

PRIME · SEVEN · NINE

Upper Kitchen & Bar

SMALLS + SHARES

CHICKEN LETTUCE WRAPS \$16.50 (GF)

Thai Curry / Cucumber / Carrot / Corn
Ginger Aioli / Puffed Quinoa
(sub shrimp \$4)

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 (V)

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 (V)

Truffle Oil / Shaved Parmesan / Fresh
Herbs / Truffle Aioli

HUMMUS & BABA GANOUSH DIPS \$16 (V)

Naan Crisps / Olives / Pickles

SOUP OF THE DAY / CUP \$6

Chef's Daily Creation

SUNDRIED TOMATO CHICKEN FLATBREAD \$17

Roasted Red Pepper / Goat Cheese
Sundried Tomato / Olive Oil / Herbs

FLATBREAD OF THE DAY

Ask your server about the
daily flat bread.

(GF) Gluten Free flatbread available

FRESH SALADS

PRIME CAESAR \$13.50

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

ORGANIC FIELD GREENS \$13 (GF)

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

GREEK SALAD \$15 (GF)

Roman Lettuce / Tomato / Cucumber
Kalamata Olives / Feta
Greek Vinaigrette

Add Chicken souvlaki skewer \$8

ADD TO YOUR SALAD

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

BURGERS

PRIME VEGGIE BURGER \$18

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

(GF) Gluten Free buns available

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

TUSCAN CHICKEN \$24

Penne Pasta / Baby Spinach / Sundried
Tomato / Forest Mushrooms / Pesto
Cream Sauce / Asiago Cheese

WEEKLY PASTA

Ask your server about our weekly
Pasta special

(GF) Gluten Free pasta available

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 SOUVLAKI PITA \$17

Grilled Chicken / LTO
Tholos Tzatziki / 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

(GF) Gluten Free buns available

MAINS

BRAISED BABY BACK RIBS \$33.75 (GF)

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

MISO RAMEN \$17 (GF) (V)

Baby Bok Choy / Carrot / Shiitake
Mushroom / Radish / Chili Pepper
Ramen Noodle / Boiled Egg

FISH TACOS (3) \$20

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

7 OZ SALMON FILET \$28 (GF)

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

SANTA FE CHICKEN \$26 (GF)

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 (GF)

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

8 OZ BAKED HALIBUT \$34 (GF)

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

THE STEAKHOUSE

AAA CERTIFIED ANGUS BEEF

Filet Mignon (8 oz) (GF) \$41
Ribeye (14 oz) (GF) \$44.25
New York (12 oz) (GF) \$39.25
Petite Filet Mignon (6 oz) (GF) \$32

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 \$10.50
Seasonal Vegetables \$6.50
Forest Mushrooms \$8

(GF) - Gluten Free. (V) - Vegetarian. Please inform your sever of any allergies.

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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

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	Muskoka 7.75	
Coors Light 6.25	Guinness 7.75	
Budweiser 6.25	Side Launch 7.75	
Non-Alcoholic 6.25	Q WATER	
PREMIUM DOMESTIC & CRAFT		Sparkling or Flat (unlimited) 3.25
Miller Genuine Draft 6.25		
IMPORTED		
Corona 7.25		
Stella Artois 7.25		