

PORTLAND PRIME

LUNCH

SOUPS

SCRATCH MADE SOUP OF THE DAY Freshest ingredients available. CUP \$5 BOWL \$7
OVEN BAKED FRENCH ONION SOUP Caramelized onions, brandy, parmesan & swiss cheeses. BOWL \$8

ENTREE SALADS

ADD THE FOLLOWING TO ENTREE SALADS:

Grilled Chicken Breast \$6
Bay Shrimp \$4
Dungeness Crab \$8

Alder Smoked Wild Salmon \$8
Grilled Sliced Top Sirloin Steak \$9

PRIME CHOPPED SALAD

Tomato, cucumber, red onions, pickled fennel, pumpkin seed, aged cheddar, roasted garbanzo beans, Granny Smith apple, radish & champagne raspberry vinaigrette \$8

CAESAR SALAD

Crisp romaine hearts, foccacia croutons, white anchovy, parmesan & tomato \$8

THE WEDGE

Crisp iceberg lettuce, applewood smoked bacon, tomato, red onion, smoked tomato nage & blue cheese dressing \$8

WALDORF SALAD

Shredded whole roasted chicken, toasted walnut, sour apple, celery root, red oak & endive lettuces, with white balsamic vinaigrette \$12

NORTHWEST OREGON TRAIL

Grilled chicken breast, field greens, candied hazelnuts, Granny Smith apple, blue cheese, beets, maple caramelized shallot vinaigrette \$11

THREE SALAD SAMPLER

Three of your favorite salads. Cobb salad, northwest Oregon trail and prime chopped \$12

COBB SALAD

Chicken, bacon, tomato, watercress, egg, avocado & Rouge River blue cheese on mixed greens, house-made fresh herb ranch dressing \$13

SEAFOOD LOUIE

Mixed greens, grilled salmon, bay shrimp, Dungeness crab, egg, olives, cucumber, tomato & Russian dressing \$18

SANDWICHES & BURGERS

Pick your favorite side: Cup of soup, prime signature fries, fresh fruit or cottage cheese.

ADD ANY ITEM TO YOUR BURGER FOR \$2:

Rogue River Creamery Bleu Cheese • Sauteed Onions • Sauteed Mushrooms • Fried Egg • Applewood Bacon

PRIME CUT BURGER

USDA certified Prime beef patty, Tillamook cheddar, lettuce, tomato, red onion and aioli. Served on a brioche bun \$12

GRILLED PASTRAMI SANDWICH

Rustic rye bread, Yakima valley sauerkraut, Russian dressing & emmental swiss cheese. All natural \$11

TURKEY, BACON & AVOCADO SANDWICH

Havarti cheese, lettuce, tomato & olive mayo. Served on ciabatta \$11

SLOW ROASTED PULLED PORK SANDWICH

Caramelized onions with bbq sauce, Napa coleslaw. Served on a brioche bun \$10

NATURAL GRILLED CHICKEN BREAST SANDWICH

With applewood smoked bacon, provolone cheese, avocado, tomato & olive mayo. Served on a toasted brioche bun \$12

GRILLED DUNGENESS CRAB CAKE SANDWICH

Field greens, cucumber, tomato, artichoke remoulade & red onion. Served on toasted seeded wheat bread \$14

SLOW ROASTED PRIME RIB DIP

Shaved prime rib. Served with au jus and grated horseradish sauce. Served on a French roll \$13

HALF SANDWICH WITH SOUP OR SALAD \$10

CHOICE OF SANDWICH: Turkey Bacon Avocado, Slow Roasted Prime Rib Dip
CHOICE OF SALAD: Prime Chopped, Caesar or The Wedge

ROASTED VEGGIE GARDEN BURGER

Rolled oats, pumpkin seeds, quinoa with caramelized onion aioli and choice of cheese. Served on a pretzel bun. \$12

PRIME SPECIALTIES

GRILLED CHEESE & TOMATO BASIL SOUP

Sourdough bread with garlic boursin cheese spread, melted cheddar, provolone & gruyere cheeses \$9

FISH N CHIPS

Ninkasi ale battered cod, coleslaw & artichoke remoulade \$12

FISH TACOS

Fresh cilantro & toasted spices grilled with fresh cod & peppers, with white corn tortillas, avocado tomato pico de gallo & coleslaw \$12

BLACKENED PRIME RIB SANDWICH

Cajun spiced prime rib, sourdough bread, horseradish aioli, green leaf lettuce & tomato \$13

ASPARAGUS RAVIOLI & ALDER WILD SMOKED SALMON

With squash, grilled asparagus, piperade, parmesan cheese & basil pesto \$14

PAPPARDELLE PASTA

Fresh ribbon cut pasta with artichoke hearts, spinach, oven-dried tomato and toasted pistachio white wine sauce \$11

GRILLED PACIFIC SALMON FILET

Rice pilaf, vegetables & shallot tomato reduction \$13

TERIYAKI SALMON RICE BOWL

Red peppers, snow peas, baby bok choy & sesame \$10

MESQUITE ROASTED CHICKEN CHOP

Boursin stuffed fire roasted. Served with a sauce of mirapoix Maderia house made, stock fresh herbs & prosciutto \$17