

## APPETIZERS

### Oysters on the Half Shell\*

Three Northwest oysters with Champagne-shallot mignonette 9 Half dozen 15

### Ahi Tartare\*

Hawaiian "poke-style" ahi tartare with ginger, scallions, sesame, and soy, served with fresh cut potato chips 11

### Prawn & Shrimp Cocktail

Steamed gulf prawns and bay shrimp ceviche, served with house cocktail and tartar sauces 13

### Steamer Clams

Manila clams steamed with white wine, butter, lemon, garlic, and fresh herbs, served with grilled bread 13

### Calamari

Crispy fried squid tossed with sea salt and fresh parsley, served with house tartar sauce and lemon 7

### Creamed Spinach

The Prime Rib's original recipe creamed spinach, served with grilled bread 7

### Prime Rib Bites\*

Tender bites of prime rib served in jus and topped with creamy horseradish and chives 17

### Hot Wings

Eight crispy spicy wings and drumettes, served with house dressing and celery 8 14-piece 12 20-piece 16

## SOUP & SALADS

### Clam Chowder

New England style creamy chowder with steamer clams, bacon, and diced potatoes, served with grilled bread 6

### French Onion Soup

French onion soup topped with grilled bread and Gruyere cheese 8

### House Salad

Mixed greens, onion, roasted beets, sunflower seeds, and croutons, with bleu cheese-horseradish dressing 6

### Gorgonzola-Walnut Salad

Romaine, Champagne vinaigrette, gorgonzola, walnuts, cranberries, crispy fried shallots 8 Entrée-size 13

### Little Louie Salad

Mixed greens, bay shrimp, hardboiled egg, seasoned tomatoes, house made Louie dressing 7 Entrée-size 13

### Caesar Salad

Romaine, croutons, and house dressing with parmesan, garlic, lemon, and anchovy 6

### Grilled Chicken Caesar Salad

Entrée-size Caesar salad with grilled chicken 12 Substitute salmon or grilled prawns 16

### Cobb Salad

Grilled chicken, bacon, hardboiled egg, cucumber, tomato, and bleu cheese, with your choice of dressing 13

## PASTA

### Beef Stroganoff

Prime with onions and mushrooms, on fresh egg noodles with sour cream and scallions 18

### Three Cheese Ravioli

Fresh ravioli with asparagus, summer squash, sweet onion, tomato, garlic, Parmesan, white wine and basil 15

### Macaroni & Cheese

Fresh macaroni in creamy three-cheese sauce, topped with scallions 13 Add bacon 15

*\*Consuming raw or undercooked meats may increase the risk of foodborne illness.*

### From the Butcher Block\*

Prime rib and steaks are wet-aged 28 days, then dry-aged an additional five days to develop flavor and tenderness.

**Prime Rib** – slow roasted, then carved to order and served au jus.

Eight-ounce	23	Twelve-ounce	29	Sixteen-ounce	33
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**Ribeye Steak** – carved to order, then chargrilled and brushed with Waygu beef tallow.

Eight-ounce	23	Twelve-ounce	29	Sixteen-ounce	33
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**Tenderloin** – wrapped in bacon and chargrilled. Or ask for it blackened and topped with bleu cheese.

Five-ounce	23	Eight-ounce	29
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**Surf n Turf** – add Maine lobster tail to any of the above 22

All Butcher Block entrees served with seasonal vegetable AND choice of roasted garlic mashed potatoes, house cut French fries, herbed rice, or loaded baked potato (available after 5:00 PM). Add soup or salad for \$4.

### Rack of Lamb\*

Roasted rack of lamb, coriander spaetzle, cabbage, rosemary demi-glace, and toasted walnut garnish 29

### Baby Back Ribs

Slow-cooked baby back ribs caramelized with house made BBQ sauce, served with coleslaw and fresh cut fries 18

### Country Fried Steak

Dry-aged ribeye, pounded thin and fried crispy, with mashed potatoes, gravy and seasonal vegetable 21

### Grilled Salmon\*

Grilled wild Alaskan salmon, sesame-ginger spinach and squash, wild rice, and black pepper-miso butter 19

### Lobster Tail

Maine lobster tail roasted at 500 degrees, with drawn butter, herbed rice, and seasonal vegetable 29

### Fish and Chips

Pacific cod dipped in IPA batter and fried crispy, with coleslaw, house cut “chips” and lemon 13

### Fried Chicken

Chicken breast brined in buttermilk and fried crispy, with mashed potatoes, gravy, and sautéed spinach 15

## SANDWICHES & BURGERS

All sandwiches served with house cut French fries. Add soup or salad for \$4

### Ahi Tuna Sandwich\*

Sesame-crust ahi tuna seared rare, with wasabi aioli, lettuce, onion, and pickled ginger on a toasted bun 14

### Fried Chicken Sandwich

Buttermilk-brined chicken breast, fried crispy and served with chimichurri mayo, lettuce, tomato, pickle & onion 11

### French Dip

Thinly sliced prime rib and “horsey” sauce on a toasted French roll, served au jus for dipping 11

### Philly

Thinly sliced prime rib with grilled peppers, onions, and melted Swiss on a toasted French roll 12

### Cheeseburger\*

American or cheddar, lettuce, tomato, pickle, onion, and house burger sauce 11 with bacon 12

### Grilled Lamb Burger\*

Spiced lamb with seared onions and feta, tzatziki, cucumber, lettuce, and tomato on a toasted bun 14

### BBQ Pulled Pork Sandwich

House-smoked pork shoulder with coleslaw and house BBQ sauce on a toasted bun 11