

PRIMERS

Coconut Brie Palle \$12

French brie rolled in panko and shredded coconut with flour and egg. Served with the chef's Mandarin Sweet Chile sauce.

Colossal Prawn Cocktail \$16

Large prawns poached with old bay, pickling spice and lemon served over a chiffonade of mescaline mix and a zesty chili sauce cocktail sauce.

Sizzling Seared Steak Bites \$18

Sautéed with shallots, quartered mushrooms, garlic and ruby port wine, finished with house made demi glaze.

Fried Calamari Misto \$13

Tubes and tentacles lightly dusted in our 9 spice seasoned flour with jalapenos served with chipotle ranch and tri citrus jalapeno aioli.

*Bacon Wrapped Sea Scallops \$14

Baked in our apple wood oven on a bed of quinoa drizzled with balsamic reduction.

*Ceviche Martini \$16

Fresh catfish, halibut and salmon cooked with a citrus marinade enhanced with jalapenos, onions, tomatoes and cilantro, served martini style with roasted garlic bruschetta.

Scampi Style Prawns \$16

Large black tiger prawns cooked in the shell with capers and Italian polonaise bread crumbs in garlic butter.

SOUP & SALAD

Prime Stout Ale Cheddar Soup

Made with stout amber ale, chicken stock, garlic, carrots and heavy cream. **Cup \$6 | Bowl \$10**

*Classic Caesar \$12

In house made Caesar dressing made traditionally with fresh anchovy, garlic, pasteurized eggs, lemon and extra virgin olive oil.

Caprese Salad \$12

Off the vine beef steak tomatoes and fresh mozzarella marinated with balsamic, olive oil and fresh basil, drizzled with balsamic reduction.

Portland Prime House Salad \$10

A mixture of mescaline, sweet and spicy pepitas, grape tomatoes, daikon, English cucumbers and organic craisons, tossed with our Marionberry vinaigrette finished with feta cheese.

Iceberg Rogue Wedge \$11

A wedge of iceberg lettuce smothered with our house blue cheese dressing, fresh cooked bacon bits, roma tomatoes, crumbles of rouge blue cheese and rings of Bermuda onions, drizzled with balsamic reduction.

*Seared Ahi Tuna Sashimi Salad \$18

Arugula mescaline mix, green onions and cilantro, tossed with wasabi Asian vinaigrette, finished with crispy rice noodles and pickled ginger.

*Seafood Louie \$23

Prawns, Bay shrimp, salmon and crab on a bed of mixed greens, accompanied with egg, avocado, tomatoes, sliced red onions and cucumbers with our tangy 1000 island dressing on the side.

Add a cup of daily soup or side salad for \$5.

Slow Roasted Prime Rib

Slow roasted prime rib seasoned with our own special rub. Accompanied with parsnip whipped mash potatoes, house made au jus and creamy horseradish.
12 oz. \$45 | 16 oz. \$54

Rare: Seared on the outside. Completely red throughout. | **Medium Rare:** Seared outside with 50% red center.

Medium: Seared outside with 25% pink showing inside. | **Medium Well:** A slight hint of pink. | **Well Done:** Cooked until 100% brown.

STEAKS & CHOPS

All items below are accompanied with whipped parsnip and garlic mash potatoes.

Filet Mignon

The best of the best, tender full flavor and rich grilled over an open flame lightly seasoned with our special rub as-is or with sauce béarnaise and/or cabernet demi glaze.

8 oz. \$39 | 10 oz. \$48

New York Strip \$46

Tender medium marble full flavor, seasoned lightly with a special strip loin rub.

Teriyaki Baseball Top Sirloin \$32

Nothing but an amazing flavor center cut top sirloin also called the baseball, marinated for two hours in our own marinade, finished with teriyaki glaze.

Center Cut House Rib Eye

High content of marble for full flavor.

13 oz. with Cabernet demi glaze \$45

16 oz. Cowboy cut Bone-in \$53

Rack of Lamb \$43

Fresh New Zealand rack of lamb, marinated with olive oil, garlic, mint, fresh basil and rosemary. French cut with a port shallot demi glaze.

Tri-Peppercorn Double Cut Pork Chop \$34

Carlton Farms center double cut pork chop lightly rubbed with our tricolor peppercorn rub.

CHEFS CLASSICS

Classics are accompanied with whipped parsnip potatoes.

New York Steak Au Poivre \$48

First grilled to perfection center cut New York strip finished with classic au poivre sauce consisting of brandy, shallots, Dijon mustard, cream, sherry and demi glaze.

Steak Diane \$45

One for the ages, pan seared medallions of filet mignon and mushrooms, deglazed with cognac, finished with sherry demi glaze and cream.

Blackened Rib Eye Roquefort \$48

Also known as black and blue, Cajun seared rib eye steak finished with our rich and creamy rouge blue cheese sauce.

