

APPETIZERS

LOADED FRIES Pulled brisket over crispy fries with a savory barbecue sauce drizzled with garlic aioli and garnished with green onions	28
PRIME STEAK BITES Served with sautéed mushrooms and onions (4oz)	25
BRISKET SLIDERS Pulled brisket served on toasted garlic French rolls with sautéed onions and bbq sauce (3 pieces)	20
FISH TACOS Marinated tilapia, coleslaw and salsa served on a crispy corn tortilla (3 pieces)	16
BARBECUE CHICKEN FLATBREAD Caramelized onions, tender Pastrami, pulled chicken marinated in our signature barbecue sauce. Served over our warm Naan bread (shared for 2)	15
PASTRAMI EGG ROLLS Pastrami and cabbage filling served with Thousand Island dressing (2 pieces)	15
CRISPY CRUNCHY WINGS Tossed in our signature breading and crisped to perfection (15 pieces) CHOICE OF DIPPING SAUCE / CAJUN DRY RUB / BBQ / HOT BUFFALO / PLAIN	13
CAULIFLOWER TEMPURA Tempura battered cauliflower florets served with ranch and spicy mayo	13
CHICKEN BITES Boneless battered chicken breast bites CHOICE OF DIPPING SAUCE / CAJUN DRY RUB / BBQ / HOT BUFFALO / PLAIN	11
PRIME SAUSAGE BITES IN A BLANKET Polish sausage wrapped in filo dough	11
BEER BATTERED ONION RINGS Served with southwest sauce	11
AVOCADO SPRING ROLL Guacamole stuffed spring rolls served with spicy house sauce (2 pieces)	9
HUMMUS In our delicious house recipe topped with olive oil, chickpeas, black olives, paprika and served with warm pita	9
CRISPY PICKLES Coated in a crunchy batter and served with its own cajun aioli dip	9

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18% gratuity will be added to every check

SOUPS & SALADS

Soups

CHICKEN NOODLE	7
ROASTED VEGETABLE	7
SOUP DU JOUR	7

Salads

PRIME 10 Romaine lettuce, cucumbers, seasoned roasted vegetables, grape tomatoes, mandarin slices, dried cranberries and garlic herbed croutons served with your choice of dressing	16
FATTOUSH Blend of romaine and iceberg lettuce, cucumbers, tomatoes, red onions and crispy pita chips with our signature fattoush vinaigrette	16
SOUTHWEST QUINOA White quinoa, grape tomatoes, corn, black beans, green peppers and scallions with a creamy avocado dressing	16
CAESAR Romaine lettuce, grape tomatoes, house made garlic herbed croutons with creamy caesar dressing	16
CHOPPED SALAD Cucumbers, tomatoes, red onions and carrots with a fresh lemon olive oil dressing	16
GARDEN Iceberg lettuce, cucumbers, tomatoes and house made garlic croutons	16

ADD STEAK \$25 / SALMON \$15 / GRILLED CHICKEN \$10 / TUNA \$8 / ANCHOVIES \$4

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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	120
bone in rib eye, 32 oz cut	
EXECUTIVE	70
boneless rib eye 16 oz cut	
DETROITER	65
bone-in rib eye, 16 oz cut	
NEW YORKER	60
8-9oz , pepper crusted, lean first cut fillet (limited quantity)	
PRIME 10	55
boneless rib eye 12 oz cut	
THE PREMIER	50
boneless rib eye 8oz cut	

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

STRAIGHT CUT FRIES	7
SEASONED FRIES	7
GARLIC MASHED POTATOES	7
ROASTED REDSKIN POTATOES	7
YELLOW BASMATI RICE	7
MIXED VEGETABLES	7
SAUTÉED MUSHROOMS	7
GARLIC GREEN BEANS	7
CAJUN CAULIFLOWER	7
ROASTED BROCCOLI FLORETS	7
COLESLAW	7

