



## 5 For \$6 'Til 7

Each selection \$6, nightly until 7 p.m.

### 5 Cocktails

**BLUEBERRY LEMON DROP**, Pinnacle Blueberry Vodka

**DEBONAIR MARTINI**, Reyka Vodka

**SPRING TIME LEMONADE**, Tito's Handmade Vodka

**WARD 8**, Buffalo Trace Bourbon

❖ **FARMER'S SKINNY DAUGHTER**, Hangar One Vodka

### 5 Wines by the Glass

**SAUVIGNON BLANC**, Vinedos Terranoble, Chile

**CHARDONNAY**, Emiliana Natura, Chile

**PINOT NOIR**, Hangtime, California

**RED BLEND**, Colby Red, California

**CABERNET**, 14 Hands, Washington

### 5 Appetizers

**PAN-CRISPED PORK BELLY**

**ROASTED MUSHROOM RAVIOLI**

**TENDERLOIN CARPACCIO\***

**BAKED BRIE**

**SWEET CHILE CALAMARI**

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## From Our Bar la Carte Menu

**THE PRIME BURGER\*** cheese and bacon

**SALT & PEPPER SHRIMP**

crispy french green beans, caper-mustard sauce

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**SAMUEL ADAMS, REBEL IPA, 2 for \$6**

ONLY AVAILABLE IN THE BAR

❖ Can be made skinnier on request

Before placing your order, please inform your Server if anyone in your party has a food allergy.

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These items may contain raw or undercooked ingredients.





## Bar la Carte

<b>HOUSEMADE BURRATA</b>	11.75
charred grape tomatoes, wild arugula, served with toasted garlic crostinis	
<b>SALT &amp; PEPPER SHRIMP</b>	14.50
crispy french green beans, caper-mustard sauce	
<b>PRIME STEAKHOUSE MEATBALLS*</b>	9.75
peppercorn sauce, shiitake mushrooms	
<b>FILET MIGNON FLATBREAD*</b>	11.75
danish blue and monterey jack cheeses, red onion confit	
<b>CEDAR ROASTED MUSHROOM &amp; ARTICHOKE FLATBREAD</b>	10.50
monterey jack cheese, roasted red peppers and christopher ranch garlic	
<b>FLEMING'S ORIGINAL PRIME RIB MELT*</b>	15.75
gruyère cheese, sautéed mushrooms, whole-grain mustard, signature onion rings	
<b>THE PRIME BURGER*</b>	13.75
wisconsin cheddar cheese, peppered bacon, double-cut french fries	

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## Beers

### Craft

<b>OMISSION PALE ALE</b> , Portland, Oregon (Gluten Free)	5.95
<b>REDHOOK IPA</b> , Seattle, Washington	5.95
<b>SIERRA NEVADA TORPEDO EXTRA IPA</b> , Chico, California	5.95
<b>SAMUEL ADAMS REBEL IPA</b> , Boston, Massachusetts	5.95
<b>BLUE MOON BELGIAN WHITE</b> , Denver, Colorado	5.95
<b>WIDMER BROTHERS HEFEWIZEN</b> , Portland, Oregon	5.95
<b>SAMUEL ADAMS BOSTON LAGER</b> , Boston, Massachusetts	5.95
<b>OMMEGANG ABBEY ALE</b> , Cooperstown, New York	9.95

### Imported

<b>STELLA ARTOIS</b> , Belgium	5.95
<b>STELLA ARTOIS CIDRE</b> , Belgium (Gluten Free)	5.95
<b>HEINEKEN</b> , Holland	5.95
<b>CORONA EXTRA</b> , Mexico	5.95
<b>DUVEL STRONG GOLDEN ALE</b> , Belgium	9.95

### Domestic

<b>MICHELOB ULTRA</b>	5.50
<b>MILLER LITE</b>	5.50
<b>BUD LIGHT</b>	5.50
<b>BUDWEISER</b>	5.50



## Light and Refreshing

- FRENCH 75** Plymouth gin, Mas fi Cava 11.95  
*refreshing and effervescent with citrus notes and floral undertones*
- HALF MOON RUDY** Half Moon Orchard gin, Jack Rudy small batch tonic 11.50  
*aromas of crisp bright apple accented with white flowers*
- PALOMA** Maestro Dobel tequila, fresh grapefruit juice 11.50  
*vivid fresh grapefruit highlighted with smoky herbal notes*
- CLOVER CLUB** Beefeater gin, housemade grenadine 11.50  
*aromatic floral notes with juniper, citrus and pomegranate*