Tournedos Oscar \$55

Grilled tournedos of filet mignon, artichoke bottom stuffed with crab diablo, finished with béarnaise.

Beef En Croute \$46

A rendition of the wellington, layered filet mignon medallions with Madera mushroom demi glaze and puff pastry, finished with a dollop of sauce béarnaise.

Chicken Modena \$29

Pan seared tender scaloppini of chicken breast with sautéed mushrooms, onions and prosciutto, reduced with balsamic and heavy cream.

SEAFOOD & PASTA

*Sea Scallops Carbonara Risotto \$34

Bacon wrapped sea scallops seared in our apple wood oven with carbonara risotto, garlic, parmesan, cream and butter.

*Asian Seared Salmon \$36

Fresh local salmon grilled to perfection (medium), drizzled with a pure maple tamari glaze, finished with passion salsa and accompanied with Arborio rice.

*Cioppino \$38

A savory blend of fresh anise saffron tomato fish stock simmered with halibut, salmon, crab and in the shell mussels, clams and prawns.

*Seafood Pesto Pappardelle \$38

Sea scallops, prawns and mushrooms sautéed with white wine and lemon juice. Finished with heavy cream, asiago, parmesan and diced roma tomatoes.

Braised Halibut Langastino \$39

Fresh Alaskan halibut braised in our apple wood oven finished with a rich lobster sauce consisting of cream, sherry, lobster stock, langastino, garlic and heavy cream. Served with seasoned Arborio rice.

SIDES

Fresh Grilled Artichoke \$12

Fresh artichokes poached with lemon, garlic and oregano then grilled, served with lemon dill curry aioli and melted butter.

Southern Fried Hush Puppies \$8

Southern style hush puppies fried to a golden brown served with in house made jalapeno jelly.

Prime Loaded Baked Potato \$9

Butter, sour cream, cheddar cheese, fresh bacon bits and chives.

Gnocchi Three Cheese \$14

In house made gnocchi simmered with heavy cream, butter, gorgonzola, extra sharp white cheddar and parmesan cheese finished with cracked black pepper table side.

Fresh Creamed Spinach \$12

Fresh spinach simmered with sautéed onions, heavy cream and butter, finished parmesan and freshly ground nutmeg.

Sautéed Mushrooms \$10

Button mushrooms sautéed with red wine, garlic and sherry until it's all absorbed then finished with butter.

Asian Style Sautéed Green Beans \$9

Fresh green beans sautéed with garlic, sweet chili sauce and tamari.

Harry Glickman Sautéed Chicken Livers \$12

Tender chicken livers dusted with seasoned flour. Pan seared in bacon oils with mushrooms, onions, garlic then deglazed with sherry and red wine finished with demi glaze and bacon bits.

WINE LIST

PORTLAND PRIME GLASS WHITES

Sparkling - Michelle Brut WA	9	35
Riesling - Chateau Ste. Michelle Columbia Valley WA	9	35
Moscato - CK Mondavi CA	9	35
Sauvignon Blanc - Kato NZ	10	38
Pinot Gris - Joel Gott OR	10	38
Pinot Gris - King Estate Winery OR	11	42
Chardonnay - Chateau Ste. Michelle WA	10	38
Chardonnay - Simi Sonoma CA	11	42
Chardonnay - Charles Krug Napa Valley CA	12	46
Chardonnay - Sonoma Cutrer "RRR" CA	13	50

BUBBLES

Domaine Ste. Michelle Brut WA	35
Zardetto Prosecco CA	25
Piper Sonoma Blanc De Blanc CA	50
Nicolas Feuillatte Blue Label Brut Champagne FR	65
Evolution Sparkling OR	35
Tattinger Brut FR	90
Gosset Brut Reserve NV FR	130

CHARDONNAY

Simi Sonoma County CA	42
Chateau Ste. Michelle Canoe Ridge Columbia Valley WA	45
Chalk Hill Sonoma County CA	42
Adelsheim Willamette Valley OR	45
Hess Su'skol Vineyard Napa Valley CA	45
Maison Joseph Drouhin Pouilly-Fuisse FR	49
Ferrari Carano Sonoma County CA	55
Domaine Drouhin Arthur Dundee Hills OR	65
Adelsheim Caitlin Willamette Valley OR	65
Rombauer Carneros CA	78
Ponzi Vineyards Chardonnay Willamette Valley	85
Sonoma Cutrer "Les Pierres Vineyard" Sonoma CA	90
Cakebread Napa Valley CA	95

SAUVIGNON BLANC

Chateau Ste. Michelle Horse Heaven Vineyard WA	38
Craggy Range Te Muna Road Martinborough NZ	45
St. Supery Napa Valley CA	40
Cakebread Napa Valley CA	60

