



DRINKING FOOD

FRESH SHUCKED OYSTERS2.95 EA
<i>ask about today's selection</i>	
STEAKHOUSE SHORT RIB CHILI	... CUP 4.95 ... BOWL 7.95
CAESAR SALAD 4.95
CHOPPED SALAD 4.95
<i>chopped bacon, grape tomatoes, carrots, radish, red pepper, green beans, bleu cheese, iceberg & romaine with green goddess dressing</i>	
FARIBAUT DAIRIES "CAVEMAN" CHEESE CURDS 8.95
THICK CUT ONION RINGS 7.95
ARTICHOKE & ROASTED PEPPER DIP 8.95
SHORT RIB NACHOS 8.95
CHIPOTLE BUFFALO WINGS 8.95
<i>with bleu cheese sauce</i>	
HAND CUT FRIES WITH BEARNAISE SAUCE 4.95
PEEL & EAT SHRIMP 11.95
<i>cocktail sauce & spicy mayo</i>	
CALAMARI WITH SWEET PEPPERS 12.95

BURGERS & SANDWICHES

served with hand cut russet fries

BURGERS

THE BASIC PRIME BURGER 7.95
BACON & CHEDDAR BURGER 9.95
BLEU CHEESE BURGER 9.95
PATTY MELT 9.95
<i>caramelized onions and swiss on toasted rye</i>	
THREE NAPKIN STACK BURGER 14.95
<i>thick cut bacon, steakhouse chili, cheddar and onion ring</i>	

SANDWICHES

GRILLED FOUR CHEESE SANDWICH 6.95
<i>with thick cut bacon and tomato</i>	
KNIFE & FORK CHICKEN CLUB 12.95
<i>bacon, avocado, lettuce, tomato & smoked bacon</i>	
THE BLUE REUBEN 12.95
<i>12 hour braised corn beef with sauerkraut & homemade 1000 Island dressing</i>	
HOT TURKEY SANDWICH 10.95
<i>with mashed potatoes & gravy</i>	
PRIME RIB FRENCH DIP 14.95
<i>sliced to order on toasted french bread</i>	

BASKET & BLUE PLATES

BASKETS

CRISPY FRIED CHICKEN IN THE BASKET 8.95
<i>crispy half chicken with grilled corn on the cob & hand cut fries</i>	
FISH TACOS BASKET 9.95
<i>beer batter fried tilapia, warm flour tortillas, spicy slaw</i>	
COCONUT SHRIMP BASKET 12.95
<i>with a spicy pineapple chutney dipping sauce & hand cut fries</i>	

BLUE PLATES

GROWN UP MAC & CHEESE 8.95
<i>with four cheeses & applewood smoked bacon</i>	
JUMBO LUMP CRABCAKE 12.95
<i>sweet corn relish & mustard-mayo sauce</i>	
HALFSTEAK 13.95
<i>small dry aged top sirloin, hand cut fries, bearnaise sauce</i>	
<i>Add a fried egg \$1</i>	

full Dining Room Menu also available



HAPPY HOUR

\$3 TAP BEER, WELL DRINKS
HOUSE WINE
OFF MARTINIS
OFF SPECIALTY COCKTAILS

MINI PHILLY CHEESESTEAK
PITTSBURGH BLUE CHILI FRIES BABY BLUE BURGER
CHIPOTLE BUFFALO WINGS 2 FRESH SHUCKED OYSTERS
PIGS IN A BLANKET BULL BITES

EVERYDAY 4:00 TO 6:00
LATE NIGHT MON-THURS 8:00 TO CLOSE
FRI-SAT 9:00 TO CLOSE
ALL DAY SUNDAY

SPECIALTY COCKTAILS

\$10

THE POMEGRANATE MARTINI
<i>Stoli, Pama Liqueur, pomegranate juice, agave nectar, cranberry</i>
BLACKBERRY MOJITO
<i>Cruzan Citrus, blackberry puree, fresh muddled mint</i>
SUGARDADDY
<i>pineapple infused stoli vodka, homemade sweet & sour and a sugar rim</i>
TEQUILA RICKEY
<i>Patron Silver, fresh squeezed lime juice & agave nectar</i>
FRENCH KISS
<i>St. Germain Elderflower Liqueur, champagne, sugar rim</i>
THE "WORKIN' MAN'S" HATTAN
<i>Maker's Mark & Southern Comfort - on the rocks or straight up</i>
JOHN DALY
<i>Jeremiah Weed Sweet Tea Vodka & lemonade</i>

WINES BY THE GLASS

WHITE

RIESLING, CHATEAU ST MICHELLE (COLUMBIA VALLEY) 8
PINOT GRIGIO, BANFI 'PLACIDO' (ITALY) 8
PINOT GRIGIO, VILLA DEL BORGIO (ITALY) 11
WHITE ZINFANDEL, BERINGER (NAPA) 8
SAUVIGNON BLANC, GRYPHUS (CHILE) 9
CHARDONNAY, SHOOTING STAR (CA) 9
CHARDONNAY, KENDALL JACKSON (SONOMA) 11
CHARDONNAY, SONOMA CUTRER (RUSSIAN RIVER) 14
SPARKLING, KENWOOD BRUT (CA) 7

RED

CABERNET, LOUIS AND MARTINI (SONOMA) 9
CABERNET, BERINGER KNIGHTS VALLEY (NAPA) 12
CABERNET, KENWOOD 'JACK LONDON' (SONOMA) 16
CAB/SHIRAZ, LE GRAND NOIR (FRANCE) 8
MERITAGE, FERRARI CARANO 'SIENA' (SONOMA) 14
MERLOT, MELANTO TERRACE (CALIFORNIA) 8
MERLOT, NEWTON 'CLARET' (SONOMA) 14
PINOT NOIR, MCMANIS (CALIFORNIA) 9
PINOT NOIR, MONTINORE (OREGON) 13
ZINFANDEL, RAVENSWOOD (NAPA) 9
SHIRAZ, PENFOLDS KOONUNGA HILL (AUSTRALIA) 8
MALBEC, TILIA (ARGENTINA) 9



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