

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 \$9)

CALAMARI \$18.75

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

JAPANESE GYOZA \$16

Pork & Veggie Dumplings / Ponzu
Scallions / Sriracha

TRUFFLE FRIES \$15 (V)

Truffle Oil / Shaved Parmesan / Fresh
Herbs / Truffle Aioli

POLPETTE \$16

Prime Beef Meatballs
Pecorino Cheese / Crostini

BEEF CARPACCIO \$21 (GF)

Prime Tenderloin / Lemon
Salt & Pepper / Olive Oil / Arugula
Shaved Parmesan

PRIME RIB SLIDERS \$19.50

Shaved Prime Rib / Sautéed Onion
Horse Radish Crema / Provolone Cheese

ROASTED GRILLED PEPPERS \$16 (GF) (V)

Grilled Peppers / Shallots / Garlic
Balsamic / Goat Cheese

TUNA TATAKI \$23 (GF)

Ahi Tuna / Citrus Mango Salsa
Olive Oil / Salt / Pepper

BLISTERED SHISHITO PEPPERS \$17

Seasoned Shishito Peppers
Salt / Ponzu

BRUSCHETTA TRIO \$18 (V)

Tomato / Mozzarella / Basil
Mushroom / Goat Cheese / Balsamic
Glaze / Peppers / Goat Cheese
Balsamic Glaze

SWEET POTATO FRIES \$11 (V)

Fresh Herbs / Chipotle Aioli

SWEET THAI CRISPY CHICKEN BITES \$18

Crispy Chicken / Sweet Chili Thai Sauce
Carrot / Scallions / Sesame Seeds

DAILY FLATBREAD FEATURE

Ask your server for our daily Flatbread
Market Price

FRESH SALADS

PRIME CAESAR \$15.50

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

BURRATA SALAD \$23

Prosciutto / Heirloom Cherry Tomatoes
Burrata Cheese / Basil / Balsamic
Reduction / Crostini's

BEET AND GOAT SALAD \$18 (GF) (V)

Marinated Beets / Goat Cheese
Toasted Pecans / Mint
Citrus Vinaigrette / Frisée

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

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

BLACK KALE SALAD \$18 (GF) (V)

Shaved Black Kale / Chianti Dressing
Toasted Pine Nuts / Pecorino Cheese

ADD TO YOUR SALAD

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

BURGERS

PRIME 79 BURGER \$21

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

GRILLED VEGETABLE SANDWICH \$18 (V)

Peppers / Zucchini / Portabella
Mushrooms / Arugula / Goat Cheese
Herbed Mayo

(GF) Gluten Free Buns Available
Upon Request

(V) Plant Based Patty Available
Upon Request

COLLINGWOOD WHISKEY BURGER \$24

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

LAMB BURGER \$24

Homemade Ground Lamb / Mint Yogurt
Dressing / LTO / Pickles

PASTA

TUSCAN CHICKEN \$27

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

PAPPARDELLE CON FUNGHI \$25 (V)

Mushrooms / Truffle Cream Sauce

PENNE ALLA VODKA \$22 (V)

Penne / Garlic / Shallots
Vodka Rose Sauce

PENNE NORMA \$25 (V)

Eggplant / Basil / Mozzarella / Tomato

SEAFOOD LINGUINE \$28

Mixed Seafood / White Wine
Light Tomato Sauce / Cherry Tomato

LOBSTER PAPPARDELLE \$36

Lobster / Cherry Tomato / Peas
Cognac Rosé Sauce

(GF) Gluten Free pasta available

LUNCH MENU AVAILABLE TILL 4PM

BEEF DIP \$20

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

CRANBERRY WALNUT TURKEY CLUB \$19.50

Turkey Breast / Bacon / Avocado
Lettuce / Tomato / Cranberry
Walnut Country Bread

(GF) Gluten Free Buns Available

FISH AND CHIPS \$24

Panko Crusted Fish / Fries
Slaw / Tartar Sauce

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

BLACKENED SALMON \$33 (GF)

Smashed Fingerling Potatoes
Arribatta Sauce / Spring Onion Herb Salad

CHICKEN MARSALA \$28

Mushroom / Marsala Wine
Seasonal Vegetable

VEAL CHOP PARMIGIANA \$39

14oz bone-in veal chop / Housemade Tomato Sauce
Shaved Parm Penne

RACK OF LAMB \$42 (GF)

Peppers / Zucchini / Capers
Parsley / Garlic / Onions

FRESH MARKET FISH

Ask your server for our daily catch
Market Price

PLEASE ASK YOUR SERVER FOR OUR DAILY SPECIAL.

THE STEAKHOUSE

PRIME CERTIFIED ANGUS BEEF

Filet Mignon (8 oz) (GF) \$48
New York (12 oz) (GF) \$46

All Steaks are served with red wine
demi-glace / dauphinoise potato
seasonal vegetables

ADD TO YOUR STEAK

Bacon Wrap (Filet Only) \$3
Grilled Shrimp Skewer (5) \$12
Forest Mushrooms \$12
Lobster Tail Market Price

PRIME STEAK SAUCES \$4

Madagascar Peppercorn
Grainy Mustard and Red Wine Demi

ADDITIONAL SIDES

Garlic Mashed \$5
Dauphinoise Potato \$7
Sweet Potato Fries \$8.50
Prime Fries \$7
Truffle Fries \$11.50
Seasonal Vegetables \$7
Shishito Peppers \$10

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

PRESENTED BY PRIME SEVEN NINE'S EXECUTIVE CHEF ANDREA DE MATTEIS