PINOT GRIS

Adelsheim Willamette Valley OR	43
WillaKenzie Estate Willamette Valley OR	45
Santa Margherita Pinot Grigio IT	60

FEATURED WINES ON TAP

ENJOY PREMIUM WINES FROM THE KEG, MADE ESPECIALLY FOR US BY OUR NEIGHBORS IN THE VALLEY



Nobilo Sauvignon Blanc New Zealand	10
Diseño Malbec Argentina	10
Willamette Valley Vineyards Pinot Noir OR	12
Sokol Blosser Pinot Noir Willamette Valley	14

RIESLING AND AROMATIC WHITES

Seven Hills Riesling WA	25
Sokol Blosser White Blend 14th Edition OR	40

OREGON PINOT NOIRS

Cloudline Willamette Valley	45
Cooper Mountain Reserve Chehalem Mountain - Organic	60
Adelsheim Vineyards Willamette Valley	65
Alchemist "La Colina Vineyard" Willamette Valley	60
Dobbes Family Estate "Grand Assemblage" WV	70
Erath Estate Selection Dundee Hills	70
WillaKenzie Estate Willamette Valley	70
Ponzi Vineyards Estate Willamette Valley - Organic	70
King Estate Winery Willamette Valley	70
WillaKenzie Estate "Pierre Leon" Willamette Valley	90
Stoller Reserve Willamette Valley	75
Domaine Drouhin Dundee Hills	90
Elizabeth Chambers Cellars Shea Vineyard Willamette Valley	80
Ponzi Vineyards Estate Reserve WV - Organic	95
Sokol Blosser Estate Dundee Hills - Organic	98
WillaKenzie Terres Basses Willamette Valley	110
Adelsheim Bramble Hill Willamette Valley	125

PINOT NOIR

Duckhorn Goldeneye Anderson Valley CA	98
Pahlmeyer Sonoma CA	160

SYRAH/PETITE SYRAH

Chateau Mont Redon Cotes du Rhone FR	45
Taltarni "Pyrenees" Shiraz AU	50
Glen Fiona Syrah Walla Walla WA	48
Spellbound Petite Syrah Reserve Napa Valley CA	45
Spring Valley "Nina Lee" Walla Walla WA	125

PORTLAND PRIME GLASS REDS

Pinot Noir - Erath Vineyards Willamette Valley OR	11	42
Pinot Noir - Four Graces Willamette Valley OR	14	52
Ponzi Tavola Pinot Noir Willamette Valley OR	15	60
Merlot - Genesis WA	10	40
Malbec - Diseno Mendoza ARG	10	40
Zinfandel - Sebastiani Sonoma CA	10	40
Red Blend - J. Bookwaite Sub Plot 26 C.V. WA	12	46
Cabernet - Joel Gott 815 CA	11	42
Cabernet - St. Francis Sonoma CA	12	48
Cabernet - Decoy by Duckhorn Napa Valley CA	15	58

MALBEC/ZINFANDEL

Kaiken Ultra Malbec AR	45
St. Francis Old Vines Zinfandel Sonoma County CA	50
Rombauer Zinfandel CA	62

MERLOT

Chateau Ste. Michelle Canoe Ridge Columbia Valley WA	45
Ferrari Carano Sonoma County CA	50
Markham Merlot Napa Valley VA	60
J. Bookwalter Foreshadow Columbia Valley WA	75
Peju Province Napa Valley CA	80
Northstar Winery Walla Walla WA	95
Duckhorn Vineyards Napa Valley CA	125

CABERNET SAUVIGNON

Chateau Ste. Michelle Cold Creek Columbia Valley WA	55
Charles Krug Napa Valley CA	60
Oberon Cabernet Sauvignon Napa Valley CA	60
Franciscan Cabernet Sauvignon Napa Valley CA	70
NxNW Walla Walla WA	75
J. Bookwalter Foreshadow Columbia Valley WA	75
Trinchero Napa Valley Chicken Ranch Vineyard CA	85
Peju Province Napa Valley CA	90
Jordan Alexander Valley CA	115
Spring Valley "Derby" Walla Walla WA	125
Clos du Val Stag's Leap District CA	130
Col Solare Red Mountain Columbia Valley WA	150
Silver Oak Alexander Valley CA	150
Silver Oak Napa Valley CA	250

BORDEAUX BLENDS

DeLille Cellars D2 Bordeaux Blend Columbia Valley WA	85
Trinchero Meritage Napa Valley CA	110
Quintessa Red Blend Napa Valley CA	250

Please ask for our reserve list: highly rated, highly sought after wines and large format bottles • We are happy to verify vintages on any of our wines



COCKTAILS

PORTLAND PRIME MARTINI

Served with a generous pour of top shelf spirits, choose from Maytag blue cheese, anchovy or jumbo queen olives 14

