

# PRIME · SEVEN · NINE

## Upper Kitchen & Bar

### SMALLS + SHARES

#### CHICKEN LETTUCE WRAPS \$16.50

Thai Curry / Cucumber / Carrot / Corn  
Ginger Aioli / Puffed Quinoa  
(Sub Shrimp)

#### CALAMARI \$16.75

Gluten Free Dredge / Bang Bang Sauce  
Scallions / Chili / Lime

#### JAPANESE GYOZA \$14

Pork & Veggie Dumplings / Ponzu  
Scallions

#### AHI TUNA TATAKI AND AVOCADO WONTON CUPS \$16.75

Guacamole / Ahi Tuna / Scallions/ Red  
Hot Chili / Teriyaki / Mango Wasabi  
Black Sesame

#### DRY RUB ROASTER CHICKEN WINGS \$17 (1 LB)

Chipotle Mango Seasoning / Creamy  
Blue Cheese Dressing

#### SPICY SESAME CAULIFLOWER BITES \$10

Crispy Florets / Ponzu Sauce/Sesame  
Seeds / Scallions

#### PRIME RIB SLIDERS \$17.75

Shaved AAA Certified Angus Prime Rib  
Horsey Mayo/ Provolone Cheese  
Crispy Onions

#### TRUFFLE FRIES \$10.50

Truffle Oil / Shaved Parmesan / Fresh  
Herbs / Truffle Aioli

#### HUMMUS & BABA GANOUSH DIPS \$16

Naan Crisps / Olives / Pickles

#### PESTO SHRIMP FLATBREAD \$18

Spinach / Sundried Tomato / Asiago  
Cheese / Chipotle Mayo

#### SOUP OF THE DAY / CUP \$6

Chef's Daily Creation

#### FLATBREAD OF THE DAY

Ask your server about the  
daily flat bread.

### FRESH SALADS

#### PRIME CAESAR \$13.50

Romaine Hearts /House Dressing  
Pancetta / Shaved Parmesan  
Cheese / Croutons / Lemon

#### ORGANIC FIELD GREENS \$12

Apple / Cherry Tomato / Cucumber  
Onions / Carrot / Sunflower  
& Pumpkin Seeds / Maple Vinaigrette

#### SUMMER COBB SALAD \$ 21

Chopped Lettuce / Cherry Tomato  
Bacon / Grilled Chicken / Hard Boiled  
Egg / Avocado/Blue Cheese Crumbles  
Scallions / House Red Wine Vinaigrette

#### AISIAN CHICKEN SALAD BOWL \$18

Shredded Cabbage Slaw / Carrot  
Green Onions / Roasted Peanut  
Crispy Asian Noodle Sticks  
Pineapple Soya  
Dressing & Thai Sauce

#### WEEKLY SALAD

Ask your server about our weekly  
special salad.

#### ADD TO YOUR SALAD

Chicken \$8 / Ahi Tuna \$8  
3 Shrimp \$9 / 5 oz Striploin \$14  
4 oz Salmon \$11

### LUNCH MENU AVAILABLE TILL 4PM

#### PRIME BURGER \$16

7 Oz Chuck & Ribeye Blend / LTO  
Dijonnaise / Brioche Buns / Fries

#### BEEF DIP \$17

Shaved AAA Prime Rib  
Caramelized Onions / Provolone  
Horsey Crema /Beef Jus  
Ciabatta/Fries

#### CHICKEN CLUB SANDWICH \$18

Grilled Chicken Breast / Bacon  
Guacamole / Sundried Tomato &  
Cream Cheese / Chipotle Mayo  
Lettuce / Ciabatta / Fries

#### BRAISED BABY BACK RIBS HALF RACK \$28

Braised Baby Back Ribs/ Home  
Made Honey Bourbon BBQ Sauce  
Coleslaw / Fries

### BURGERS

#### PRIME VEGGIE BURGER \$15

Black Bean Chickpea Patty / Hummus  
Corn Relish / LTO / Brioche Bun / Fries

#### COLLINGWOOD WHISKEY BURGER \$21.75

Homemade Pressed 100% Ground  
Steak / Wild Mushrooms / White  
Cheddar / LTO / Pickles / Collingwood  
Whiskey Sauce / Fries

