PRIMERS

OYSTER ON THE HALFSHELL*
PENN COVE BAY OYSTERS,
PONZU DRAGON SAUCE
$16

ALMOND CRUSTED BRIE
PANKO ALMOND CRUSTED BRIE,
SEASONAL MIX BERRY CHUTNEY
$12

BEEF WELLINGTONS*
WITH HOUSE DEMI-GLACE
$14

CALAMARI*
BRINED IN BUTTERMILK, TOPPED WITH FIVE SPICE
BLEND, PEPPERS AND CITRUS AIOLI
$13

CRAB MARTINI
$18

BLACKENED AHI*
SEARED CAJUN AHI SERVED WITH ASIAN SLAW
AND SPICY SOY SAUCE
$17

SIZZLING SHRIMP SCAMPI*
PRAWNS, CAPERS, TOMATO,
FRESH LEMON SQUEEZE
$16

CRAB DIP*
MASCARPONE, PARMESAN, ONION
$14

SIZZLING BEEF FILET BITES*
WITH CARAMELIZED ONIONS
$18

SOUPS & SALADS

FIVE ONION SOUP
$8

SPINACH SALAD
CUCUMBER, CHERRY TOMATO, FETA CHEESE,
RED ONION, BALSAMIC VINAIGRETTE
$10

WEDGE
CRISP ICEBERG LETTUCE WITH APPLEWOOD-SMOKED
BACON, TOMATO, CRISPY ONION, BALSAMIC REDUCTION
AND BLEU CHEESE DRESSING
$10

PRIME HOUSE SALAD
FIELD GREENS TOSSED WITH TOMATO, CUCUMBER,
RED ONION, TOASTED PUMPKIN SEEDS,
GRANNY SMITH APPLES, TILLAMOOK CHEDDAR WITH
CHAMPAGNE RASPBERRY VINAIGRETTE
$9

CAESAR*
ROMAINE HEARTS WITH CROUTONS
AND PARMESAN CHEESE
$10

CAPRESE
MARINATED BEEFSTEAK TOMATO, BASIL, MOZZARELLA,
AGED BALSAMIC AND EXTRA VIRGIN OLIVE OIL
$12

EGGPLANT STACK
FRIED EGGPLANT STACKED WITH MARINATED
TOMATO, MOZZARELLA, BALSAMIC, EXTRA VIRGIN
OLIVE OIL AND TOPPED WITH ARUGULA
$13

STEAKS AND CHOPS*

ALL STEAKS & CHOPS SERVED WITH WHIPPED POTATOES

RACK OF LAMB*
PARMESAN GARLIC CRUSTED
CHAMPAGNE MINT DEMI-GLACE
$42

BRAISED SHORT RIBS*
BRAISED AND SLOW ROASTED SERVED WITH
NATURAL PAN JUS
$32

DOUBLE CUT PORK CHOP*
CARAMELIZED SWEET SOUR APPLE GLAZE
$32

SLOW ROASTED PRIME RIB*
LIMITED DAILY
SERVED WITH AU JUS, HORSERADISH SAUCE
$41

HICKORY OVEN ROASTED CHICKEN CHOP*
NATURAL PAN JUS
$27

HOUSE CUT RIBEYE*
SERVED WITH A BOURBON DEMI-GLACE
$44

COWBOY RIBEYE*
16oz BONE IN
$49

PETITE FILET*
$39

MAIN FILET*
$48

NEW YORK STRIP*
$46

STEAK COMPANIONS

CANADIAN LOBSTER TAIL*
MARKET PRICE

OSCAR
$12

PRIME SEAFOOD

SMOKED SALMON SPINACH PASTA
PAPPARDELLE PASTA TOSSED WITH SMOKED SALMON,
SPINACH AND CREAM SAUCE
$26

BRAISED SEAFOOD*
SHRIMP AND SCALLOPS SERVED ON
CREAMY CRAB RISOTTO AND TRUFFLE
FIRE ROASTED PEPPERS
$29

TEMPURA FRIED LOBSTER*
MASH, ASPARAGUS
$45

SHRIMP PASTA*
SAUTÉED IN GARLIC CAPER CREAM SAUCE
$29

HALIBUT*
PAN ROASTED WITH LUMP CRAB MEAT SCAMPI STYLE
$37

GRILLED SALMON*
MASH, ASPARAGUS
$33

SEAFOOD LINGUINI
SALMON, SHRIMP, SCALLOPS, CRAB,
PINOT GRIS CREAM SAUCE
$32

SESAME CRUSTED AHI TUNA*
WHIPPED WASABI MASH, SWEET SOY DRIZZLE
$29

SIDE ACCOMPANIMENTS

$8 PER SELECTED ITEM

WHIPPED POTATOES WITH GARLIC HERBS

AU GRATIN POTATOES

MACARONI AND CHEESE

BAKED POTATO

SIZZLING MUSHROOMS WITH PORT AND SHALLOTS

FRIED BRUSSELS SPROUTS

GREEN BEANS

GRILLED ASPARAGUS WITH BALSAMIC REDUCTION

BEER BATTERED SWEET ONION RINGS

SHAYNE UNEA • EXECUTIVE CHEF

**NOTICE: THE CONSUMPTION OF RAW AND UNDERCOOKED EGGS, 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
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 OREGON WINES

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

ROCK POINT OREGON · DEL RIO OREGON · WILLAMETTE VALLEY VINEYARDS · SOKOL BLOSSER OREGON

Rock Point Pinot Grigio OR	10
Del Rio Pinot Noir OR	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 Estae 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. 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

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

Wine Spectator AWARD OF EXCELLENCE 2011 · 2012 · 2013 · 2014

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 suger rim, *that's how you say amore.*

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 Créme 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
Créme De Menthe, Créme 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

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