Choose from:

- CHOPIN - Poland - Potato
- CIROC - France - Frosted Grape
- AMERICAN HARVEST - Idaho - Organic Winter Wheat
- BELVEDERE - Poland - Gold Rye
- GREY GOOSE - France - French Wheat
- HENDRICK'S GIN - Scotland - Cucumber & Rose Petals

CRAFTED MARTINIS & COSMOPOLITANS

BERRY MARTINI	10
Stoli Blueberry, Chambord, fresh lime and simple syrup, and sugar rim.	
LEMON DROP	10
Grey Goose Citron Vodka, orange liqueur, fresh lemon juice and bakers sugar rim.	
NAUGHTY MARTINI	10
A rich chocolate martini with a raspberry liqueur finish, served with a cocoa sugar rim, <i>that's how you say amore.</i>	
THE ROSE CITY	10
Finlandia Cranberry Vodka, orange liqueur, simple syrup, fresh lemon, orange and cranberry juices, shaken, served up with a sugar rim.	
POMEGRANATE MARTINI	10
Grey Goose Vodka, fresh lime juice with simple syrup and Pom juice, served with a sugar rim.	
KEY LIME MARTINI	10
Grey Goose Vodka, muddled lime, a dash of fresh lemon, simple syrup, cream, served with a graham cracker rim.	
WHITE APPLE MARTINI	10
Apple liqueur, Belvedere Vodka, Vanilla lime syrup and a splash of cranberry.	

PORTLAND PRIME COLLECTION

THE PRIME BAR COCKTAIL	10
Grey Goose Citron Vodka, Fresh lemon juice, simple syrup, shaken and served with a float of champagne.	
THIRD AND ASH	10
One third Trillium Absinthe, two thirds Champagne, the perfect compliment to a dozen oysters.	
PRIME MARY	10
Your choice: House infused bacon vodka or Hot Monkey Vodka with house mix.	
MOSCOW MULE	10
Stolichnaya Vodka, House made ginger lime syrup and a splash of soda.	
ULTIMATE ROB ROY	12
Macallan 12 yr Scotch, Noilly Pratt sweet vermouth, and a dash of Peychaud's bitters, stirred.	
PRIME MARGARITA	10
Herradura Silver Tequila, Gran Marnier, fresh squeezed lime juice, and a splash of pineapple, shaken and served up or over.	
OLD FASHIONED	10
Jack Daniels Whiskey, Angostura and Peychaud's Bitters, superfine sugar, with fresh muddled oranges and a splash of soda.	

VINTAGE COCKTAILS

Tried and true, these classics have endured the test of time. Ours are made with only the finest ingredients.	
OLD TOM COLLINS	10
Old Tom Gin, fresh lemon juice with a splash of soda.	
BRANDY ALEXANDER	10
Brandy, Dark Crème De Cocoa, half and half, garnished with hint of grated nutmeg.	
SAZERAC	9
Dash of Peychaud's Bitters, Rye Whiskey, Herbsaint or Absinthe, simple syrup with a tiny splash of water, garnished with lemon or orange peel.	
GRASSHOPPER	10
Crème De Menthe, Crème De Cocoa blended with heavy cream garnished with a hint of mint.	
PINK LADY	10
Hendrick's Gin, Grenadine, simple syrup and heavy cream shaken over ice served up.	
MAI TAI	10
Bacardi Superior, Myer's Original Dark, triple sec, fresh lime sour, orange and pineapple juices, orgeat syrup.	
1951	10
Aviation Gin, Noilly Pratt dry vermouth shaken and served up in a Cointreau rinsed glass with an anchovy stuffed olive.	
EXTRA LONG ISLAND	13
Smirnoff Vodka, Beefeater's Gin, Sailor Jerry's Rum, El Jimador Tequila, Cointreau, sour and a splash of cola.	
BRIDGETOWN STREETCAR	12
Remy Marin Cognac, Appleton Estate Rum, Benedictine, Cointreau, fresh lemon juice, shaken, served up with a sugar rim.	
LIME DAIQUIRI	10
10 Cane Rum, fresh lime juice, simple syrup.	

BEER

\$6.00

LOCAL CRAFT DRAFT BEERS

Ninkasi IPA - Eugene, OR
 Widmer Hefeweizen - Portland, OR
 Oakshire Overcast Espresso Stout - Eugene, OR
 Hopworks Lager - Portland, OR
 Full Sail Amber - Hood River, OR
 Seasonal Selection - Always an OR brew

LOCAL CRAFT BOTTLE BEERS

Bridgeport IPA - Portland, OR
 Black Butte Porter - Bend, OR
 Cascade Lakes 20" Brown - Portland, OR
 Mirror Pond - Bend, OR
 Pyramid Apricot Ale - Portland, OR