### PASTAS

#### SEAFOOD LINGUINE \$34

Jumbo Shrimp / Sea Scallops / Fennel  
Basil Pesto Aioli / Baby Spinach / Cherry  
Tomato / Shaved Parmesan Cheese

#### STEAK & LOBSTER RAVIOLI \$34

Sliced Grilled 6 oz New York Steak  
Lobster & Prawn Ravioli  
Truffle Beurre Blanc

#### PENNE ARRABIATTA \$21

Roasted Vegetables / Spicy Pomodoro  
Shaved Parmesan Cheese

#### TUSCAN CHICKEN \$24

Penne Pasta / Baby Spinach / Sundried  
Tomato / Forest Mushrooms / Aglio Olio  
Asiago Cheese

### MAINS

#### BRAISED BABY BACK RIBS \$33.75

Braised Baby Back Pork Ribs / Home  
Made Honey Bourbon Bbq Sauce  
Coleslaw / Fries

#### PHO \$17

Vegan Broth / Honey Mushroom  
Bean Sprouts/ Coriander / Basil / Mint  
Scallions / Chili / Sesame Seeds  
Sriracha

#### FISH TACOS (3) \$18

Halibut Filet / Corn Tortillas / Chipotle  
Lime Crema / Pico De Gallo / Radish  
Cilantro

#### 7 OZ SALMON FILET \$28

Cedar Plank / Maple Miso / Jasmine  
Rice / Asparagus / Butternut Squash  
Coconut Lemongrass Cream

#### SANTA FE CHICKEN \$26

Grilled Chicken Breast / Roasted  
Vegetables / Crumbled Goat Cheese  
Jardiniere Sauce / Garlic Mashed

#### FISH & CHIPS \$22

Beer Battered Halibut (5 oz)  
Napa Cabbage Heirloom Carrot Slaw  
Tartar Sauce / Charred Lemon / Fries

#### DINNER ITEMS ONLY

#### RACK OF LAMB \$37

Oven Roasted / Dried Cherry / Jamaican  
Rum Demi Glaze / Garlic Mashed  
Potato / Seasonal Veg

#### 8 OZ BAKED HALIBUT \$34

White Wine / Cherry Tomato / Olives  
Capers / Herb / Jasmine Rice  
Seasonal Veg

### THE STEAKHOUSE

#### AAA CERTIFIED ANGUS BEEF

Filet Mignon (7 oz) \$41  
Ribeye (14 oz) \$44.25  
New York (12 oz) \$39.25  
Center Cut Sirloin (6 oz) \$29.25

#### ADD TO YOUR STEAK

Blue Cheese Compound Butter \$3  
Bacon Wrap ( Filet Only) \$3  
Grilled Shrimp Skewer (3) \$9

#### PRIME STEAK SAUCES \$4

Madagascar Peppercorn  
Bearnaise  
Collingwood Whisky Apple Demi

#### ACCOMPANIMENTS

Asparagus \$8  
Baked Potato \$5  
Garlic Mashed \$6.50  
Loaded Baked Potato \$8  
Sweet Potato Fries \$8.50  
Prime Fries \$6  
Truffle Fries \$6.50  
Seasonal Vegetables \$10.50  
Forest Mushrooms \$6

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## Upper Kitchen & Bar

### WINES BY THE GLASS

	6 OZ	9 OZ	BOTTLE
Cono Sur Tocornal Sauvignon Blanc (Chile)	6	9	
Masi Modello Bianco Pinot Grigio (Italy)	8	11	35
Fox Brook Chardonnay (California)	8	12	35
Cono Sur Tocornal Cabernet / Merlot (Chile)	6	9	
Masi Bonacosta Valpolicella (red) DOC (Italy)	10	15	45
Fox Brook Cabernet Sauvignon (California)	8	12	35
Barossa Valley Estate Shiraz (Australia)	14	20	60
Carmel Road Pinot Noir Monterey (California)	17	24	70
Thelia Medittera Rosé Crete (Greece)	9	14	40
Casalotta Brut Spumante (Italy)	10		50
Masi Modello Prosecco (sparkling) (Italy)	14		60

