

PRIME¹⁰

RESTAURANT & CATERING

APPETIZERS

PRIME STEAK BITES	24
served with sautéed mushrooms and onions, 4oz	
PULLED BRISKET TACOS	18
Slow cooked pulled beef with shredded lettuce and sautéed onions served on a grilled corn tortilla, (3 pieces)	
FISH TACOS	15
Marinated tilapia, coleslaw and salsa served on a crispy corn tortilla, (3 pieces)	
PASTA MARINARA	15
Angel hair pasta tossed with our in house seasoned Marinara sauce	
BARBECUE CHICKEN FLATBREAD	14
Caramelized onions, tender Pastrami, pulled chicken marinated in our signature barbecue sauce. Served over our warm Nan bread	
PASTRAMI EGG ROLLS	14
Pastrami and cabbage filling served with Thousand Island dressing, (2 pieces)	
CRISPY CHICKEN WINGS	12
choice of cajun dry rub, bbq, hot buffalo or plain, (20 pieces)	
CAULIFLOWER TEMPURA	11
Tempura battered cauliflower florets served with ranch and spicy mayo	
CHICKEN BITES	10
Boneless battered chicken breast bites, choice of cajun dry rub, bbq, hot buffalo or plain	
PRIME SAUSAGE BITES IN A BLANKET	10
Polish sausage in filo dough served with honey mustard	
BEER BATTERED ONION RINGS	10
served with southwest sauce	
AVOCADO SPRING ROLL	8
Guacamole stuffed spring rolls served with spicy house sauce, (2 pieces)	
HUMMUS	8
in house recipe topped with olive oil, chickpeas, black olives, paprika and served with warm pita	
CRISPY PICKLES	8
Coated in a crunchy batter and served with its own cajun dip	

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A 20% gratuity will be added to parties of five or more

SOUPS & SALADS

Soups

CHICKEN NOODLE	7
ROASTED VEGETABLE	7
MUSHROOM BARLEY	7
SOUP DU JOUR	7

Salads

PRIME 10 Romaine lettuce, cucumbers, seasoned roasted vegetables, grape tomatoes, mandarin slices, dried cranberries and garlic herbed croutons (Hamotzi) served with your choice of dressing	15
FATTOUSH blend of romaine and iceberg lettuce, cucumbers, tomatoes, red onions and crispy pita chips with our signature fattoush vinaigrette	15
SOUTHWEST QUINOA white quinoa, grape tomatoes, corn, black beans, green peppers and scallions with a creamy avocado dressing	15
MEDITERRANEAN diced cucumbers, tomatoes, red onions, beets and chickpeas dressed with seasoned lemon and olive oil	15
CAESAR Romaine lettuce, grape tomatoes, house made garlic herbed croutons (Hamotzi) with creamy caesar dressing	15
GARDEN Iceberg lettuce, cucumbers, tomatoes, celery and house made garlic croutons (Hamotzi)	15

ADD STEAK \$25 / SALMON \$15 / GRILLED CHICKEN \$10 / TUNA \$8

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HOUSE CUT STEAKS

Served with a choice of soup or Garden salad and two sides

Add a Specialty Salad \$3 / Add pepper crust \$2

TOMAHAWK bone in rib eye, 32 oz cut	120
EXECUTIVE boneless rib eye 16 oz cut	64
DETROITER bone-in rib eye, 16 oz cut	60
NEW YORKER 8-9oz , pepper crusted, lean first cut fillet (limited quantity)	55
PRIME 10 boneless rib eye 12 oz cut	54
THE PREMIER boneless rib eye 8oz cut	45

Rare / dark red, cool center (120F - 47C)

Medium rare / very red, warm center (130F - 52C)

Medium / warm red center, with pink edges (140F - 58C)

Medium well / slightly pink center (145F - 61C)

Well done / cooked throughout (155F - 66C)

SIDES

STEAK OR SEASONED FRIES	7
GARLIC MASHED POTATOES	7
ROASTED REDSKIN POTATOES	7
YELLOW BASMATI RICE	7
SWEET POTATO FRIES	7
SWEET POTATO PUREE	7
MIXED VEGETABLES	7
SAUTÉED MUSHROOMS	7
GARLIC GREEN BEANS	7
COLESLAW	6

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FISH

SEARED AHI TUNA STEAK served on a bed of Honey Teriyaki noodles with a side of Sesame roasted Broccoli Florets, garnished with Chives	40
BLACKENED SALMON Cajun spiced, pan seared center cut salmon fillet, served with sweet potato fries and garnished with a spicy tomato sauce	27
MOROCCAN SALMON seasoned salmon fillet, roasted with tomatoes, green peppers, Spanish onions and crispy chickpeas served over a bed of yellow basmati rice	27
HERB ROASTED SALMON seasoned salmon fillet, served with mashed potatoes and mixed vegetables	25
FISH MARSALA pan seared in a sherry wine mushroom sauce over a bed of garlic mashed potatoes	24
4 SEASON BAKED TILAPIA served with crispy seasoned redskins and coleslaw	20
BEER BATTERED FISH AND CHIPS served with fries, lemon wedges and tartar sauce	20

