

PRIMEBURGER

BOUTIQUE BURGERS, CRAFT FRIES, SPIRITS & SHAKES

SHAREABLE STARTERS

Buffalo Fries 11.95

Hot spicy sauce, blue cheese crumbles, green onion & blue cheese dipping sauce

Bacon Cheese Fries 13.95

Melted monterey jack & cheddar, chopped bacon, jalapeño, spicy ranch dipping sauce

Buffalo Wings 14.95

Chicken wings with spicy wing sauce

✓ Beer Battered Onion Ring Tower 12.95

Served with southern style & ranch sauces

Nacho Platter 13.95

Pulled pork, sour cream, sliced jalapeño, melted cheddar & creamy tomatillo drizzle

DINNERSALADS

Add Grilled Chicken or PrimeBurger +6

✓ Spring Mix Salad 11.95

Tomato, onions, olives, pepperoncini

✓ Caesar Salad 11.95

Shaved Reggiano

✓ Kale Salad 11.95

Peanut dressing

PRIMEBURGERS

Our burgers are premium fresh ground blend of chuck, short rib & brisket handcrafted to order.

Served on your choice of Artisan Brioche, Pretzel Bun or Gluten Free Bun.

Add fresh cut fries +6 • Make it a protein-style burger bowl +3

Americana* 14.95

PrimeBurger, american, lettuce, tomato, onion, thousand island

21st Century* 17.95

PrimeBurger, gruyère, mixed greens, bacon-tomato relish, grilled onions, fried egg, mayo

Cali Club* 16.95

PrimeBurger, provolone, bacon, mixed greens, avocado, thousand island

Hawaii Five Ohhhhh* 16.95

PrimeBurger, swiss, coleslaw, pineapple, onion relish, teriyaki mayo

Fungus Humongous* 18.95

PrimeBurger, portobello, swiss, grilled onions, mayo

Bacon, Egg & Cheese* 17.95

PrimeBurger, bacon, american, fried egg, mayo

The Big Scorcher* 16.95

PrimeBurger, pepper jack, onion straws, jalapeño coins, sriracha mayo

Oink, Squeal & Moo* 19.95

PrimeBurger, pulled pork, bacon, cheddar, onion straws, BBQ sauce, mayo

Substitute Beyond Burger™ Patty +3

Fried Egg +3 • Avocado +3

NY STRIP STEAK DINNER

25.95

USDA Choice NY Steak, side salad, french fries, onion straws, and sautéed mushrooms

PRIMESANDWICHES

Add fresh cut fries +6

Philly Cheesesteak 15.95

Thin-cut New York Strip, provolone, grilled peppers, onions and mushrooms.

Buttermilk Fried Chicken Sandwich 15.95

Hand-breaded fried chicken breast, buttered brioche bun, pickles.

Grilled Chicken Club 15.95

Fresh chicken breast marinated in lime-garlic, bacon, lettuce, tomato, mayo, and onion straws on a buttered brioche bun.

✓ Portobello 17.95

Portobello, provolone, roasted peppers, grilled onions, mixed greens, mayo, balsamic reduction, served on a brioche bun.

Porker 16.95

Pulled pork, Coleslaw, onion straws, BBQ sauce, served on a brioche bun.

✓ Beyond Burger™ 17.95

Beyond Burger™ patty, vegan cheese, avocado, mixed greens, tomato, sprouts, and onion relish, served on a gluten-free bun.

SHAKES & FLOATS

BOOZY

Baileys, Kahlua, OREO® & Banana 18

Salted Caramel Rum 16

Mudslide Kahlua 16

Chocolate Chip Cookie Baileys 16

Rum Banana Cream Pie 16

NON-BOOZY

Vanilla, Strawberry
or Chocolate Milkshake 10

Root Beer or Pepsi Float 10

BEVERAGES

San Pellegrino | Panna water 1-liter 9

San Pellegrino | Panna water 1/2-liter 6

Espresso 4

Double Espresso 5

Cappuccino | Latte 5

Items marked with a "V" denote Vegetarian items

20% gratuity will automatically be added to parties of eight or more guests. FOOD ALLERGY WARNING: Some of our food is cooked in peanut oil
*Warning: consuming raw or undercooked items, which may include meats, poultry, seafood, shellfish, or eggs, may increase your risk of food-borne illness.

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CRAFT & FAVORITE BEERS

Sculpin Ballast Point (IPA)	9
Newcastle Brown Ale	9
Stella Artois	9
Corona	9
Blue Moon	9
Blue Moon Seasonal	9
Heineken	9
Guinness	9
Rogue Dead Guy Ale	9
Samuel Adams	9
Samuel Adams Seasonal	9
Coors Light	8

RED WINES

	GLASS	BOTTLE
Cabernet Sauvignon Carnivor - California	11	40
Pinot Noir Pinot Evil - Chile	10	38
Crush - Red Blend The Dreaming Tree - California	12	46
Merlot Milbrandt - Washington State	11	40
Malbec Gascon - Argentina	12	42
Syrah Writer's Block - California	11	40

WHITE & SPARKLING WINES

	GLASS	BOTTLE
Prosecco Bianco LaMarca - Italy	12	42
Moscato Mirassou - California	10	38
Chardonnay Dark Horse - California	10	38
Pinot Grigio Maso Canali - Italy	12	44
Sauvignon Blanc Whitehaven - New Zealand	12	44
White Zinfandel Buehler - California	11	38

PREMIUM COCKTAILS

Ask your server for your favorite cocktails and after-dinner drinks

Margaritas 12

on The Rocks or Frozen Sauza Hornitos Blanca Tequila & your favorite fruit flavor

Morning Spritzer 12

Prosecco, Aperol, club soda, on the rocks

Long Island Iced Tea 12

Sauza Tequila, Ketel One Vodka, Tanqueray Gin, Bacardi Rum, Triple Sec, sour mix & cola

Chilly Willy 12

Malibu Rum, Peach Schnapps, Midori Melon Liqueur, orange juice and pineapple juice

DESSERTS

Enjoy our daily cake and pie selections
Here are some suggestions...

Carrot Cake 8

Chocolate Cake 8

Brownie a la Mode 8

Kentucky Pie 11

A hybrid of chocolate chip cookie and pecan pie, served a la mode

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