### RED

ITALY			
Villamedoro Montepulciano DOC (Abruzzo)			50
Illico Montepulciano DOC (Abruzzo)			50
Masi Campofiorin Rosso di Verona (Veneto)			60
Banfi Centine IGT Toscano (Tuscany)			45
Batasiolo Barolo DOCG Nebbiolo (Piedmont)			90
Masi Costasera Amarone DOCG (Veneto)			115
SPAIN & GREECE			
Ktima Papaioannou Old Vines Single Vineyard Nemea (Greece)			60
Pago Ayles Coupiage (Aragon Spain)			70
CALIFORNIA			
Raymond Cabernet Sauvignon (Napa Valley)			50
Murphy-Goode Cabernet Sauvignon (Geyserville)			65
Francis Coppola Ivory Label (Monterey)			70
Wente Southern Hills Cabernet Sauvignon (Livermore)			60
St. Francis Cabernet Sauvignon (Sonoma)			90
Francis Coppola Director's Cabernet (Alexander Valley)			105
Louis M. Martini Napa Valley Cabernet Sauvignon (Napa Valley)			105
Stags' Leap Winery Cabernet Sauvignon (Napa Valley)			160
Beringer Knights Valley Cabernet Sauvignon (St. Helena)			125
Cakebread Cellars Cabernet Sauvignon (Rutherford)			275
Caymus Cabernet Sauvignon (Napa Valley)			285
Silver Oak Alexander Valley Cabernet Sauvignon (Alexander Valley)			305
SOUTH AMERICA & AUSTRALIA			
Masi Passo Doble Malbec, Corvina (Mendoza, South Argentina)			40
McGuigan Black Label Cabernet Sauvignon (Australia)			40
Tall Poppy Victoria Select Merlot (Australia)			40
Earthworks Shiraz (Barossa Valley, Australia)			55
Bodegas Esmeralda Malbec (Mendoza, South Argentina)			50
Tall Poppy Shiraz (Australia)			40
Penley Estate Phoenix Cabernet Sauvignon (Coonawarra, Australia)			60
Terrazas de los Andes Reserva Malbec (Argentina)			60

### WHITE

ITALY			
Masi Masianco Pinot Grigio del Venezia DOC			40
CALIFORNIA & OREGON			
Raymond Chardonnay (St. Helena)			45
Camelot Chardonnay (Sacramento)			45
St. Francis Sauvignon Blanc (Sonoma Valley)			90
Francis Coppola Diamond Collection Gold Label Chardonnay (Monterey)			70
Wente Morning Fog Chardonnay (Livermore)			60
NEW ZEALAND			
Giesen Sauvignon Blanc			40
Marisco The Ned Sauvignon Blanc Marlborough			45
Oyster Bay Sauvignon Blanc Marlborough			60
ONTARIO			
Cooper's Hawk Riesling VQA (Lake Erie North Shore)			45

### CHAMPAGNE

Veuve Clicquot Brut Champagne	210
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### DRAFT

DOMESTIC	12oz	20oz
Canadian	4.75	7.25
Coors Light	4.75	7.25
PREMIUM DOMESTIC & CRAFT		
Side Launch	5.50	7.95
Creemore	5.50	7.95
Lot 9	5.50	7.95
Muskoka	5.50	7.95
IMPORTED		
Heineken	5.75	8.95

### BOTTLES & CANS

DOMESTIC	TALL CANS
Canadian	6.25
Coors Light	6.25
Budweiser	6.25
Non-Alcoholic	6.25
PREMIUM DOMESTIC & CRAFT	
Miller Genuine Draft	6.25
IMPORTED	
Corona	7.25
Stella Artois	7.25
Q WATER	
Sparkling or Flat (unlimited)	3.25