## Fragrant and Fruity

- ❖ **BLUEBERRY LEMON DROP** Pinnacle blueberry vodka, fresh blueberries 12.50  
*lush candied lemon balanced with fragrant ripe blueberry*
- ❖ **FARMER'S DAUGHTER** Hangar One vodka, fresh basil, strawberry 13.50  
*ripe strawberry and citrus with savory hints on the nose*
- ❖ **BLACKBERRY BRAMBLE** Bombay Sapphire gin, fresh blackberries 12.50  
*bright citrus and ginger spice with subtle floral notes*
- MAI TAI** Mount Gay Eclipse rum, Kraken Black Spiced rum 12.50  
*tropical spices layered with candied orange and toasted almond*
- WARD 8** Buffalo Trace bourbon, housemade grenadine 12.50  
*bright pomegranate with aromas of violets, vanilla and clove*

## Strong and Aromatic

- DEBONAIR MARTINI** Reyka vodka 13.50  
*a classic. shaken, not stirred*
- RYE WHISKEY SOUR** Wild Turkey Rye whiskey 12.50  
*smoky spice layered with peppery cedar and a refreshing citrus finish*
- OLD FASHIONED** Templeton Rye whiskey 13.50  
*aromas of orange peel layered with sweet toasted vanilla*
- THE MANHATTAN** Knob Creek, Carpano Antica 14.50  
*rich black cherry highlighted with vanilla and lush caramel*



## Fleming's Prime Martinis

*An elevated cocktail experience. This modern twist on the classics gives a nod to American speakeasy heritage. Stirred by hand tableside in a crystal mixing glass.*

**BOYD & BLAIR VODKA** 15.95

*Paired with Dolin Blanc Vermouth*

**HENDRICK'S GIN** 15.95

*Paired with Lillet Blanc*

## Sip and Savor the Spring

**SPRING TIME LEMONADE** Tito's Handmade vodka 11.95

*hand-squeezed lemonade with bright floral notes of elderflower*

**FRESH RASPBERRY MOSCOW MULE** Svedka vodka 12.50

*vivid raspberry notes with spicy ginger effervescence*

**WILD STRAWBERRY SANGRIA** Skyy Infusions vodka 12.50

*bright ripe strawberries balanced with sweet stone fruit*

**BASIL TEQUILA GIMLET** Casa Noble Silver tequila 12.50

*refreshing lime zest and a hint of green herbs*

**SAGE BLOSSOM SMASH** Art in the Age SAGE organic spirit 11.95

*ripe stone fruit and herbaceous notes balanced with fresh citrus*

## Spirit-Free

**HONEYSUCKLE FIZZ** cucumber, oranges, agave nectar 5.95

*bright and refreshing with sweet citrus and floral undertones*

**RASPBERRY SMASH** raspberries, lemon, honey 5.95

*vivid ripe raspberries balanced with bright candied lemon*



## Desserts

<b>CHOCOLATE LAVA CAKE</b>	12.95
rich chocolate cake with a molten center of belgian chocolate, served with vanilla ice cream and chopped pistachios	
<b>CHEESECAKE</b>	11.50
classic new york style cheesecake on a graham cracker crust, served with blueberry sauce and white chocolate shavings	
<b>CRÈME BRÛLÉE</b>	10.50
creamy tahitian vanilla bean custard served with fresh seasonal berries	
<b>WALNUT TURTLE PIE</b>	11.95
housemade caramel, walnuts and chocolate baked in a chocolate pie crust	
<b>CARROT CAKE</b>	10.50
three layer cake with cream cheese frosting topped with a drizzle of dark rum caramel	
<b>FRESH BERRIES &amp; CHANTILLY CREAM</b>	11.50
seasonal berries served with a side of housemade whipped cream	
<b>ICE CREAM &amp; SORBETS</b>	9.50

## Drinkable Desserts

<b>BOURBON PEACH MARTINI</b>	Maker's Mark Bourbon	11.50
<i>elegant balance of stone fruit and pear compote underlined with toasted almond</i>		
<b>COCOA BRANCA</b>	Fernet Branca, Zaya 12 year old rum	12.50
<i>velvety blend of bittersweet cocoa layered with cool mint and eucalyptus</i>		
<b>DARK CHOCOLATE TRUFFLE MARTINI</b>	Stoli Vanil, Frangelico	12.50
<i>rich dark chocolate with layers of vanilla bean, hazelnut and coffee</i>		
<b>LATIN LATTE'</b>	Patron XO Café, Jameson Irish Whiskey	13.50
<i>layered velvety milk chocolate with nutty espresso undertones</i>		

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