

**- TO START -**

**WILD SHRIMP COCKTAIL • 14**

cocktail sauce, lemon

**BLISTERED SHISHITO PEPPERS • 9**

hawaiian lava salt, yuzu aioli

**PRIME TABLE CHILI • 11**

aged cheddar, cornbread

**ORGANIC BABY LETTUCES • 9**

fine herbs, cherry tomatoes, radishes,  
champagne vinaigrette

**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 14oz • 42**

**FILET MIGNON 6oz • 39**

**8oz • 45**

**KING SALMON • 33**

**MARY'S HALF CHICKEN MARSALA • 29**

sides:

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

sauses:

house made steak sauce,  
red wine demi with mushrooms,  
green peppercorn, garlic butter

**STEAK SALAD • 19**

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

**STEAK FRITES • 25**

8oz New York, triple cooked fries, chimichurri

**PRIME RIB DIP • 19**

triple cooked fries, french roll

**BUCATINI & LOCAL WALNUT PESTO • 19.5**

asparagus, sun dried tomatoes, ricotta salata

**SPAGHETTI POMODORO • 15**

san marzano tomatoes, garlic, basil, parmigiano reggiano

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

**- SLOWLY COOKED PRIME RIB -**

all cuts include choice of two sides

**PETIT CUT • 36**

**HOUSE CUT • 42**

**KINGS CUT • 47**

**- SIDES TO SHARE -**

**LOADED BAKED POTATO • 10.5**

old bay sour cream, butter, bacon,  
dry jack, green onions

**CLASSIC CREAMED SPINACH • 9**

bread crumbs

**PT MAC N CHEESE • 11**

**ROASTED MUSHROOMS • 9**

beef jus, sherry

**MASCARPONE MASHED POTATOES • 8**

**STEAMED BROCCOLI • 7**

garlic butter

**- DESSERTS -**

**STOCKTON'S CLASSIC  
SOUR CREAM CHEESECAKE • 9**

**ELVIS PIE • 7**

peanut butter, bananas, chocolate

**LEMON MERINGUE PIE • 7**

berry sauce

**GELATO • 4**

vanilla, chocolate, pumpkin, sea salt caramel

**45 DAY DRY AGED BURGER • 22**

*(impossible burger available)*

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



[www.primetablestkt.com](http://www.primetablestkt.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.*

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**- 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

<b>CUPCAKE</b> CHARDONNAY	<b>6</b>	<b>11.5</b>	<b>22</b>
<b>VAN RUITEN</b> CABERNET	<b>9</b>	<b>17.5</b>	<b>34</b>
<b>JOEL GOTT</b> SAUVIGNON BLANC	<b>8</b>	<b>15.5</b>	<b>30</b>

**- DRAFT BEER -**

<b>PERONI LAGER</b> 4.7% ABV	<b>6.5</b>
<b>FIELDWORK</b> (Rotating Hazy)	<b>10.5</b>
<b>EIGHT BRIDGES</b> (Red IPA) 6.1% ABV	<b>8</b>

**- WINES BY THE GLASS -**

***WHITES / SPARKLING / ROSE***

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

***REDS***

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

**-BOTTLED BEER -**

<b>DOMESTIC</b>	<b>5.5</b>
Coors Light	
Bud Light	
Michelob Ultra	
Blue Moon	<b>6.5</b>
<b>IMPORT</b>	<b>6.5</b>
Heineken	
Stella Artois	
Newcastle	
Pacifico	
Clausthaler Original NA	
Clausthaler Dry Hopped NA	

**- CRAFT BEER -**

<b>Firestone 805</b>	<b>7</b>
<b>Sierra Nevada Pale Ale</b>	<b>7</b>
<b>Deschutes</b>	<b>7</b>
<b>Black Butte Porter</b>	
<b>Lagunitas</b>	<b>7</b>
<b>Little Sumpin' Sumpin'</b>	
<b>Ballast Point</b>	<b>8</b>
<b>Sculpin IPA</b>	
<b>Dogfish Head</b>	<b>9</b>
<b>90 Minute DIPA</b>	

**- INTERESTING BEER -**

<b>22oz</b>	
<b>Lagunitas IPA</b>	<b>11</b>
<b>Elysian</b>	<b>12</b>
<b>Space Dust IPA</b>	
<b>12oz</b>	
<b>Allagash Curieux</b>	<b>14</b>
<b>330ml</b>	
<b>Chimay Cinq</b>	<b>14</b>
<b>Chimay Red</b>	<b>14</b>
<b>Chimay Blue</b>	<b>14</b>

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