

**- TO START -**

**BLISTERED SHISHITO PEPPERS • 11**

hawaiian lava salt, yuzu aioli

**CHEF'S SELECTION CHEESE PLATE • 15**

marcona almonds, honey comb, seasonal fruits,  
three rotating premium cheeses

**WILD SHRIMP COCKTAIL • 16**

cocktail sauce, lemon

**GRIDDLED THICK CUT BACON • 14**

house made applesauce, apple gastrique

**FRENCH ONION SOUP • 12.5**

provolone, gruyere, parmigiano reggiano, toasted crostini

**ORGANIC BABY LETTUCES • 11**

fine herbs, cherry tomatoes, radishes,  
champagne vinaigrette

**PRIME TABLE WEDGE • 13**

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

**CAESAR • 12**

little gems lettuce, rosemary croutons,  
parmigiano reggiano, boquerones

*ADD: salmon 11, filet tips 19*

**PRIME TABLE**  
STEAKHOUSE

EST. 2016, STOCKTON, CA

**- SIDES TO SHARE -**

**LOADED BAKED POTATO • 10.5**

old bay sour cream, butter, bacon,  
cheddar, green onions

**MASCARPONE MASHED POTATOES • 8**

**CLASSIC CREAMED SPINACH • 9**

bread crumbs

**ROASTED KING TRUMPET MUSHROOMS • 10**

beef jus, sherry

**PT MAC N CHEESE • 11**

five cheese, bread crumbs

**ASPARAGUS • 11**

lemon, parmigiano reggiano, béarnaise

**BROCCOLINI • 11**

garlic butter, lemon juice, red pepper flakes

**TRIPLE COOKED FRIES • 10**

russian dressing

**- SLOWLY COOKED PRIME RIB -**

all cuts include choice of two sides

**PETIT CUT 10oz • 49    HOUSE CUT 12oz • 59    KINGS CUT 14oz • 69**

**- ENTREES -**

all entrees include choice of two sides & one sauce

**RIB EYE • 68**

**NEW YORK • 65**

**FILET MIGNON 7oz • 59**

**MARY'S CHICKEN MARSALA • 33**

**'ORA' KING SALMON • 39**

**sides:**

mascarpone mashed potatoes,  
loaded baked potato,  
creamed spinach, roasted mushrooms, broccolini

**sauces:**

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

**PT STEAK SALAD • 25**

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

**BEEF BOURGUIGNON • 33**

pearl onion, carrot, mushroom, thyme butter toast, herbs

**BOLOGNESE • 29**

rigatoncini, cherry tomato, parmigiano reggiano

**BUCATINI • 29**

arugula, walnuts pesto, asparagus, carrots, cherry tomatoes,  
pecorino romano

*ADD: salmon 11, filet tips 19*

**45 DAY DRY AGED BURGER • 26**

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

**PRIME RIB DIP • 23**

provolone, caramelized onions, italian roll, au jus,  
triple cooked fries



**- HOUSE COCKTAILS -**

**PT MARTINI 13.5**

***Pick your poison***

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

**PT WHITE LINEN 12.5**

***Pick your poison***

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

**PT MANHATTANS 13.5**

***Pick your bitter***

Black Walnut 1757, woodford reserve  
Linden Cherry noilly prat, eagle rare  
Nicaraguan Cigar amaro, noilly prat, dewar's

**PRIME CLASSICS 13.5**

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
<b>VAN RUITEN</b> CHARDONNAY	7	13.5	26
<b>OAK FARMS</b> CABERNET	10	19.5	38
<b>HAYES</b> SAUVIGNON BLANC	9	17.5	34

