

# PRIME · SEVEN · NINE

## Upper Kitchen & Bar

### SMALLS + SHARES

#### CHICKEN LETTUCE WRAPS

**\$19.75** (GF)

Thai Curry / Cucumber / Carrot / Corn  
Ginger Aioli / Sesame seeds  
(sub shrimp \$5)

#### CALAMARI \$18.75

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

#### JAPANESE GYOZA \$16

Pork & Veggie Dumplings / Ponzu  
Scallions / Sriracha

#### DRY RUB ROASTER CHICKEN

**WINGS \$19 (1 LB)**

Chipotle Mango Seasoning / Creamy  
Blue Cheese Dressing

#### TRUFFLE FRIES \$15

Truffle Oil / Shaved Parmesan / Fresh  
Herbs / Truffle Aioli

#### PRIME STUFFED YORKIES

**\$19.50**

AAA Certified Angus Prime Rib  
Caramelized Onion / Brie Cheese  
Demi

#### CRAB CAKES \$22

Baby Spinach / Balsamic Vinaigrette /  
Tarragon Aioli

#### TUNA TATAKI \$21

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

#### DUCK SPRING ROLL \$17

Orange and Ginger Plum Sauce  
Scallions

#### SWEET POTATO FRIES \$11

Fresh Herbs / Chipotle Aioli  
Smoked Applewood Sauce

### FRESH SALADS

#### PRIME CAESAR \$15.50

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

#### ORGANIC FIELD GREENS \$15 (GF) (V)

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

#### ADD TO YOUR SALAD

Chicken \$9 / Ahi Tuna \$13  
3 Shrimp \$12 / 6 oz Striploin \$15  
4 oz Salmon \$13

#### BURRATA AND GREENS \$21 (V)

Collingwood Olive Oil Milanese  
Gremolata / Balsamic Reduction  
Tomato / Onion / Basil

### BURGERS AND SANDWICHES

#### VEGAN MUSHROOM BURGER (V) \$18

Vegan Tarragon Aioli / Caramelized  
Onion / LTO / Brioche Bun / Fries

#### PRIME 79 BURGER \$21

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

#### COLLINGWOOD WHISKEY BURGER \$24

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

#### BEEF DIP \$20

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

#### CHICKEN BACON SAMMY \$19.50

Grilled Chicken Breast / Bacon  
Sundried Tomato & Cream Cheese  
Lettuce / Herbed Mayo  
Potato Scallion Roll / Fries

(GF) Gluten Free buns available

### PASTA

#### LOBSTER RAVIOLI \$ 36.50

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

#### TUSCAN CHICKEN \$27

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

(GF) Gluten Free pasta available

### MAINS

#### BRAISED BABY BACK RIBS

**FULL RACK \$35 HALF RACK \$30**

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

#### 8 OZ SALMON FILET \$33 (GF)

Cedar Plank / Maple Miso / Basmati Rice  
Seasonal Vegetables  
Butternut Squash / Coconut Lemongrass Cream

#### CHICKEN PARM \$28

Marinara Basil Sauce / Mozzarella  
Seasonal Vegetables / Garlic Mashed

#### BRAISED LAMB SHANK \$36

Pearl Onion and Red Wine Demi  
Root Vegetable Medley / Garlic Mash

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

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## Upper Kitchen & Bar

### WINES BY THE GLASS

	BOTTLE
Masi Modello Bianco Pinot Grigio (Italy)	50
Fox Brook Chardonnay (California)	47
Masi Bonacosta Valpolicella (red) DOC (Italy)	50
Masi Passo Doble Malbec, Corvina (Mendoza, South Argentina)	50
Fox Brook Cabernet Sauvignon (California)	50
Barossa Valley Estate Shiraz (Australia)	60
Bottega Vino Dei Prosecco DOC (Italy)	50

### RED

#### ITALY

Villamedoro Montepulciano DOC (Abruzzo)	50
Masi Campofiorin Rosso di Verona (Veneto)	60
Banfi Centine IGT Toscano (Tuscany)	55
Batasiolo Barolo DOCG Nebbiolo (Piedmont)	90
Masi Costasera Amarone DOCG (Veneto)	115

#### SPAIN & GREECE

Ktima Papaioannou Old Vines Single Vineyard Nemea (Greece)	80
Pago Ayles Coupage (Aragon Spain)	70

#### CALIFORNIA

Raymond Cabernet Sauvignon (Napa Valley)	50
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

#### SOUTH AMERICA & AUSTRALIA

McGuigan Black Label Cabernet Sauvignon (Australia)	50
Tall Poppy Victoria Select Merlot (Australia)	50
Earthworks Shiraz (Barossa Valley, Australia)	55
Bodegas Esmeralda Malbec (Mendoza, South Argentina)	50
Tall Poppy Shiraz (Australia)	50
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	50
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#### CALIFORNIA & OREGON

Raymond Chardonnay (St. Helena)	55
Camelot Chardonnay (Sacramento)	55
St. Francis Sauvignon Blanc (Sonoma Valley)	90
Francis Coppola Diamond Collection Gold Label Chardonnay (Monterey)	70
Wente Morning Fog Chardonnay (Livermore)	60

#### NEW ZEALAND

Marisco The Ned Sauvignon Blanc Marlborough	50
Oyster Bay Sauvignon Blanc Marlborough	60

### CHAMPAGNE

Veuve Clicquot Brut Champagne	210
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### BOTTLES & CANS

#### DOMESTIC

Canadian	5.00
Coors Light	5.00
Budweiser	5.00
Non-Alcoholic	5.00

#### PREMIUM DOMESTIC & CRAFT

Miller Genuine Draft	5.00
<b>IMPORTED</b>	
Corona	6.00
Stella Artois	6.00

#### TALL CANS

Muskoka	5.50
Guinness	5.50
Side Launch	5.50
Flying Monkey	5.50