PORTLAND
PRIME

STARTERS

CHEFS DAILY SOUP Cup $4 | Bowl $8

CALAMARI $10

***SESAME SEARED YELLOW FIN TUNA** $9

BEER BATTERED ONION RINGS $8

SALADS

PRIME HOUSE SALAD $9
A mixture of mescaline mix sweet and spicy pepitas, grape tomatoes, daikon, English cucumbers and organic craisons tossed with our Marion berry vinaigrette finished with feta cheese.

CLASSIC CAESAR $10
Hearts of romaine tossed with house made garlic croutons and Caesar dressing finished with shredded asiago parmesan cheese. **ADD**: grilled chicken $3, grilled salmon $8, bay shrimp $4, blackened salmon $8

PRIME COBB $13
Mixed greens, layered with grilled sliced chicken breast, avocado, grape tomatoes, hardboiled egg, red onions and rouge blue cheese crumbles. Side of your choice of dressing.

***SEARED AHI TUNA SASHIMI** $14
Arugula mescaline mix, green onions and cilantro tossed with wasabi Asian Vinaigrette finished with crispy Rice noodles and pickled ginger.

***SEAFOOD LOUIE** $17
Bay shrimp, Grilled salmon and Dungeness crab on a bed of mixed greens accompanied with egg, avocado, tomatoes, sliced Olives with tangy 1000 island dressing on the side.

SANDWICHES AND BURGERS

CIABATTA TBA CLUB HOUSE $11
Fresh baked ciabatta toasted with garlic butter piled high with smoked turkey, sharp cheddar and swiss cheese, bacon, avocado, green leaf and tomato with pesto mayo.

REUBEN $11
In house slow roasted tender corn beef with three layers of fresh baked marble rye, 1000 island dressing, and seasoned sauerkraut smothered with melted Swiss cheese.

***THE NW ROGUE BLUE BURGER** $13
Half pound ground chuck with sautéed red onions, hickory smoked bacon and rich rogue blue cheese. Accompanied with stoneground aioli, green leaf, red onions, sliced dill pickles and tomatoes on a brioche bun.

***THE PRIME RIB DIP** $12
Thin sliced tender slow roasted prime rib warmed in its own natural juices piled high on a garlic butter toasted ciabatta hoagie bun with house made au jus and creamy horseradish.

BOURBAN BBQ CHICEN BURGER $12
Grilled chicken breast finish with our bourbon BBQ sauce, crispy fried onions and sharp cheddar cheese and hickory smoked bacon. Accompanied with aioli, lettuce and tomatoes.

***THE PRIME CHEESE BURGER** $11
Half pound ground chuck with melted Tillamook sharp cheddar cheese Accompanied with stoneground aioli, green leaf, red onions, sliced dill pickles and tomatoes on a brioche bun.

CHEF'S SPECIALTIES

SEAFOOD PASTA $14
Sautéed salmon, halibut and bay shrimp with white wine lemon, garlic, mushrooms and heavy cream.

GRILLED MEATLOAF $12
Chefs In house grind special recipe meatloaf frilled served with mash potatoes and demi glaze.

GRILLED SALMON $13
Fresh local wild salmon grilled over an open flame finished with a fresh raspberry tarragon beurre blanc sauce, accompanied with whipped garlic mashed potatoes and vegetables.

*Notice the consumption of raw and undercooked meats, poultry,seafood or shellfish may increase your risk of foodborne illness.

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WINE LIST

PORTLAND PRIME GLASS WHITES

Sparkling - Michelle Brut WA	9	35
Riesling - Chateau Ste. Michelle Columbia Valley WA	9	35
Silvan Ridge Muscat OR	10	38
Pinot Gris - Joel Gott OR	10	38
Pinot Gris - King Estate Winery OR	11	42
Chardonnay - Chateau Ste. Michelle WA	11	42
Chardonnay - Simi Sonoma CA	12	48
Chardonnay - Sonoma Cutrer "RRR" CA	13	50

BUBBLES

Zardetto Prosecco CA	30
Domaine Ste. Michelle Brut WA	35
Piper Sonoma Blanc De Blanc CA	55
Nicolas Feuillatte Blue Label Brut Champagne FR	65
Taittinger Brut FR	90

CHARDONNAY

Simi Sonoma County CA	48
Chalk Hill Sonoma County CA	42
Chateau Ste. Michelle Canoe Ridge Columbia Valley WA	45
Adelsheim Willamette Valley OR	45
Ferrari Carano Sonoma County CA	55
Domaine Drouhin Arthur Dundee Hills OR	65
Rombauer Carneros CA	78
Ponzi Vineyards Chardonnay Willamette Valley	85
Cakebread Napa Valley CA	95

SAUVIGNON BLANC

Chateau Ste. Michelle Horse Heaven Vineyard WA	38
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

RIESLING AND AROMATIC WHITES

Seven Hills Riesling WA	30
Sokol Blosser White Blend 14th Edition OR	40

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	11
Diseño Malbec Argentina	11
Willamette Valley Vineyards Pinot Noir OR	13
Sokol Blosser Pinot Noir Willamette Valley	14

PORTLAND PRIME GLASS REDS

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

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
Trinchero Chicken Ranch Napa	55
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
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
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

Trinchero Meritage Napa Valley CA	125
Opus One	200
Quintessa Red Blend Napa Valley CA	250

OREGON PINOT NOIRS

Cloudline Willamette Valley	45
Alchemist "La Colina Vineyard" Willamette Valley	65
Ponzi Vineyards Estate Reserve WV - Organic	95
Sokol Blosser Estae Dundee Hills - Organic	98
WillaKenzie Terres Basses Willamette Valley	110

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

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