

SOCIAL HOUR MENU Available 4:30 – 7:00 at the Bar Only		SOCIAL HOUR MENU Available 4:30 – 7:00 at the Bar Only
Wild Alaskan Salmon Sandwich Seared and Served on a Multi-Grain Roll with Micro-Greens and Sweet Potato Fries. Ginger Scallion Remoulade and Tarragon Mustard Aioli	14	CLASSIC COCKTAILS 7  Prime Martini
Asian Chicken Wings Jumbo Chicken Wings, Deep Fried Till Golden then Tossed in a Sweet and Spicy Sesame Sauce. Served with Ranch Dressing and Cucumber Salad	10	Ketel One Vodka or Hendricks Gin, Stirred and Served up with a Twist, Spanish or Bleu Cheese Olives Grey Goose, Belvedere or Chopin 8  Humphrey Bogart
Prime Rib Sliders Thin Sliced Prime Rib, Dipped in Au Jus, Topped with Red Onion Jam, Gruyere Cheese, Served on Toasted Rolls with Onion Rings	12	Tanqueray and Simple Syrup Served up with Fresh Lemon and Lime  Margarita
Hot Spinach Artichoke Dip Fresh Spinach in a Rich Cream Sauce, with Melted Cheese,	7	Herradura Silver, Cointreau and Fresh Lime, Shaken and Served up or on the Rocks – Add Grand Marnier For 2
Served with Grilled Bruschetta and Lavash  Sc Prime Steak Burger  Grilled to Perfection and Served on a Toasted Brioche Roll and Homemade Fries. Sweet Chile Ketchup,	14	Cosmopolitan Grey Goose Citron, Cointreau and Fresh Lime and Cranberry with a Flamed Zest of Orange
Ginger Scallion Remoulade and Tarragon Mustard Aioli	40	Classic Mojito Bacardi Select Rum, Muddled with Fresh Mint and Lime
Jumbo Lump Crab Shooters Jumbo Lump Crab Meat with a Tomato Ginger Relish and Crispy Won Ton Chips, Served in a Shot Glass	12	PRIME COCKTAILS 7
Barbecued Shrimp Cold Water Prawns Flame Broiled and Served with a Spicy Chipotle Sauce and Toast Points  Any item from our Dinner Menu also available	11	Pineapple Upside Down Cake Butterscotch Schnapps, Malibu Rum and Pineapple Juice Served up in a Martini Glass
Any nem nom our binner wiend also available		Unbelievable Blonde
BEER		Absolut Citron and Cointreau, Shaken with Fresh Muddled Pineapple and Lemon
Domestic Beers Budweiser • Bud Light Miller Lite • Coors Light	4	Angry Cucumber Silver Tequila with Muddled Cucumber, Red Pepper and Fresh Lime
Micro Brew & Imported Beers Sam Adams • Heineken Newcastle Brown Ale • Corona	6	Blackberry Mojito Bacardi Silver, Muddled with Fresh Blackberries, Mint and Fresh Lime
WINES BY THE GLASS	6	Lemon Drop Absolut Citron and Cointreau Shaken with Fresh Lemon and Served Up
Sparkling Domaine Chandon (split)	•	Pink Lemonade
Whites Canyon Road Chardonnay	6	Bacardi Limon With Fresh Muddled Raspberries, Lemon And A Splash Of Sierra Mist
Kendall Jackson "Vintner's Reserve" Chardonnay Stone Cap "Columbia Valley" Riesling Brancott, Sauvignon Blanc Beringer, White Zinfandel	7 7 6 5	Prime Picasso Palma Pama Liqueur, Orange Vodka and Simple Syrup Garnished with Fresh Lemon
Reds Conception "Control Concet" Cohomot	6	Ruby Red Martini Absolut Ruby Red, Simple Syrup, Grapefruit Juice,
Concannon, "Central Coast" Cabernet  Kendall Jackson "Vintner's Reserve" Cabernet  Storling "Vintner's Collection" Morlet	6 8 7	Fresh Orange Juice with a Splash of Sierra Mist and Cranberry
Sterling "Vintner's Collection" Merlot Salmon Creek Cellars, Merlot Kenwood "Russian River Valley" Pinot Noir	6 8	Jolly Rancher Watermelon Schnapps, Citrus Vodka, Simple Syrup and Sour Mix Served up in a Martini Glass