

APPETAPAS® · SALADS

MEATLOAF CUPCAKES	11
garlic & herb meatloaf cupcakes w tomato brown sugar glaze & horseradish mashed potatoes.	
AHI TUNA SASHIMI	15
sliced & served w seaweed salad, wasabi, ginger & chili-soy dipping sauce.	
 FILET OF BEEF SLIDERS*	15
sliced tenderloin on mini rolls w pepper jack, balsamic onions & stone's cove sauce.	
HOT & COLD DIPS	12
four-cheese spinach dip w flatbread crackers & a cool quartet of toppers.	
NAKED WINGS	14
a pound of roasted, brown sugar & chili pepper seasoned wings served w bleu cheese dressing & tequila glaze.	
COBB SALAD	9
bacon, avocado, cucumber, corn, onion, tomato, peppers, bleu cheese, croutons & honey lime dressing. soup+5, chicken+4, steak+6, shrimp+8.	
CAESAR SALAD	9
romaine, crispy prosciutto ham, parmesan, croutons & homemade caesar dressing. soup+5, chicken+4, steak+6, shrimp+8.	
 APPLE-CRAISIN GOAT CHEESE	10
green apple, red onion, warm pecan-encrusted goat cheese & poppy seed dressing. soup+5, chicken+4, steak+6, shrimp+8.	
PRIME BEEF CHILI	10
w white cheddar, jalapeños, red onions & sour cream, served w flatbread crackers.	

SWEETS

S'MORES FLATBREAD	10
hazelnut chocolate spread, chocolate chips, peanut butter, marshmallows & graham crackers.	
NEW YORK STYLE CHEESECAKE	10
w graham cracker crust & strawberry purée.	
PEPPERMINT LUV CONES	10
vanilla cones filled w white chocolate & topped w homemade whipped cream & peppermint.	

HANDHELDS

FISH TACOS	12
blackened fish in flour tortillas w jicama green apple slaw & finished w chipotle lime cream. add soup+5.	
 CHICKEN FAJITA TACOS	11
seasoned chicken, bell peppers, onions, queso fresco & cilantro w sriracha mayo. sub steak+3. add soup+5.	
FRENCH DIP	15
slow roasted, sliced & seasoned prime rib w provolone cheese on ciabatta. add soup+5.	
CUBAN	11
carnita pork, salami, gruyere, pickles & cuban mustard on ciabatta. add soup+5.	
PRIME BURGER*	12
cheddar, lettuce, tomato, sautéed onions, cove's sauce & kit-tots. add soup+5.	

VINES WHITE

Ventana Chardonnay	9/32
Soledad, California	
Annalisa Pinot Grigio	8/28
Veneto, Italy	
Tangent Sauvignon Blanc	11/39
Edna Valley, California	
Barnard Griffin Riesling	8/28
Columbia Valley, Washington	
Cline Farmhouse White Blend	10/35
Sonoma, California	
Lafond Chardonnay	14/49
Santa Rita Hills, California	
Angeline Rosé	7/25
Sonoma, California	
Montand Brut	8/28
Jura, France	

FIRE ROASTED FLATBREADS

MACKINAC	14
bacon, lettuce, tomato, jalapeños, guacamole, onion, cheddar & topped w jalapeño mayo. chicken+4, steak+6, shrimp+8.	
SPINACH & ARTICHOKE	12
creamed spinach w cheddar, artichoke, tomato, onion, pepper, smoked salt & chipotle lime cream. chicken+4, steak+6, shrimp+8.	
 CHICKEN PARMESAN	13
homemade tomato sauce, herb panko bread crumbs, mozzarella, sun-dried tomatoes & basil pesto.	
PORTOBELLO	13
gruyere, arugula, tomato, parmesan, truffle oil & lemon. chicken+4, steak+6, shrimp+8.	
PEPPERONI	13
a double layer of crispy pepperoni w mozzarella over homemade tomato sauce w garlic & herbs.	

VINES RED

Santa Barbara Pinot Noir	13/46
Santa Rita Hills, California	
The Originals Red Blend	8/28
Columbia Valley, Washington	
Vinum Cellars Petite Sirah	9/32
Napa, California	
Tortoise Creek Cabernet Sauvignon	9/32
Lodi, California	
The Insider Cabernet Sauvignon	13/46
Paso Robles, California	
Browne Family Cabernet Sauvignon	15/53
Columbia Valley, Washington	
Red Dirt Red	13/42
Paso Robles, California	
Peachy Canyon Incredible Zinfandel	9/32
Paso Robles, California	

ENTRÉES

SHRIMP & GRITS	16
roasted red pepper cheese grits & lemon butter.	
HONEY GOAT CHEESE CHICKEN	15
sun-dried tomatoes, lemon butter & fresh basil, served w roasted vegetables.	
SEARED FLAT IRON STEAK	17
marinated & served w roasted vegetables.	
 HERB CRUSTED COD	17
warm artichoke hearts, tomatoes & lemon butter sauce over a bed of coconut rice.	
PASTA PRIMAVERA	13
fresh vegetables, parmesan & scallions in a spicy cream sauce. chicken+4, steak+6, shrimp+8.	
SEASONED & SEARED SIRLOIN*	17
roasted red pepper cheese grits, tomato-jalapeño marmalade & bourbon butter.	
CAJUN PRIME RIB	25
horseradish mashed potatoes & maque choux.	

LIQUID ASSETS

DIRTY DEED	9
murlarkey vodka, dry vermouth, olive juice, a hint of tomato & horseradish w bleu cheese stuffed olives.	
POM COSMO	10
pomegranate vodka & patron citronge w fresh lime, cranberry & a pomegranate popsicle.	
 BLUEBERRY BOURBON SOUR	10
maker's mark, lemon syrup, soda water & blueberry ice cubes.	
PRICKLY PEAR MARGARITA	11
olmeca altos plata tequila, grand mariner, prickly pear puree, agave nectar & fresh lime.	
SPICED MANGO MOJITO	12
kraken black spiced rum, mango rum, fresh mint, lime juice & soda water w a seared mango skewer.	
PEAR FLOWER MARTINI	11
absolut pears, elderflower liqueur, pear puree, montand brut & a frozen pear skewer.	
SANGRIA	10
no bs tempranillo/grenache, stoli razberi, bacardi rum, peach schnapps, fresh orange, lemon & lime.	