



## VALENTINE'S DAY PRIX FIXE MENU

### 1<sup>ST</sup> 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

### 2<sup>ND</sup> 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

### 3<sup>RD</sup> 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

#### VANILLA YUZU CRÈME BRÛLÉE

raspberry beignet, fresh berries

