PRIME TABLE
STEAKHOUSE
EST. 2016, STOCKTON, CA

- TO START –

CHEF'S SELECTION OYSTERS • AQ
lemon, champagne mignonette, kimchi cocktail sauce

SHISHITO PEPPERS • 14
hawaiian lava salt, yuzu aioli

WILD SHRIMP COCKTAIL • 21
cocktail sauce, lemon

CRAB CAKES • 24
remoulade

- SOUP & SALADS –

FRENCH ONION SOUP • 13.5

ORGANIC BABY LETTUCES • 12.5
fine herbs, cherry tomatoes, radishes,
champagne vinaigrette

CAESAR • 14
little gems lettuce, rosemary croutons,
parmigiano reggiano, boquerones

PRIME TABLE WEDGE • 15
bacon, point reyes blue cheese, cherry tomatoes,
cerignola olives, crispy shallots, ranch, herbs

ADD: chicken 11, salmon 14, filet tips 19, shrimp 18

- SIDES TO SHARE –

ZUCCHINI SUCCOTASH • 13
onion, bell pepper, corn, green beans,
cherry tomato, garlic butter

BRUSSEL SPROUTS • 13
hobb's bacon, aged balsamic

MAC N' CHEESE • 13.5
five cheese, bread crumbs

TRIPLE COOKED FRIES • 11
russian sauce

LOADED BAKED POTATO • 11
old bay sour cream, butter, bacon,
cheddar, green onion

BROCCOLINI • 11.5
garlic butter, lemon juice, red pepper flakes

CLASSIC CREAMED SPINACH • 9.5
bread crumbs

ROASTED KING TRUMPET MUSHROOMS • 11
beef jus, sherry, garlic

MASCARPONE MASHED POTATOES • 10.5

- SLOWLY COOKED PRIME RIB -

all cuts include choice of two sides

PETIT CUT 10oz • 56 HOUSE CUT 12oz • 65 KINGS CUT 14oz • 74

- ENTREES -

all entrees include choice of two sides & one sauce

RIB EYE • 73

NEW YORK • 69

FILET MIGNON 7oz • 64

MARY'S CHICKEN MARSALA • 36

'ORA' KING SALMON • 42

CAULIFLOWER "STEAK" PICCATA • 29

sides:
mascarpone mashed potatoes,
loaded baked potato, creamed spinach,
roasted mushrooms, broccolini,
+3 zucchini succotash, mac n cheese,
triple cooked fries, brussels sprouts

sauces:
house made steak sauce, red wine bordelaise,
garlic butter, green peppercorn sauce,
brown butter béarnaise, cognac mustard cream

PT STEAK SALAD • 28.5
filet mignon, organic lettuces, wild arugula,
peruvian peppers, bleu cheese, crispy shallots,
herbed pecans, coriander vinaigrette

BEEF BOURGUIGNON • 38
pearl onion, carrot, mushroom, thyme butter toast, herbs

SHRIMP SCAMPI BUCATINI • 39
cherry tomatoes, garlic butter sauce, herbs

GRILLED VEGETABLE BUCATINI • 29
broccolini, yellow squash, zucchini, onion, feta, pesto

ADD: salmon 14, chicken 11, filet tips 19, shrimp 18
lobster tail 30

STEAK BURGER • 25
white american cheese, onion strings,
russian dressing, house made oat bun,
triple cooked fries

PRIME RIB DIP • 25.5
provolone, caramelized onions, italian roll,
au jus, 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 canola oil.
18% service charge will be added to parties of 7 or more.
357 Lincoln Center, Stockton CA 95207 209.808.5999 www.primetablestk.com

- HOUSE COCKTAILS -

PT MARTINI 15

Pick your poison

grey goose vodka or hendrick's gin

pt. reyes blue cheese stuffed olives

PT WHITE LINEN 14

Pick your poison

tito's vodka or bombay sapphire gin

elderflower liqueur, cucumber, lemon juice, raw cane

PT MANHATTANS 15

Pick your bitter

Black Walnut 1757, woodford reserve

Linden Cherry noilly prat, buffalo trace

Nicaraguan Cigar amaro, noilly prat, dewar's

PRIME CLASSICS 15

Boulevardier	bulleit rye, noilly prat, campari
Vieux Carre	rittenhouse rye, noilly prat, torres 10yr brandy, benedictine, bitters
Star Is Born	absolut elyx, fresh lemon, cotton candy
French 75	chandon brut, beefeaters, fresh lemon
Kir Imperial	chandon 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	7	13.5	26
OAK FARMS Cabernet	10	19.5	38
ACQUIESCE "JOILE" Grenache Blanc Blend	10	19.5	38

- DRAFT BEER –

SCRIMSHAW Pilsner 4.5% ABV	8.5
HENHOUSE Hazy Pale Ale 5.4% ABV	10
INC 82 "West Up" (DIPA) 8.2% ABV	9

- WINES BY THE GLASS -

WHITES / SPARKLING / ROSÉ

VAN RUITTEN Pinot Grigio	8.5 / 32	**LA CREMA** Chardonnay	11 / 42
DUCKHORN Sauvignon Blanc	14.5 / 56	**FRANK FAMILY** Chardonnay	17 / 66
CHATEAU MIRAVAL Rosé	13 / 50	**CHANDON** Champagne Split (187mL)	11
BERINGER White Zinfandel	8 / 30	**LA MARCA** Prosecco Split (187mL)	10.5

REDS

RODNEY STRONG Pinot Noir	12 / 46	**FERRARI CARANO** Merlot	11 / 42
BELLE GLOS "Dairyman" Pinot Noir	17.5 / 68	**MACCHIA** Zinfandel	13.75 / 53
SIMI Cabernet Sauvignon	12 / 46	**BV "TAPESTRY"** Red Blend	14 / 56
POST&BEAM, FAR NIENTE Cabernet Sauvignon	19 / 74		

-BOTTLED BEER -

DOMESTIC

Coors Light	6
Blue Moon	6.5

IMPORT 6.5

Heineken
Stella Artois
Peroni
Pacifico
Modelo
Heineken 00

- CRAFT BEER -

Allagash Curieux	*12oz*	14
Ballast Point		
Sculpin IPA	*12oz*	8
Calicraft		
Cool Kids Juicy IPA	*12oz*	7
Deschutes		
Black Butte Porter		7
Dust Bowl		
Therapist Imperial IPA	*1PINT*	10
Elysian		
Space Dust IPA		9
Knee Deep Brewing		
Breaking Bud IPA	*1PINT*	10
Lagunitas		
Little Sumpin' Sumpin'	*12oz*	7
IPA	*19.2oz*	11

- NON ALCOHOLIC -

Coke, Diet Coke, Rootbeer
Sprite, Housemade Lemonade 4.5
Fresh Brewed Iced Tea

Cranberry, Apple Juice 6

Aqua Panna Still (750mL) 8
Pellegrino Sparkling (500/750mL) 5.5/8

FEVER-TREE
Tonic, Ginger Beer, Ginger Ale 4

HAND PRESSED JUICES
Orange Juice, Grapefruit Juice 8

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