

PRIME · SEVEN · NINE

Upper Kitchen & Bar

LUNCH

PRIME 79 IS PROUD TO FEATURE THE FOOD AND TALENT OF CHEF ANDREA DE MATTEIS

SMALLS + SHARED

DAILY SOUP \$7

Ask server for details

ARANCINI \$18

Risotto Balls / Tomato Vodka Sauce
Pecorino Cheese

FRITTO MISTO \$22

Shrimp / Calamari / Herbs / Lime

JAPANESE GYOZA \$16

Pork & Veggie Dumplings
Ponzu Scallions / Sriracha

BRUSCHETTA TRIO \$18 (V)

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

TRUFFLE FRIES \$15 (V)

Truffle Oil / Shaved Parmesan
Fresh Herbs / Truffle Aioli

SWEET THAI CRISPY

CHICKEN BITES \$18

Crispy Chicken / Sweet Chili Thai Sauce
Scallions / Sesame Seeds

TUNA TATAKI \$23 (GF)

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

ITALIAN MEATBALLS (5) \$16

Prime Beef Meatballs
Pecorino Cheese / Crostini

BEEF CARPACCIO \$21 (GF)

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

BREAD SERVICE \$6

Bread / Olive Oil / Balsamic

SALADS

PEGGY'S SALAD \$18 (GF) (V)

Romaine Hearts / Feta / Guindilla Peppers
Chickpeas / Cannellini Beans / Vine
Tomatoes Olive Oil / Red Wine Vinaigrette

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

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

CAESAR SALAD \$16 (GF) (V)

Romaine Hearts / House Dressing / Pancetta
Shaved Parmesan Cheese
CROUTONS / LEMON

PRIME SALAD WITH CHICKEN \$24 (GF)

Radicchio / Endive / Romaine / Warm
Chicken Balsamic Reduction / Goat Cheese
Lemon Herb Vinaigrette

ONTARIO BURRATA \$24 (V)

Prosciutto / Heirloom Cherry Tomatoes
Burrata Cheese / Basil / Balsamic Reduction
Crostinis

ARUGALINA \$16 (GF) (V)

Baby Organic Arugula / Cherry Tomatoes
Red Onion / Parmesan Cheese
Balsamic Vinaigrette Dressing

ADD TO YOUR SALAD

Chicken \$9 / Salmon \$13

SANDWICHES

Choice Of Sides – Fries, Soup (\$3) Arugalina Salad Or Caesar Salad (\$5)

BEEF DIP \$20

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

CRANBERRY WALNUT

TURKEY CLUB \$19.50

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

COLLINGWOOD WHISKEY BURGER \$24

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

VEAL CUTLET SANDWICH \$25

Breaded and Deep fried / Peppers
Mushrooms / Tomato Sauce / Ciabatta Bun
Add cheese \$1.50

GRILLED VEGETABLE SANDWICH \$19

Peppers / Zucchini / Portabello
Mushrooms / Arugula / Goat Cheese
Herbed Mayo / Cranberry Bread

(GF) Gluten Free Bun May Be Substituted \$2

ENTRÉES

Side may be substituted by Fries, Arugalina Salad or Caesar Salad (\$5)

TUSCAN CHICKEN \$27

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

PENNE POLLO ALLA VODKA \$24

Penne / Chicken / Garlic / Shallots
Vodka Rosé Sauce

LINGUINE BOLOGNESE \$23

Prime Ground Beef / Veal
Tomato Sauce

TRUFFLE AND MUSHROOM

PARPADELLE \$26 (V)

Mushrooms / Truffle Cream Sauce

LOBSTER PAPARDELLE \$36

Lobster / Cherry Tomatoes / Peas
Cognac Rosé Sauce

PENNE POMODORO \$22 (V)

Tomato Sauce / Add Meatballs \$5

FISH AND CHIPS \$24

Panko Crusted Fish / Fries
Coleslaw / Tartar Sauce

SALMON ALLA GRIGLIA \$24

Grilled Salmon 6oz / Seasonal Vegetables
Olive Oil / Lemon

ANNA SOFIA'S LASAGNA \$28

Homemade Noodles / Layered Bolognese
Sauce / Homemade Bechamel / Parmesan
Mozzarella

POLLO CACCIATORE \$24

Sautéed Chicken Breast / Mushroom
Peppers / Black Olives / Light Tomato Sauce

(GF) Gluten Free Pasta May Be Substituted \$3

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

18% GRATUITY WILL APPLIED TO GROUPS OF 8 OR MORE

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DINNER

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Olive Oil / Salt / Pepper

ITALIAN MEATBALLS (5) \$16

Prime Beef Meatballs
Pecorino Cheese / Crostini

BEEF CARPACCIO \$21 (GF)

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

PRIME RIB SLIDERS \$20

Shaved Prime Rib / Sautéed Onion
Horseradish Crema
Provolone Cheese

WARM OLIVES \$6 (GF) (V)

Mixed Kalamata / Peppers / Onions
Oil & Balsamic Marinade

BREAD SERVICE \$6

Bread / Olive Oil / Balsamic

SALADS

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Penne / Chicken / Garlic / Shallots
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LOBSTER PAPARDELLE \$36

Lobster / Cherry Tomatoes / Peas
Cognac Rosé Sauce

PENNE POMODORO \$22 (V)

Tomato Sauce / Add Meatballs \$5

SEAFOOD LINGUINE \$28

Mixed Seafood / White Wine
Light Tomato Sauce / Cherry Tomatoes

PENNE AMATRICIANA \$26

Pancetta / Black Olives / Light Tomato Sauce
Pecorino Cheese

ANNA SOFIA'S LASAGNA \$28

Homemade Noodles / Layered Bolognese
Sauce / Homemade Bechamel / Parmesan
Mozzarella

LINGUINE AGLIO E OLIO \$22 (V)

Garlic / Anchovies / Olive Oil
Parsley / Parmesan

(GF) Gluten free pasta may be substituted \$3

MAINS

Side may be substituted by Fries, Mashed Potatoes, Arugalina Salad or Caesar Salad (\$5)

8OZ FILET MIGNON STEAK \$48

Vegetables / Dauphinoise Potatoes
Red Wine Reduction

12OZ N.Y. STRIPLOIN STEAK \$46

Vegetables / Dauphinoise Potatoes
Red Wine Reduction

CHICKEN MARSALA \$28

Mushroom / Marsala Wine
Seasonal Vegetables

RACK OF LAMB \$42 (GF)

Peppers / Zucchini / Capers
Parsley / Garlic / Onions

BLACKENED SALMON \$33 (GF)

Smashed Fingerling Potatoes
Arribbiatta Sauce / Spring Onion
Herb Salad

VEAL CHOP PARMIGIANA \$39

14oz Bone-In Veal Chop / Housemade
Tomato Sauce / Shaved Parmesan / Penne

BRAISED BABY BACK RIBS

FULL RACK \$35 HALF RACK \$30

Braised Baby Back Pork Ribs
Homemade Honey Bourbon BBQ Sauce
Coleslaw / Fries

COLLINGWOOD WHISKEY

BURGER \$24

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

CATCH OF THE DAY

Ask your server for our daily catch
Market Price

ADD TO YOUR ENTRÉE

Side of Mushrooms \$11
Sautéed Shrimp \$15

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