**- DRAFT BEER -**

<b>SCRIMSHAW</b> Pilsner 4.5% ABV	<b>7.5</b>
<b>SHADOW PUPPET</b> HAZY 6.6% ABV	<b>9</b>
<b>INC 82</b> "West Up" (DIPA) 8.2% ABV	<b>9</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 / 56</b>
<b>ROMBAUER</b> Chardonnay	<b>18 / 70</b>	<b>LA CREMA</b> Chardonnay	<b>11 / 42</b>
<b>CHATEAU MIRAVAL</b> Rose	<b>13 / 50</b>	<b>CHANDON</b> Champagne Split (187ml)	<b>10</b>
<b>BERINGER</b> White Zinfandel	<b>6.5 / 24</b>	<b>LA MARCA</b> Prosecco Split (187ml)	<b>9</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>MACCHIA</b> Zinfandel	<b>13.75 / 53</b>
<b>SIMI</b> Cabernet Sauvignon	<b>12 / 46</b>	<b>INTERCOASTAL</b> Red Blend	<b>15 / 58</b>
<b>POST&amp;BEAM, FAR NIENTE</b> Cabernet Sauvignon	<b>19 / 74</b>		

**-BOTTLED BEER -**

<b>DOMESTIC</b>	<b>6</b>
Coors Light	
Blue Moon	<b>6.5</b>
<b>IMPORT</b>	<b>6.5</b>
Heineken	
Stella Artois	
Peroni	
Pacifico	
Modelo	
Heineken 00	

**- CRAFT BEER -**

<b>Deschutes</b>	<b>7</b>
Black Butte Porter	
<b>Lagunitas</b>	<b>7</b>
Little Sumpin' Sumpin'	
<b>Ballast Point</b>	<b>8</b>
Sculpin IPA	
<b>Elysian</b>	<b>9</b>
Space Dust IPA	
<b>- INTERESTING BEER -</b>	
<b>Lagunitas IPA 19.2oz</b>	<b>11</b>
<b>Allagash Curieux 12oz</b>	<b>14</b>

**- NON ALCOHOLIC -**

<b>Coke, Diet Doke, Rootbeer</b>	
<b>Sprite, Housemade Lemonade</b>	<b>4.5</b>
<b>Fresh Brewed Iced Tea</b>	
<b>Cranberry, Apple Juice</b>	<b>6</b>
<b>Aqua Panna Still (750mL)</b>	<b>8</b>
<b>Pellegrino Sparkling (500/750mL)</b>	<b>5.5/8</b>
<b>FEVER-TREE</b>	
<b>Tonic, Gingerbeer, Ginger Ale</b>	<b>4</b>
<b>HAND PRESSED JUICES</b>	
<b>Orange Juice, Grapefruit Juice</b>	<b>8</b>

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



## DESSERTS

### STRAWBERRY & PISTACHIO PAVLOVA *GF*

MERINGUE, SALTED HONEY MOUSSE

**11**

### BASQUE CHEESECAKE

CRUSTLESS, BASIL CARAMEL, WHIPPED CREAM, FRESH BLACKBERRIES

**11**

### CHOCOLATE MOUSSE CAKE

LINGONBERRY SAUCE, VANILLA GELATO

**12**

### MANGO-PINEAPPLE CRISP *GF*

MACADAMIA SHORTBREAD TOPPING, PINEAPPLE SAUCE, VANILLA GELATO

**12**

### LIMONCELLO TIRAMISU

LADYFINGERS, LEMON-MASCARPONE MOUSSE,  
WHITE CHOCOLATE, LEMON CURD

**11**

### PT SUNDAE *GF*

VANILLA GELATO, TANGERINE OLIVE OIL, BLACK LAVA SALT,  
PINE NUT COOKIE

**9**

### GELATO OR SORBET SCOOP

SEE SERVER FOR DAILY SELECTIONS (AFFOGATO +3)

**4**

## PORT & AFTER DINNER DRINKS

FAR NIENTE "DOLCE", NAPA VALLEY **19**

GRAHAM'S "20 YR TAWNY", PORTUGAL **16**

DOW'S "FINE RUBY", PORTUGAL **8**

GRASSHOPPER **11**

GREEN & WHITE CRÈME DE MENTHE, CREAM

ESPRESSO MARTINI **13**

ESPRESSO, KAHLUA, VODKA, BAILEYS, HOUSE WHIPPED CREAM

IRISH COFFEE **11**

JAMESON IRISH, COFFEE, CANE SUGAR, HOUSE WHIPPED CREAM

## COFFEE

FRENCH PRESS **6 / 9**

LATTE **6 / 8**

ESPRESSO **5 / 7**

CAPPUCCINO **6 / 8**

AMERICANO **5 / 7**



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