

# PRIME · SEVEN · NINE

## Upper Kitchen & Bar

### SMALLS + SHARES

#### CHICKEN LETTUCE WRAPS \$18.50 (GF)

Thai Curry / Cucumber / Carrot / Corn  
Ginger Aioli / Sesame seeds  
(sub shrimp \$4)

#### CALAMARI \$18

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

#### JAPANESE GYOZA \$15

Pork & Veggie Dumplings / Ponzu  
Scallions

#### MEXICAN SHRIMP COCKTAIL \$19.50 (GF)

Jumbo Shrimp / Avocado / Cucumber  
Cilantro / Spicy Tomato Clam Jus

#### DRY RUB ROASTER CHICKEN WINGS \$18 (1 LB)

Chipotle Mango Seasoning / Creamy  
Blue Cheese Dressing

#### SPICY SESAME CAULIFLOWER BITES \$13 (V)

Crispy Florets / Ponzu Sauce / Sesame  
Seeds / Scallions

#### PRIME RIB SLIDERS \$18.75

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

#### PORK BELLY BAO BUNS \$18

Braised Pork Belly / Hoisin Sauce /  
Cucumber / Red Chili Peppers / Peanuts  
Sesame Seeds

#### TUNA TATAKI \$18.75

Crispy Wonton / Ahi Tuna / Avocado  
Spicy Mayo / Ponzu Sauce / Green  
Onions / Furikaki Seasoning

#### TRUFFLE FRIES \$13

Truffle Oil / Shaved Parmesan / Fresh  
Herbs / Truffle Aioli

#### CHARCUTERIE BOARD \$36

Cured Meats / Assorted Cheeses / Nuts  
Olives / Dried fruit / Crostinis

#### BRUSCHETTA TOMATO FLATBREAD \$18

Tomato / Onion / Olive Oil /  
Goat Cheese / Balsamic Reduction

### FRESH SALADS

#### PRIME CAESAR \$14.50

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

#### ORGANIC FIELD GREENS \$14 (GF)

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

#### WEDGE SALAD \$18

Iceberg Lettuce / Pancetta / Red Onion  
Blue Cheese / Tomato / Cucumber  
Blue Cheese Dressing

#### BEET SALAD \$17

Beet / Baby Spinach / Red Onion  
Endive / Dried Cranberry / Walnuts  
Mandarin Orange / Goat Cheese  
Balsamic Vinaigrette

#### ADD TO YOUR SALAD

Chicken \$8 / Ahi Tuna \$12  
3 Shrimp \$9 / 5 oz Striploin \$14  
4 oz Salmon \$11

### LUNCH MENU AVAILABLE TILL 4PM

#### BEEF DIP \$18

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

#### LOUISIANA CHICKEN SAMMY \$18.50

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

(GF) Gluten Free buns available

#### CRAB CAKES \$20

Mango Relish / Mixed Greens  
Chili Lime Dressing

#### SOUP AND SALAD \$17

Served with soup of the day  
and choice of side Caesar or  
Organic salad

### BURGERS

#### PRIME VEGGIE BURGER \$18

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

#### PRIME 79 BURGER \$20

Homemade Pressed 100% Ground Steak  
LTO / Pickles / Dijonnaise / Fries

#### COLLINGWOOD WHISKEY BURGER \$22.75

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

(GF) Gluten Free buns available

### PASTAS

#### LOBSTER RAVIOLI \$ 34.50

Lobster Stuffed Ravioli / Shallots  
Sun-dried Tomato / Baby Spinach  
White Wine Cream Sauce  
Parmigiana Cheese

#### GNOCCHI ALLA SORRENTINA \$22

Cherry Tomato / Fresh Basil /  
Tomato Sauce / Mozzarella Cheese

#### TUSCAN CHICKEN \$25

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

(GF) Gluten Free pasta available

### MAINS

#### BRAISED BABY BACK RIBS FULL RACK \$34.75

#### HALF RACK \$29

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

#### PHO \$18

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

#### 8 OZ SALMON FILET \$30 (GF)

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

#### WILD MUSHROOM CHICKEN \$27

Grilled Chicken Breast  
Wild Mushroom Cream Sauce  
Seasonal Vegetables / Garlic Mashed

#### RACK OF LAMB \$38 (GF)

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

### THE STEAKHOUSE

#### AAA CERTIFIED ANGUS BEEF

Filet Mignon (8 oz) (GF) \$41  
New York (12 oz) (GF) \$39.25

#### 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  
Collingwood Whiskey Apple Demi

#### ACCOMPANIMENTS

Asparagus \$9  
Baked Potato \$6.50  
Garlic Mashed \$6.50  
Loaded Baked Potato \$8  
Sweet Potato Fries \$8.50  
Prime Fries \$7  
Truffle Fries \$11.50  
Seasonal Vegetables \$7  
Forest Mushrooms \$9

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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 |

### CHAMPAGNE

|                               |     |
|-------------------------------|-----|
| Veuve Clicquot Brut Champagne | 210 |
|-------------------------------|-----|

### 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      |