



VALENTINE'S DAY PRIX FIXE MENU

1ST COURSE

choice of one

PRIME SIGNATURE CAESAR

torn focaccia, hearts of romaine, smoked bacon

PRIME CARAMELIZED ONION SOUP

made with Niagara's own Amber EH Ale! smoked provolone, Calabrese, San Marzano tomato

CENTER CUT ICEBERG

chorizo, avocado, tomato, blue cheese, crispy onions, house-made ranch dressing

2ND COURSE

choice of one

8 OZ. ANGUS SHORT RIB

roasted garlic mashed Yukon's red wine jus

SPATCHCOCK 1/2 CHICKEN

goat cheese whipped potatoes, preserved lemon salsa verde

"EVERYTHING" CRUSTED ATLANTIC SALMON

cracked herb crust, Peruvian blue potatoes, carrot and lime jus

SUPPLEMENTAL ENTRÉE SELECTIONS

Each comes with a loaded baked potato, and our house made red wine jus

8 OZ. AAA FILET MIGNON

\$15

16 OZ. ANGUS RIB EYE

\$20

16 OZ. USDA PRIME STRIPLOIN

\$25

3RD COURSE

choice of one

PRIME'S CHOCOLATE LAYER CAKE

Nutella pudding hazelnut cookie crumb

WHIPPED CHEESECAKE IN A JAR

bourbon vanilla, sour cherry, almond biscuit crumble

MATCHA SCENTED CRÈME BRÛLÉE

raspberry beignet, fresh berries

