



### 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

### 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. Bookwaiter 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



**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



PORTLAND  
**PRIME**

## LUNCH MENU

Executive Chef – Bud Turner

121 SW 3RD AVENUE, PORTLAND, OR 97204 • 503.223.6200

[WWW.PORTLANDPRIME.NET](http://WWW.PORTLANDPRIME.NET)

## STARTERS

**CALAMARI JALAPENO MISTO** \$12

**HARRY GLICKMAN SAUTÉED CHICKEN LIVERS** \$10

**BLACKENED SEARED AHI** \$13\*

**FRENCH ONION SOUP AU GRATIN** \$7

**CHEFS DAILY SOUP** cup \$5 | bowl \$9

**PRIMES ALE CHEDDAR SOUP** cup \$6 | bowl \$10

## PRIME BURGERS & SANDWICHES

*All sandwiches and burgers come with seasoned garlic fries.*

*Build it the way you want it add \$2 per choice – bacon, avocado, grilled onions or mushrooms.*

*Add a cup of soup, side Caesar or house salad to any entrée for \$3.*

**THE PRIME SMOKED TURKEY & AVOCADO CLUB SANDWICH** \$12

11 grain wheat bread with stone ground aioli, green leaf, tomato, whipped herb cream cheese, cheddar cheese, avocado and bacon.

**THE PRIME CHEESE BURGER** \$11\*

Brioche bun, stone ground aioli, sharp cheddar, green leaf, tomato, red onion and dill pickle.

**THE NW ROUGE BLUE BURGER** \$13\*

Rouge blue cheese, grilled onions and bacon.

**PORTABELLA MUSHROOM SANDWICH (VEGGIE)** \$11

With chive aioli, green leaf, tomatoes and red onions. Served on a brioche bun.

**GARLIC CHICKEN AND BRIE** \$12

Toasted brioche bun with garlic butter, lettuce and tomato.

**THE TRIPLE DECKER REUBEN** \$12

In house roasted corned beef, sauerkraut, 1000 isle and Swiss grilled on marble rye.

**THE PRIME SEARED STEAK SANDWICH** \$13\*

Seared angus, grilled onions and sharp cheddar on grilled sour dough. Served with creamy horse radish on the side.

**GRILLED AHI SANDWICH** \$13\*

With lettuce, tomato, sriracha and tamari aioli sauce on a brioche bun.

**THE PRIME DIP WITH SWISS CHEESE** \$12

Thin sliced prime rib with melted swiss cheese on a garlic butter grilled hoagie.

## ENTRÉE SALADS

**SEAFOOD LOUIE** \$18

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

**CLASSIC CAESAR** \$10

Hearts of romaine tossed with house made garlic croutons and Caesar dressing. Finished with shredded asiago parmesan cheese.

*ADD: grilled chicken - \$14, grilled salmon - \$18, bay shrimp - \$14, blackened salmon - \$18*

**SEARED AHI TUNA SASHIMI** \$13\*

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

**PRIME HOUSE SALAD** \$11

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.

**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. Blue cheese, ranch, chipotle ranch, thousand island, Marion berry vinaigrette, honey mustard or pure maple shallot Vinaigrette.

**APPLES CHICKEN AND ROUGE** \$13

A delightful combination of chicken breast marinated with garlic, fresh rosemary, kosher salt and black sliced apples and rouge blue cheese tossed with candied hazelnuts, pure maple shallot Vinaigrette and mixed greens accompanied with grape tomatoes, english cucumbers and pickled onions.

## PRIME SPECIALTIES

**DAILY MEAT LOAF** \$12

Chef's special grind of the day accompanied with vegetables, mashed potatoes and demi glaze.

**POT ROAST** \$12

Slow roasted in house served with garlic mash potatoes and gravy with vegetables.

**HALF RACK HONEY CAJUN BABY BACK RIBS** \$16

Smoked in house Cajun honey baby back ribs with a bourbon bbq sauce, slaw and fries.

**BEER BATTER CAJUN CATFISH & CHIPS** \$14

A flair of the south, farm raised catfish filet fried in our Cajun stout batter with Cole slaw fries and house made Cajun aioli sauce.

**SHRIMP AND SCALLOPS PAPPARDELLE** \$15

Bay shrimp and sea scallops simmered in a light pesto cream sauce with portabella mushrooms finished with parmesan.

**US BANK TERIYAKI BOWL & RICE** \$13

Choice of Salmon or beef stir fried with peppers, mushrooms and onions in a sweet soy teriyaki sauce served over rice.

**CHEESE TORTELLINI AND PROSCIUTTO** \$12

Simmered with roasted garlic, prosciutto, heavy cream and parmesan finished with scallions and fire roasted red peppers.

\*NOTICE: THE CONSUMPTION OF RAW AND UNDERCOOKED EGGS, MEATS, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

