

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
- TRUFFLE FRIES \$15**
 Truffle Oil / Shaved Parmesan / Fresh
 Herbs / Truffle Aioli

- DRY RUB ROASTER CHICKEN**
WINGS \$19 (1 LB)
 Chipotle Mango Seasoning / Creamy
 Blue Cheese Dressing
- SPINACH & ARTICHOKE DIP \$17** (V)
 Artichoke / Spinach / Garlic
 Shallot / Mayo / Cream Cheese
 Cheddar / Crispy Pita
- PRIME STUFFED YORKIES**
\$19.50
 AAA Certified Angus Prime Rib
 Caramelized Onion / Brie Cheese
 Demi

- TUNA TATAKI \$21**
 Crispy Wonton / Ahi Tuna / Avocado
 Spicy Mayo / Ponzu Sauce / Green
 Onions / Furikaki Seasoning
- LOCAL ONTARIO**
CHEESE PLATTER \$24
**Ask your server for cheese varieties*
 Assorted Local Ontario Cheese
 Seasonal Compote / Fresh Grapes
 Mized Nuts / Crisps
- 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

- BURRATA AND GREENS \$21** (V)
 Collingwood Olive Oil Milanese
 Gremolata / Balsamic Reduction
 Tomato / Onion / Basil

- ADD TO YOUR SALAD**
 Chicken \$9 / Ahi Tuna \$13
 3 Shrimp \$12 / 6 oz Striploin \$15
 4 oz Salmon \$13

BURGERS

- 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

(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*

LUNCH MENU

AVAILABLE TILL 4PM

- 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*

- CRAB CAKES \$22**
 Baby Spinach / Balsamic
 Vinaigrette / Tarragon Aioli

- SOUP AND SALAD \$17**
 Served with soup of the day
 and choice of side Caesar or
 Organic salad

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

THE STEAKHOUSE

- AAA CERTIFIED ANGUS BEEF**
 Filet Mignon (8 oz) (GF) \$45
 New York (12 oz) (GF) \$42

- PRIME STEAK SAUCES \$4**
 Madagascar Peppercorn
 Grainy Mustard and Red Wine Demi

- ADD TO YOUR STEAK**
 Bacon Wrap (Filet Only) \$3
 Grilled Shrimp Skewer (3) \$12
 Forest Mushrooms \$12

- ADD YOUR SIDE**
 Crispy Brussel Sprouts \$9
 Garlic Mashed \$7
 Sweet Potato Fries \$8.50
 Prime Fries \$7
 Truffle Fries \$11.50
 Seasonal Vegetables \$7
 Dauphinoise Potato \$7

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