

PRIME¹⁰

RESTAURANT & CATERING

APPETIZERS

LOADED FRIES	31
Pulled brisket over crispy fries with a savory barbecue sauce drizzled with garlic aioli and garnished with green onions	
PRIME STEAK BITES	29
Served with sautéed mushrooms and onions (4oz)	
BRISKET FLATBREAD	24
Pulled brisket over roasted garlic aioli topped Naan bread, finished with fresh tomatoes, sautéed onions, green peppers and drizzled with our signature ranch	
BRISKET SLIDERS	23
Pulled brisket served on toasted garlic French rolls with sautéed onions and bbq sauce (3 pieces)	
HONEY TERIYAKI SALMON BITES	21
Glazed salmon, garnished with toasted sesame seeds, green onions and red pepper	
BARBECUE CHICKEN FLATBREAD	19
Caramelized onions, tender pastrami, pulled chicken marinated in our signature barbecue sauce, served over our warm Naan bread (shared for 2)	
FISH TACOS	17
Marinated tilapia, coleslaw and salsa served on a crispy corn tortilla (3 pieces)	
PASTRAMI EGG ROLLS	17
Pastrami and cabbage filling served with Thousand Island dressing (2 pieces)	
MOROCCAN FLATBREAD	17
Sautéed green peppers, red onions, tomatoes and sliced mushrooms in our signature house Moroccan spice blend and served over our warm Naan bread (shared for 2)	
CAULIFLOWER TEMPURA	15
Tempura battered cauliflower florets served with ranch and spicy mayo	
CHICKEN BITES	14
Boneless battered chicken breast bites CHOICE OF DIPPING SAUCE / CAJUN DRY RUB / BBQ / HOT BUFFALO / PLAIN	
PRIME SAUSAGE BITES IN A BLANKET	14
Polish sausage wrapped in filo dough	
BEER BATTERED ONION RINGS	13
In house hand cut Spanish onions tossed in our beer batter, crisped to golden perfection and served with southwest sauce and ketchup	
STARTER SALAD	12
Half portion of any of our signature salads	
HUMMUS	11
Our delicious traditional recipe topped with olive oil, fresh olives, paprika and served with warm pita	
CRISPY PICKLES	11
Pickle chips coated in a crunchy batter and served with its own cajun aioli dip	

Ask your server about menu items that are cooked to order. Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come in contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

18% gratuity will be added to every check

SOUPS & SALADS

Soups

CHICKEN NOODLE	8
ROASTED VEGETABLE	8
SOUP DU JOUR	8

Entrée Salads

PRIME 10 Romaine lettuce, cucumbers, seasoned roasted vegetables, grape tomatoes, mandarin slices, dried cranberries and house made garlic herbed croutons served with your choice of dressing	18
FATTOUSH Blend of romaine and iceberg lettuce, cucumbers, tomatoes, red onions and crispy pita chips with our signature fattoush vinaigrette	18
SOUTHWEST QUINOA Quinoa, grape tomatoes, corn, black beans, green peppers and scallions with a creamy avocado dressing	18
CAESAR Romaine lettuce, grape tomatoes, house made garlic herbed croutons with creamy Caesar dressing	18
WINTER SALAD Quinoa, roasted sweet potato, dried cranberries, diced red onions and crunchy sunflower seeds tossed in our house vinaigrette	18
GARDEN Iceberg lettuce, cucumbers, tomatoes and house made garlic croutons	18

ADD STEAK \$31 / SALMON \$17 / GRILLED CHICKEN \$13 / TUNA \$9 / ANCHOVIES \$5

Ask your server about menu items that are cooked to order. Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come into contact with food allergens. For more information, please speak with a manager. Please be aware we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

18% gratuity will be added to every check

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	135
Bone in rib eye 32 oz cut	
EXECUTIVE	75
Boneless rib eye 16 oz cut	
DETROITER	70
Bone in rib eye 16 oz cut	
NEW YORKER	65
8-9oz , pepper crusted, lean first cut fillet (limited quantity)	
PRIME 10	65
Boneless rib eye 12 oz cut	
THE PREMIER STEAK	55
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	8
SEASONED FRIES	8
GARLIC MASHED POTATOES	8
ROASTED REDSKIN POTATOES	8
YELLOW BASMATI RICE	8
MIXED VEGETABLES	8
SAUTÉED MUSHROOMS	8
GARLIC GREEN BEANS	8
CAJUN CAULIFLOWER	8
ROASTED BROCCOLI FLORETS	8
COLESLAW	8

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come into contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

18% gratuity will be added to every check

PRIME¹⁰

RESTAURANT & CATERING

FISH

SEARED AHI TUNA STEAK	<i>43</i>
Served on a bed of honey teriyaki noodles with a side of sesame roasted broccoli florets and garnished with scallions	
MOROCCAN SALMON	<i>31</i>
Seasoned salmon fillet, roasted with tomato, green pepper, Spanish onion and crispy chickpeas and served over a bed of yellow basmati rice	
HERB ROASTED SALMON	<i>31</i>
Seasoned salmon fillet, served with roasted red skin potatoes and mixed vegetables	
BLACKENED SALMON	<i>29</i>
Cajun spiced, pan seared center cut salmon fillet, served with fries and a spicy tomato dipping sauce	
BEER BATTERED FISH AND CHIPS	<i>26</i>
Served with fries, coleslaw, lemon wedges and tartar sauce	

\$2 substitution charge when replacing sides

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come into contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

18% gratuity will be added to every check

ENTRÉE

BBQ BEEF RIBS	43
Slow cooked for 8 hours with a hint of hickory and glazed with our house bbq sauce, served with garlic mashed potatoes	
ON THE LIGHT SIDE	41
Grilled boneless rib eye served with your choice of mashed potatoes or fries	
CHICKEN MARSALA	32
Pan seared cutlets in a sherry wine mushroom sauce over a side of garlic mashed potatoes	
BACKYARD BBQ CHICKEN	31
Boneless dark meat marinated in our tangy house bbq sauce and served with crispy seasoned red skin potatoes	
GRILLED CHICKEN DINNER	28
Marinated breasts served with roasted red skin potatoes & mixed vegetables	
CHICKEN COTOLETTA	28
Crispy breaded chicken cutlets served with yellow basmati rice and garnished with fresh cucumbers, tomatoes and onions	

\$2 substitution charge when replacing sides.

