



Prime Steakhouse

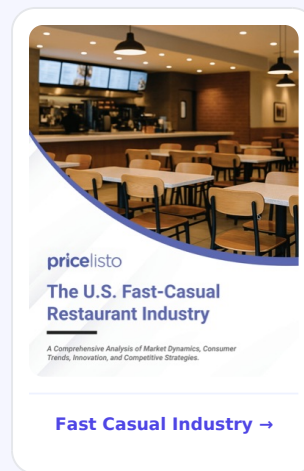
Prime Steakhouse

Menu Prices — October 24, 2026

Prime Steakhouse menu with prices in United States, updated April 2025:

112 items across 10 categories, prices from \$1.65 to \$170.50.

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Prime Steakhouse Menu with Prices (United States)

Prime Steakhouse menu with prices in United States, updated April 2025: 112 items across 10 categories, prices from \$1.65 to \$170.50. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/prime-steakhouse

Menu categories: Appetizers · Salads · Brick Oven Pizza · Pasta · Entrees · Prime Steaks · Surf Options · Sides · Desserts · Old School

Appetizers

ITEM	PRICE
Stuffed Mushrooms sausage, broccoli rabe, sharp provolone	\$19.80
Meatball Parmigiana brick oven roasted peppers, shaved romano	\$23.10
The Cutting Board assorted cheeses, cured meats, olives, walnuts, cherries, crostini	\$31.90
Fried Calamari hot pepper rings & garlic butter	\$24.20
Grilled Octopus baby arugula, white beans, potato	\$26.40
Sauteed Spicy Calamari spicy marinara sauce	\$24.20
Maryland Style Crab Cakes rabe, roasted garlic aioli, straw & hay vegetable	\$24.20
Baked Eggplant san marzano sauce, pecorino romano	\$23.10
Shrimp Oreganato grilled shrimp, white beans, escarole, italian bread	\$23.10
Caprese buffalo mozzarella, heirloom tomato	\$24.20
Antipasto " La Tavola" imported cured meats & cheeses. roasted peppers, heirloom tomato, mixed olives	\$41.80
Clams Alforno spicy seasoned breadcrumb, nueske's bacon	\$20.90
Shrimp Scampi Toast sautéed jumbo shrimp, scampi butter, toasted ciabatta	\$30.80
1 lb Brick Oven Bacon Nueske's wild cherrywood triple-thick butcher cut, pure iowa honey	\$23.10

Salads

ITEM	PRICE
Caesar Salad parmigiano reggiano, toasted croutons	\$19.80
Baby Arugula truffle oil, candied walnuts, grape tomato, shaved romano	\$19.80
Soup of the Day	\$16.50
Roasted Fig and Prosciutto Salad evoo, baby arugula	\$24.20

ITEM	PRICE
Wedge Classic nueske's bacon, grape tomato, creamy maytag blue cheese	\$24.20
Baciami Salad soppressata, olives, sharp provolone, heirloom tomato	\$19.80
Brick Oven Pizza	
ITEM	PRICE
The Basic Pizza san marzano tomato, mozzarella, basil	\$24.20
Roasted Fig Pizza roasted figs, caramelized onions, goat cheese, arugula	\$26.40
The Works Pizza meatball, sausage, eggplant, fire roasted red peppers, mozzarella	\$29.70
Prosciutto Pizza parma prosciutto, baby arugula, lemon evoo, shaved romano	\$29.70
Eggplant Parmesan Pizza baked eggplant, ricotta, mozzarella	\$26.40
Caprese Pizza San Marzano sauce, sliced heirloom tomato, buffalo mozzarella, fresh pressed olive oil, balsamic reduction, fresh basil	\$26.40
Quattro Formaggi basil pesto, mozzarella, pecorino romano, gorgonzola, ricotta	\$26.40
Pasta	
ITEM	PRICE
Short Rib 5 hour braised beef short rib, broccoli rabe, veal demi, giuseppe di cocco jumbo rigatoni	\$40.70
Sunday Gravy meatball, sausage, braciole, giuseppe di cocco jumbo rigatoni	\$40.70
Rigatoni Bolognese veal, pork, short rib, simmered in our traditional sauce	\$38.50
Lasagna veal, beef short rib, sausage, creamy ricotta	\$38.50
Pesto Chicken chicken, mushrooms, tomato, housemade gnocchi, basil pesto cream	\$38.50
Vongole clams steamed in white wine, evoo, roasted garlic, linguine	\$38.50
Chef Special grilled shrimp, portobello mushroom, tomato, asparagus, white beans, housemade cavatelli	\$41.80
Italian Sausage and Broccoli Rabe Pasta white beans, mushrooms, roasted garlic, evoo, fusilli bucati	\$38.50
Entrees	
ITEM	PRICE
Chicken Parmigiana housemade cavatelli	\$38.50

