

EARLY EVENING PRIX-FIXE \$25.95 Available Tuesday-Sunday 5PM-6:30PM & ALL NIGHT Monday 5PM-10PM

APPETIZERS

Baked Onion Soup

sourdough croutons, gruyère, mozzarella, pecorino 9

Spinach Hummus grilled naan bread, marinated olives, imported feta, lemon, virgin oil 9

Toasted Almond Baked Double Cream Brie

herb toasts, crisp apples, fig jam 12

Crunchy Sesame Tuna

wonton wrapped, wasabi infused soy, pickled ginger 16/30

Chili Pop Shrimp

tender petite shrimp tossed in spicy chili aioli 13

Crispy Brussels Sprouts

garlic, ginger, sesame-sweet soy glaze 10

Nana's Meatballs

Nana's blend of veal, beef & pork, chianti tomato sauce, ricotta cheese, garlic toasts 11

Crispy Calamari

trio of sauces: marinara, Dijon aioli, spicy chili sauce 13

Buttermilk Fried Wings

sriracha honey drizzle, bread & butter pickles, creamy herb 10

BBQ Pulled Chicken Street Tacos

soft corn tortillas, pico de gallo, avocado, queso fresco, lime 10

Shrimp Toast

grilled ciabatta, Hass avocado spread cilantro, chilis, pico de gallo, lime 13

CULTIVATED MUSSELS

parmesan fries & aioli
Choice of sauce: Pomodoro, Vin Blanc or Chef's Daily Prep
Half 13, Full 21

SALADS

Simple Little Salad

chopped greens, petite tomatoes, chickpeas, cucumbers, choice of dressing 9/14

Classic Caesar Salad

crisp romaine tossed w/ housemade dressing, baked semolina croutons, pecorino romano 9/14

Iceberg Wedge

crumbled bacon, tomatoes, Wisconsin mountain bleu cheese 10/15

GM Chopped Salad

mixed greens, candied walnuts, golden raisins, roasted peppers, fresh mozzarella, tomatoes, corn, balsamic vinaigrette 11/16

Baby Arugula Roasted Beet & Pear Salad

Roquefort, toasted almonds, champagne vinaigrette 10/15





Prime Cobb Steakhouse Cobb

sliced filet mignon, romaine, vine-ripe tomatoes, asparagus, avocado, crumbled bacon, bleu cheese, derby dressing 25

Ahi Tuna Poke Bowl

quinoa salad, baby arugula, cucumber, avocado, grilled pineapple, sesame tamari marinade, sriracha mayo (Seared Tuna or Salmon upon request) 24

SALAD ADDITIONS:

Salmon  9, Crunchy Sesame Tuna 10, Sliced Filet Mignon  10, Grilled Chicken  7, Grilled Shrimp  9

ACCOMPANIMENTS

Baked Potato  7, Mashed Potatoes  8, Cranberry Walnut Rice  7

Toasted Broccoli  8, Crispy Brussel Sprouts 8, Warm Quinoa Salad  8

Asparagus  8, Creamed or Sautéed Spinach 8, Shoestring Fries 7

PASTA

Mac & Cheese ditalini, cheddar, mozzarella, gruyère & American w/ goldfish cracker crumble app 12/entrée 18

Jumbo Fresh Rigatoni alla Vodka Nana's meatballs, imported vodka, rustic tomatoes, touch of cream, parmesan 14/21

Cauliflower Ravioli roasted red beets, sage-infused brown butter, pinot grigio & almond-pecorino crumble 15/20

Linguine w/ Shrimp, Mussels & Crispy Calamari choice of red, white or spicy arrabiata sauce 17/24

MAIN PLATES

Pork Jaegerschnitzel lemon-panko crusted pork scallopini, house-made spaetzle, red cabbage, lemon-mushroom pan sauce 23

Amish Country Free Range Organic Chicken  toasted broccoli, garlic mashed, rosemary-lemon pan jus 24

Apple Cider & Brie Capped Breast of Chicken

Jericho Cider, cranberry-walnut laced long grain & wild rice 23

Old School Chicken Parmesan panko crusted chicken, San Marzano tomatoes, fresh mozzarella, linguini 22

Baby Back Ribs Tennessee Whiskey BBQ Sauce, cinnamon-dusted sweet potato fries half rack 19, full rack 28

Prime Meatloaf Stack whipped potatoes, roasted mushroom caps, pan gravy, truffle butter 22

Iron Skillet Tacos  grilled onions, salsa fresca, chimichurri, pepperjack fundido, w/ black beans & rice choice of Chicken 21, Skirt Steak 26, or Shrimp 25

Jumbo Lump Crab Cake & Blackened Shrimp

herb rice, hot honey drizzle, pico de gallo, sriracha aioli 26

Jumbo Garlic Shrimp  zucchini linguini, garlic confit, fresh baby tomatoes, basil tomato broth 26

Mustard & Pretzel Crusted Faroe Islands Salmon

grilled asparagus, braised red cabbage 25

*(All fish can be prepared simply grilled)

STEAKS

All Steaks are hand-cut, 21-day, dry aged Angus beef (Served with choice of accompaniment)

Filet Mignon cabernet reduction, bleu cheese 7oz 35, 10oz 39

Skirt Steak ginger soy marinated, crispy onion tangle 7oz 27, 10oz 32

Block Cut Ribeye Chairman's Reserve, 14oz 37

Skirt & Scampi 7oz Skirt Steak & Shrimp Scampi 34

Filet & Cake 7oz, Filet Mignon & Jumbo Lump Crab Cake 39

'89 Club Steak 21 day, dry aged, 20oz NY Steak 44

SANDWICHES

GM Prime Burger lettuce, tomato, onions, pickle 15
Toppings (\$2 ea): cheese, bacon, mushrooms, crispy onions

'89 Steakhouse Burger

bleu cheese, port wine reduction, bacon, crispy onions 19

Turkey Burger gruyère, Dijon aioli, lettuce, tomato, pickle 16

Grilled Chicken

fresh mozzarella, beefsteak tomatoes, basil, Tuscan sourdough 17

Ernie's Steak Sandwich

garlic bread, melted mozzarella, GM steak sauce 20

Housemade Black Bean Quinoa Burger

avocado, pepper jack cheese, charred tomato-corn salsa 16