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come in contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

18% gratuity will be added to every check

PRIME¹⁰

RESTAURANT & CATERING

BURGERS

½ lb Burger patties, 100% Beef, No Filler!



PRIME BURGER

29

Two 8oz. patties, beef fry, lettuce, tomatoes, grilled onions and roasted garlic aioli with special sauce on a toasted classic bun



BRISKET BURGER

23

Grilled onions, pulled brisket and bbq sauce on a classic bun



DELI BURGER

23

Pastrami, coleslaw and Thousand Island on a classic bun



COWBOY BURGER

18

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



JALAPEÑO BURGER

17

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



GOURMET BURGER

13

Lettuce, tomato, pickles and onion on a classic bun

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)

Ask your server about menu items that are cooked to order. Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come in contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

18% gratuity will be added to all checks

SPECIALTY SANDWICHES

STEAK SANDWICH	34
Thin sliced rib eye with sautéed onion and horseradish mayo served on a toasted classic bun	
RACHEL (6OZ) SANDWICH	18
Pastrami, coleslaw and Russian dressing served on a toasted rye bread	
REUBEN (6OZ) SANDWICH	18
Corned beef, sauerkraut and Russian dressing served on a toasted rye bread	
CRISPY FRIED CHICKEN SANDWICH	15
Battered chicken breast crisped to perfection, topped with lettuce, tomato and mayonnaise on a classic bun	
CRISPY FISH SANDWICH	14
Beer battered tilapia fillet, tartar sauce, lettuce, tomato and pickles on a classic bun	
BREADED CHICKEN SANDWICH	13
Seasoned bread crumb coated cutlet, lettuce, tomato, onion and pickle chips on a classic bun	
GRILLED CHICKEN SANDWICH	13
Lettuce, tomato and grilled onion on a classic bun	

MAKE IT A SPECIAL

Add Fries or Garden Salad or Coleslaw with a drink

For an additional \$6

11AM - 4PM Only

Ask your server about menu items that are cooked to order. Consuming undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come into contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or suppliers are 100% allergen-free.

Specials available daily

18% gratuity will be added to every check

WRAPS

All wraps served daily 11am-4pm only

BREADED CHICKEN	12
Lettuce, tomato, onion and pickles	
SPICED CHICKEN	12
Grilled seasoned thigh, lettuce, pickle chips and garlic sauce	
GRILLED CHICKEN	12
Marinated cutlet, lettuce, tomato, onion and pickles	
CRISPY FISH	12
Beer battered tilapia fillet, tartar sauce, lettuce, tomato, onion and pickles	
TUNA	12
Lettuce, tomato and onion	
FALAFEL WRAP	12
Hummus, fries, pickles and Israeli salad	
ROASTED VEGETABLE	12
Seasonal vegetable medley	

Choice of white or wheat lawash

MAKE IT A SPECIAL

Add Fries or Garden Salad or Coleslaw, with a drink

For an additional \$6

11AM - 4PM Only

Ask your server about menu items that are cooked to order. Consuming undercooked meats, Poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). we will do our best to accommodate your needs. Menu items may contain or come in contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

All wraps served daily

18% gratuity will be added to every check

PRIME¹⁰

RESTAURANT & CATERING

DESSERT MENU

HOT FUDGE BROWNIE	14
Warm brownie with rich chocolate fudge, scoop of vanilla ice cream and topped with a maraschino cherry	
DECADENT MOLTEN LAVA CAKE	14
Warm fudge filled chocolate cake dusted with powdered sugar and complemented with a sweet raspberry sauce	
CARAMEL APPLE CRISP	13
Cinnamon spiced apples blanketed under a crispy topping, finished with a scoop of vanilla ice cream and caramel drizzle	
CHOCOLATE MOUSSE CUP	11
Light and airy mousse complemented with whipped topping and chocolate shavings	

BEVERAGES

STASH TEAS	4
Herbal, Caffeinated or Decaf	
FRENCH PRESS COFFEE	4 / 1 cup 10 / 4 cup
S.PELLEGRINO	5 small 8 large
FIJI ARTISAN WATER	5
FOUNTAIN DRINKS	4
Coke - Diet Coke - Cherry Coke - Sprite - Orange - Ginger Ale - Lemonade - Unsweetened Ice Tea	

FRUIT SMOOTHIES

STRAWBERRY BLAST	10
Strawberry	
TROPICAL TREAT	10
Mango, Strawberry, Pineapple and Banana	
MANGO BREEZE	10
Mango	

Ask your server about menu items that are cooked to order. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g. gluten intolerance). We will do our best to accommodate your needs. Menu items may contain or come into contact with food allergens. For more information, please speak with a manager. Please be aware that we are unable to guarantee that our kitchens or our suppliers are 100% allergen-free.

18% gratuity will be added to every check