ITEM	PRICE
Faroe Island Salmon red bell pepper & broccoli rabe risotto, citrus beurre blanc	\$44.00
Tuscan Chicken pan seared chicken breast, mozzarella, mushroom, red roasted pepper, tarragon cream, vegetable medley	\$38.50
Kurobuta Pork Chop double cut center chop, vinegar peppers, sauteed broccoli rabe	\$48.40
Seared Jumbo Scallops creamy asparagus risotto, swiss crisp	\$53.90
Veal Chop Parmesan 14oz breaded dutch veal chop, san marzano, mozzarella, penne	\$63.80
Veal Chop Milanese 14oz breaded dutch veal chop, baby arugula, grape tomato, shaved romano, lemon-truffle oil	\$63.80
Veal Saltimbocca sauteed veal scaloppini, parma prosciutto, mozzarella, 36- hour veal demi-glace	\$48.40
Bouillabaisse stew of shrimp, scallops, clams, calamari, fresh catch	\$48.40
Chilean Sea Bass sun-dried tomato pesto crusted, French green beans with toasted almonds	\$57.20
Twin Lobster Tails two 10oz lobster tails baked with light butter & seasoned breadcrumb, garlic roasted jumbo asparagus	\$90.20

Prime Steaks

ITEM	PRICE
8 oz Filet Mignon	\$61.60
Baciami Prime Burger 10oz prime beef, short rib, & brisket blend, parma prosciutto, arugula, buffalo mozzarella, basil pesto, shoestring onio...	\$33.00
12 oz Black Opal Wagyu F1 NY	\$90.20
16 oz 1855 NY	\$72.60
22 oz 1855 Cowboy Ribeye	\$86.90
40 oz Tomahawk for 2 crispy onion haystack, jumbo asparagus, twice baked potato	\$170.50
10 oz Black Opal Wagyu F1 Skirt Steak	\$63.80

Surf Options

ITEM	PRICE
Shrimp Scampi Surf	\$26.40
10-12oz Lobster Tail	\$46.20
Add 3 Scallops	\$39.60
Crab Crusted	\$22.00

Sides

ITEM	PRICE
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Twice Baked Potato	\$15.40
Side Caesar Salad	\$11.00
Truffle Mac N Cheese	\$15.40
Side Pasta	\$11.00
Mushroom Risotto	\$15.40
Parmesan Risotto	\$15.40
Side Mixed Green Salad	\$11.00
Asparagus Risotto	\$15.40
Side Ricotta	\$2.20
Side Baby Arugula Salad	\$11.00
Creamed Baby Spinach	\$15.40
Wild Steakhouse Mushrooms	\$15.40
Roasted Sage Fingerlings	\$15.40
Truffle Parmesan Fries	\$15.40
Side Roasted Fig Salad	\$11.00
16 oz Marinara To-Go	\$9.35
Sauteed Spinach	\$15.40
Side Baciami Salad	\$11.00
PLAIN Fries	\$15.40
Andy Boy Rabe	\$15.40
Beef Bracirole	\$15.40
Jumbo Asparagus	\$15.40
Sauteed Escarole and Beans	\$15.40
Side Anchovy	\$1.65
Green Beans Almondine	\$15.40
Side Marinara	\$2.20

Desserts	
ITEM	PRICE
Tiramisu	\$19.80
Cannoli	\$15.40
Molten Chocolate Cake	\$19.80
Carrot Pecan Layer Cake	\$29.70
serves 4 guests	
Dessert "La Tavola"	\$63.80
serves 6-8 guests	
Lemon Sorbetto	\$15.40

ITEM	PRICE
Pistachio Bronte Sicilia Gelato	\$17.60
Salted Caramel Gelato	\$15.40
Vanilla Bean Gelato	\$15.40
Chocolate Sorbetto	\$15.40
Strawberry Sorbetto	\$15.40
Cheesecake of the Moment	\$19.80

Old School

ITEM	PRICE
Fettuccine Alfredo	\$26.40
Chicken Picatta	\$38.50
Chicken Marsala	\$38.50
Eggplant Parmesan Entree	\$34.10
Chicken Francaise	\$38.50
Shrimp Scampi Pasta	\$41.80
Pasta Carbonara	\$28.60
Cacio e Pepe Pasta	\$24.20
Veal Marsala	\$48.40
Shrimp Alfredo	\$41.80
Pasta Pomodoro	\$24.20
Pasta Primavera	\$26.40
Chicken Pizzaiola	\$38.50
Veal Pizzaiola	\$48.40
Veal Francaise	\$48.40
Chicken Saltimbocca	\$40.70
Seafood Fra Diavolo	\$48.00