED BROCCOLI** garlic butter • **7**

### **ENGLISH PEAS** braised pearl onions, bacon, mint • **10**

### **PT MAC N CHEESE • 11**

### **BRUSSELS & CAULIFLOWER** cider braised onions, braised bacon • **10**

### **TRIPLE COOKED FRIES** PT russian dressing • **10**

*Consuming raw or undercooked proteins may increase your risk for food borne illness. Please let your server know of any allergies.*

*We do use highly refined peanut oil.*

*18% service charge will be added to parties of 7 or more.*

*357 Lincoln Center, Stockton CA 95207 209.808.5999*

## - HOUSE COCKTAILS -

### PT MARTINI 12

#### *Pick your poison*

grey goose vodka or hendrick's gin

pt. reyes blue cheese stuffed olives

### PT MANHATTANS 12

#### *Pick your bitter*

Black Walnut cinzano, woodford reserve

Linden Cherry noilly pratt, eagle rare

Nicaraguan Cigar amaro, noilly prat, dewar's

### PRIME CLASSICS 12

Boulevardier noilly prat, campari, bulleit rye

Vieux Carre rittenhouse rye, noilly prat, torres 10yr brandy,  
benedictine, bitters

French 75 beefeaters, fresh lemon, mumm brut

Kir Imperial chambord, fresh lemon, mumm brut

Vesper ketel one, bombay dry, lillet blanc

Aviation st. george gin, crème de violette,  
luxardo maraschino liqueur, lemon juice

### - TAP WINE -

Glass-1/2 Carafe-Full Carafe

<b>CUPCAKE</b> CHARDONNAY	<b>6</b>	<b>11.5</b>	<b>22</b>
<b>HAHN</b> PINOT NOIR	<b>8</b>	<b>15.5</b>	<b>30</b>
<b>14 HANDS</b> CABERNET	<b>9</b>	<b>17.5</b>	<b>34</b>

### - DRAFT BEER -

<b>PERONI LAGER</b>	<b>6.5</b>
<b>STELLA ARTOIS CIDRE</b>	<b>7.5</b>
<b>DESCHUTES FRESH SQUEEZED IPA</b>	<b>7</b>

## - WINES BY THE GLASS -

### *WHITES / SPARKLING / ROSE*

<b>TREFETHEN</b> Riesling	<b>9 / 34</b>
<b>KIM CRAWFORD</b> Sauvignon Blanc	<b>9 / 34</b>
<b>LA CREMA</b> Chardonnay	<b>10 / 38</b>
<b>MUMM</b> Champagne Split (187ml)	<b>10</b>
<b>GERARD BERTRAND</b> "Cote Des Roses" Rose	<b>12 / 46</b>

<b>VAN RUITTEN</b> Pinot Grigio	<b>8 / 30</b>
<b>DUCKHORN</b> Sauvignon Blanc	<b>14 / 54</b>
<b>ROMBAUER</b> Chardonnay	<b>15 / 58</b>
<b>BERINGER</b> White Zinfandel	<b>5 / 18</b>

### *REDS*

<b>MEOMI</b> Pinot Noir	<b>10 / 38</b>
<b>LANGE TWINS</b> Zinfandel	<b>8 / 30</b>
<b>SIMI</b> Cabernet Sauvignon	<b>12 / 46</b>

<b>FERRARI CARANO</b> Merlot	<b>11 / 42</b>
<b>FRANK FAMILY</b> Zinfandel	<b>13 / 50</b>
<b>RODNEY STRONG RESERVE</b> Cabernet	<b>19 / 74</b>

### -BOTTLED BEER -

<b>DOMESTIC</b>	<b>5</b>
Coors	
Coors Light	
Bud	
Bud Light	
Michelob Ultra	
Miller Lite	
<b>IMPORT</b>	<b>6</b>
Heineken	
Stella Artois	
Pilsner Urquell	
New Castle	
Pacifico	
Corona	
Guinness	
Clausthaler NA	

### - BOTTLED CRAFT BEER -

Firestone 805	<b>6</b>
Blue Moon	
Sierra Nevada	
Pale Ale	
Drakes Hefe	<b>7</b>
Racer 5 IPA	
Deschutes	
Black Butte Porter	
Lagunitas	
Little Sumpin' Sumpin'	
Ballast Point	<b>8</b>
Sculpin IPA	
Dogfish Head	<b>9</b>
90 Minute DIPA	

### - LARGE FORMAT BEER -

<b>22oz</b>	
Lagunitas IPA	<b>11</b>
Ruhstaller	<b>12</b>
Hopsac Slough-House Ale	
Ruhstaller	<b>12</b>
Hopsac Dixon Ale	
Ruhstaller	<b>12</b>
1881 Red Ale	
<b>750ml</b>	
Allagash Curieux	<b>27</b>
Chimay Cinq	<b>20</b>
Chimay Red	<b>25</b>
Chimay Blue	<b>25</b>

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