



- TO START -

WILD SHRIMP COCKTAIL • 14

cocktail sauce, lemon

CLASSIC STEAK TARTARE • 17

organic egg, thyme buttered toast, arugula, pine nuts

GRIDDLED THICK CUT BACON • 14

house made applesauce, apple gastrique

POTATO SKINS • 10

chili, aged monterey jack, sour cream, green onions

BLISTERED SHISHITO PEPPERS • 9

hawaiian lava salt, yuzu aioli

FRENCH ONION SOUP • 12.5

PRIME TABLE CHILI • 11

aged cheddar, cornbread

ORGANIC BABY LETTUCES • 9

fine herbs, cherry tomatoes, radishes, champagne vinaigrette

MAC N CHEESE • 11

PRIME TABLE WEDGE • 12

bacon, point Reyes blue cheese, cherry tomatoes, cerignola olives, crispy shallots, ranch, herbs

CAESAR • 11

little gems, rosemary croutons, parmigiano reggiano, boquerones

ADD: chicken 7 salmon 11, shrimp 9.5, filet tips 12

- ENTREES -

Steaks and salmon include choice of two sides & one sauce

RIB EYE 14oz • 45

NEW YORK 8oz • 25

14oz • 42

FILET MIGNON 6oz • 39

8oz • 45

KING SALMON • 33

MARY'S HALF CHICKEN MARSALA • 29

sides:

mascarpone mashed potatoes, triple cooked fries, baked potato, creamed spinach, broccoli, roasted mushrooms

saucers:

house made steak sauce, red wine bordelaise, green peppercorn, garlic butter

STEAK SALAD • 19

filet mignon, organic lettuces, wild arugula, peruvian peppers, bleu cheese, crispy shallots, herbed pecans, coriander vinaigrette

SPAGHETTI POMODORO • 19

san marzano tomatoes, garlic, basil, parmigiano Reggiano

TUSCAN MUSHROOM PASTA • 19.5

sun dried tomato, mushroom cream, parsley, spinach

BUCATINI ALL' AMATRICIANA • 19

san marzano tomato, braised bacon, chili flakes, black pepper

ADD: chicken 7, salmon 11, shrimp 9.5, filet tips 12

- DINNER FOR TWO • 99 -

CHOOSE TWO:

14oz New York Steak or 6oz Filet Mignon

CHOOSE TWO SIDES

CHOICE OF:

Mixed Greens, Wedge or Caesar Salad

DESSERT

Cheesecake

45 DAY DRY AGED BURGERS • 22

(impossible burger available)

CLASSIC

american cheese, caramelized onions, house made oat bun, triple cooked fries

BRAISED BACON BBQ

american cheese, crispy onions, house made oat bun, triple cooked fries



www.primetablestk.com

Consuming raw or undercooked proteins may increase your risk for food borne illness. Please let your server know of any allergies.

We do use highly refined peanut oil.

357 Lincoln Center, Stockton CA 95207 209.808.5999 www.primetablestk.com

- HOUSE COCKTAILS -

PT MARTINI 12.5

Pick your poison

grey goose vodka or hendrick's gin
pt. reyes blue cheese stuffed olives

PT WHITE LINEN 11

Pick your poison

tito's vodka or bombay sapphire gin
elderflower liqueur, cucumber, lemon juice, raw cane

PT MANHATTANS 12.5

Pick your bitter

Black Walnut cinzano, woodford reserve
Linden Cherry noilly prat, eagle rare
Nicaraguan Cigar amaro, noilly prat, dewar's

PRIME CLASSICS 12.5

Boulevardier	bulleit rye, noilly prat, campari
Vieux Carre	rittenhouse rye, noilly prat, torres 10yr brandy, benedictine, bitters
Star Is Born	absolut elyx, house made cotton candy
French 75	mumm brut, beefeaters, fresh lemon
Kir Imperial	mumm brut, chambord, fresh lemon
Vesper	ketel one, bombay dry, lillet blanc
Aviation	st. george gin, crème de violette, luxardo maraschino liqueur, lemon juice
Italian Greyhound	absolut ruby, campari, grapefruit bitters, fresh grapefruit

- TAP WINE -

	Glass-1/2	Carafe-Full	Carafe
VAN RUITEN CHARDONNAY	6	11.5	22
VAN RUITEN CABERNET	9	17.5	34
JOEL GOTT SAUVIGNON BLANC	8	15.5	30

- DRAFT BEER -

AMADOR DIRTY BLONDE 4.7% ABV	7.5
SHADOW PUPPET Lush Hazy	9.5
EIGHT BRIDGES (Red IPA) 6.1% ABV	8

- WINES BY THE GLASS -

WHITES / SPARKLING / ROSE

VAN RUITTEN Pinot Grigio	8.5 / 32	DUCKHORN Sauvignon Blanc	14.5 / 5
ROMBAUER Chardonnay	17 / 66	LA CREMA Chardonnay	11 / 42
CHATEAU MIRAVAL Rose	12.5 / 48	CHANDON Champagne Split (187ml)	9
BERINGER White Zinfandel	6.5 / 24	LA MARCA Prosecco Split (187ml)	8

REDS

RODNEY STRONG Pinot Noir	12 / 46	BELLE GLOS "Dairyman" Pinot Noir	17.5 / 68
FERRARI CARANO Merlot	11 / 42	LANGE TWINS Zinfandel	8.5 / 32
FRANK FAMILY Zinfandel	13.75 / 53	SIMI Cabernet Sauvignon	12 / 46
WHITEHALL LANE Cabernet Sauvignon	18.5 / 72		

-BOTTLED BEER -

DOMESTIC	5.5
Coors Light	
Bud Light	
Blue Moon	6.5
IMPORT	6.5
Heineken	
Stella Artois	
Peroni	
Newcastle	
Pacifico	
Clausthaler Original NA	
Clausthaler Dry Hopped NA	

- CRAFT BEER -

Firestone 805	7
Deschutes	7
Black Butte Porter	
Lagunitas	7
Little Sumpin' Sumpin'	
Ballast Point	8
Sculpin IPA	
Dogfish Head	9
90 Minute DIPA	
Elysian	8.5
Space Dust IPA	

- INTERESTING BEER -

19.2oz	
Lagunitas IPA	11
12oz	
Allagash Curieux	14
330ml	
Chimay Cinq	14
Chimay Red	14
Chimay Blue	14

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