\$2 substitution charge, when replacing sides

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ENTRÉE

ON THE LIGHT SIDE	38
grilled boneless rib eye served with your choice of mashed potatoes or steak fries	
BBQ BEEF RIBS	30
slow cooked for 8 hours with a hint of hickory and glazed with our house bbq sauce, served with garlic mashed potatoes	
SANTORINI SEASONED CHICKEN	30
dark meat with warm spices and hints of fresh lemon served with yellow basmati rice and garlic green beans	
CHICKEN MARSALA	26
pan seared in a sherry wine mushroom sauce over a side of garlic mashed potatoes (2 cutlets)	
GRILLED BBQ BACKYARD CHICKEN	25
boneless dark chicken meat marinated in our tangy house bbq sauce and served with crispy seasoned red skins	
FLAME BROILED BEEF KEBABS	22
seasoned ground beef, flame broiled on a skewer, yellow basmati rice garnished with tomatoes, cucumbers and onions (2pcs)	
GRILLED CHICKEN	22
Marinated and served with mixed vegetables and redskin potatoes	
CHICKEN SCHNITZEL	22
crispy breaded chicken breast served with yellow basmati rice and garnished with grilled tomatoes and onions	

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BURGERS

½ lb Burgers, 100% Beef, No Filler!



BREAKFAST BURGER

fried egg, lettuce, tomato and beef fry on a classic bun

22



BRISKET BURGER

grilled onions, pulled brisket and bbq sauce on a kaiser bun

20



DELI BURGER

pastrami, coleslaw and Thousand Island on a kaiser bun

20



COWBOY BURGER

Beer battered onion rings, lettuce, tomato and southwest sauce on a kaiser bun

16



JALAPEÑO BURGER

lettuce, tomato, jalapeños, grilled onions and ranch on a classic bun

15



GOURMET BURGER

lettuce, tomato, pickles and onions on a classic bun

10

Rare, cool red center (120F)

Medium Rare, warm red center (130F)

Medium, warm pink center (140F)

Medium Well, warm with little pink (150F)

Well Done, warm with no pink (160F)

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SPECIALTY SANDWICHES

STEAK SANDWICH	30
• thin sliced rib eye on a toasted French baguette with sautéed onions and horseradish mayo	
PULLED BBQ BRISKET SANDWICH	20
• served on a toasted French baguette with sautéed onions and bbq sauce	
SALMON SANDWICH	15
• Lettuce, tomato, onion and caper dijon vinaigrette	
REUBEN (6OZ) SANDWICH	15
• Corned beef, sauerkraut and Russian dressing served on a toasted rye bread (Yoshon)	
RACHEL (6OZ) SANDWICH	14
• Pastrami, coleslaw and Russian dressing served on a toasted rye bread (Yoshon)	
CHICKEN SCHNITZEL SANDWICH	10
• Lettuce, tomatoes, onions and pickle chips	
GRILLED CHICKEN SANDWICH	9
• Lettuce, tomatoes and grilled onions	
CRISPY FISH SANDWICH	9
• battered tilapia fillet, tartar sauce, lettuce, tomatoes, onions and pickles	

MAKE IT A SPECIAL

Add Fries or Garden Salad or Coleslaw with a drink

For an additional \$4

Specials available daily

11AM - 4PM Only

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PITA WRAPS

All wraps served daily 11am-4pm only

BEEF KABOB WRAP sumac spice, onions, cucumbers and tomatoes	9
CHICKEN SCHNITZEL WRAP lettuce, tomatoes, onions and pickle chips	9
CHICKEN SHAWARMA WRAP Lettuce, pickle chips and garlic sauce	8
GRILLED CHICKEN WRAP lettuce, tomatoes and grilled onions	8
CRISPY FISH WRAP battered tilapia fillet, tartar sauce, lettuce, tomatoes, onions and pickles	8
TUNA WRAP lettuce, tomatoes and onions	8
FALAFEL WRAP hummus, fries, pickles and Israeli salad	8
ROASTED VEGETABLE WRAP Seasonal vegetable medley served on lavash wrap	8

Hamotzi

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DESSERT MENU

BELGIAN WAFFLE	12
light and fluffy waffle served hot and topped with ice cream, fresh strawberries and strawberry syrup	
PEACH COBBLER	10
baked until the fruit is tender, with a sweet golden crumble and topped with a scoop of vanilla ice cream	
CHOCOLATE BANANA BREAD SOUFFLÉ	10
warm fresh French bread folded into a rich mixture of chocolate chips and bananas, with a dollop of whipped topping	
CHOCOLATE MOUSSE CUP	10
a gluten free, light and airy mousse complemented with whipped topping and chocolate shavings	
ICE CREAM SUNDAE	8
Vanilla ice cream with whipped topping, chocolate syrup and a maraschino cherry	

BEVERAGES

FOUNTAIN DRINKS	3
Coke - Diet Coke - Cherry Coke - Sprite - Orange Fanta - Mug Rootbeer - Minutemaide Lemonade - Seltzer - Gold Peak Unsweetened Ice Tea	
FRENCH PRESS COFFEE	3 7
1 Cup French Press - 4 Cups French Press	
STASH TEAS	3
Herbal, Caffeinated or Decaf	

FRUIT SMOOTHIES

STRAWBERRY BLAST	6
Strawberry	
TROPICAL TREAT	6
Mango, Strawberry, Pineapple, Banana	
LEMON DELIGHT	6
Lemon	
MANGO BREEZE	6
Mango	

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