

PRIME 1079 SPECIALTIES

All specialty entrées offered with a Prime 1079 House Salad or Caesar Salad.

CHIPOTLE GRILLED SALMON

Blackened Salmon / Black Beans & Rice / Corn Salsa / Chipotle Ranch / Crispy Tortillas ^ 26

LINGUINI ASIAGO

Pasta / Applewood Bacon / Tomatoes / Chile Asiago Sauce ^ 15
With Blackened Shrimp 20 / With Chicken 17

PAN-SEARED TROUT

Please Ask Your Server for the Chef's Daily Preparation. 23

BLACKENED AIRLINE CHICKEN

Free Range Chicken / Goat Cheese Mushroom Ravioli / Toasted Pine Nuts / Basil Chardonnay Sauce ^ 24

BRAISED *Certified Angus Beef*® SHORT RIBS

Beef Short Ribs / Mushroom Demi-Glace / Horseradish Mashed Potatoes / Sautéed Spinach ^ 26

STEAKS

Steaks are aged 21-28 days. This ensures they reach the ultimate tenderness and taste, seasoned and grilled to your preferred temperature.



We are among an elite group of restaurants serving *Certified Angus Beef*® brand entrées. Uncompromising standards ensure it's a cut above USDA Prime, Choice and Select, making it the best-tasting beef available.

***Certified Angus Beef*® RIBEYE**

12-oz. / Our Most Favorable Steak ^ 29
Add Grilled Shrimp 6

***Certified Angus Beef*® NEW YORK STRIP**

12-oz. / Center-Cut NY Strip / Olive Oil, Sea Salt & Pepper ^ 28

***Certified Angus Beef*® FILET MIGNON**

8-oz. / Center-Cut Filet Mignon ^ 31
Add 8-oz. Lobster Tail 12

SKILLET-SEARED *Certified Angus Beef*® FLANK STEAK

10-oz. / Zinfandel Marsala Reduction / Bleu Cheese Crumbles ^ 26

SMOKED *Certified Angus Beef*® SIRLOIN

Hickory Smoked / Pepper Crusted ^ 25

STEAK ADDITIONS 2

Bleu Cheese Crust | Sautéed Mushrooms | Sautéed Onions & Peppers | Crispy Onion Tangles

ACCOMPANIMENTS 4

Triple-Loaded Baked Potato | Mushroom Ravioli | Truffle Fries | Fingerling Potatoes |
Shoestring Fries | Horseradish Mashed Potatoes

rare - very red cool center | medium rare - red warm center | medium - pink center |
medium well - slightly pink | well - cooked through

^ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Please inform your server if you have any food allergies.

Menu Design by Certified Angus Beef LLC (2/13). www.certifiedangusbeef.com