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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 scallions	42
BLACKENED SALMON Cajun spiced, pan seared center cut salmon fillet, served with fries and a spicy tomato dipping sauce	28
MOROCCAN SALMON Seasoned salmon fillet, roasted with tomato, green pepper, Spanish onion and crispy chickpeas served over a bed of yellow basmati rice	28
HERB ROASTED SALMON seasoned salmon fillet, served with mashed potatoes and mixed vegetables	26
BEER BATTERED FISH AND CHIPS Served with fries, coleslaw, lemon wedges and tartar sauce	22

\$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 fries

BBQ BEEF RIBS 32
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 28
Pan seared cutlets in a sherry wine mushroom sauce over a side of garlic mashed potatoes

BACKYARD BBQ CHICKEN 27
Boneless dark meat marinated in our tangy house bbq sauce and served with crispy seasoned red skin potatoes

GRILLED CHICKEN 24
Marinated breasts served with mixed vegetables and roasted redskin potatoes

CHICKEN COTOLETTA 24
Crispy breaded chicken cutlets served with yellow basmati rice and garnished with fresh tomatoes, cucumbers 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 classic bun

20



DELI BURGER

Pastrami, coleslaw and Thousand Island on a classic bun

20



COWBOY BURGER

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

16



JALAPEÑO BURGER

Lettuce, tomato, jalapeños, grilled onions and ranch dressing on a classic bun

15



GOURMET BURGER

Lettuce, tomato, pickles and onion 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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DESSERT MENU

BELGIAN WAFFLE	14
Light and fluffy waffle served hot and topped with ice cream, strawberry puree and syrup	
HOT FUDGE BROWNIE	12
Warm brownie with rich chocolate fudge, cool vanilla ice cream and topped with a maraschino cherry	
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
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

FRENCH PRESS COFFEE	3 / 1 cup	8 / 4 cup
S.PELLEGRINO	4 small	7 Large
STASH TEAS		3
Herbal, Caffeinated or Decaf		
FOUNTAIN DRINKS		3
Coke - Diet Coke - Cherry Coke - Sprite - Orange - Ginger ale - Lemonade - Unsweetened Ice Tea		

FRUIT SMOOTHIES

STRAWBERRY BLAST	8
Strawberry	
TROPICAL TREAT	8
Mango, Strawberry, Pineapple, Banana	
LEMON DELIGHT	8
Lemon	
MANGO BREEZE	8
Mango	

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SPECIALTY SANDWICHES

STEAK SANDWICH	30
• Thin sliced rib eye on a toasted classic bun with sautéed onion and horseradish mayo	
REUBEN (6OZ) SANDWICH	15
• Corned beef, sauerkraut and Russian dressing served on a toasted rye bread	
RACHEL (6OZ) SANDWICH	14
• Pastrami, coleslaw and Russian dressing served on a toasted rye bread	
CRISPY FRIED CHICKEN SANDWICH	12
• Battered chicken breast crisped to perfection topped with lettuce, tomato and mayonnaise on a classic bun	
CRISPY FISH SANDWICH	12
• beer battered tilapia fillet, tartar sauce, lettuce, tomato, pickles on a classic bun	
BREADED CHICKEN SANDWICH	10
• Seasoned bread crumb coated cutlet, Lettuce, tomato, onion and pickle chips on a classic bun	
GRILLED CHICKEN SANDWICH	10
• Lettuce, tomato, grilled onion on a classic bun	

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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WRAPS

All wraps served daily 11am-4pm only

<div>BREADED CHICKEN</div> <div>Lettuce, tomato, onion and pickle chips</div>	9
<div>SPICED CHICKEN</div> <div>Grilled seasoned thigh, lettuce, pickle chips and garlic sauce</div>	9
<div>GRILLED CHICKEN</div> <div>Marinated cutlet, lettuce, tomato, pickles and onion</div>	9
<div>CRISPY FISH</div> <div>Beer battered tilapia fillet, tartar sauce, lettuce, tomato, onion and pickles</div>	9
<div>TUNA</div> <div>Lettuce, tomato and onion</div>	9
<div>FALAFEL WRAP</div> <div>Hummus, fries, pickles and Israeli salad</div>	9
<div>ROASTED VEGETABLE</div> <div>Seasonal vegetable medley</div>	9

Choice of white or wheat lawash

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