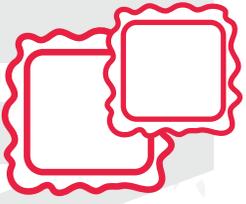
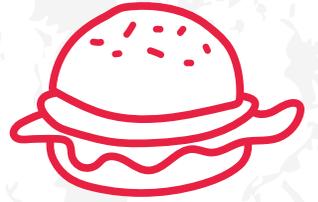


# PRIME CAFÉ



## Appetizers.

- |  |             |
|--|-------------|
| <b>Toasted Ravioli</b>                             | <b>\$8</b>  |
| braised beef, spinach, parmesan, marinara sauce    |             |
| <b>Shrimp Cocktail</b>                             | <b>\$12</b> |
| four jumbo Gulf shrimp, house made cocktail sauce  |             |
| <b>Spinach &amp; Artichoke Flatbread</b>           | <b>\$10</b> |
| mozzarella cheese, creamy roasted garlic sauce     |             |
| <b>Bacon Wrapped scallops*</b>                     | <b>\$12</b> |
| pan seared u-10 scallop, wilted arugula, olive oil |             |



## Sandwiches.

*served with waffle fries or cole slaw.*

- |   |             |
|---|-------------|
| <b>Angus Burger*</b>  | <b>\$10</b> |
| steakhouse blend angus patty, lettuce, tomato, cheddar cheese, brioche bun                  |             |
| <b>Prime Rib French Dip</b>   | <b>\$11</b> |
| Thinly sliced slow roasted ribeye, au jus   |             |
| <b>Nashville Hot Chicken</b>  | <b>\$10</b> |
| fried chicken breast, Nashville hot sauce, pickles, lettuce, toasted brioche bun            |             |
| <b>Ranch House Grilled Chicken</b>  | <b>\$10</b> |
| sliced avocado, lettuce, tomato, ranch spread   |             |
| <b>Signature BBQ Bacon Cheeseburger*</b>  | <b>\$12</b> |
| grilled steakhouse blend angus patty, bacon, cheddar cheese, tangy bbq sauce, crispy onions |             |

## Salads.



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|--|-------------|
| <b>Strawberry &amp; Arugula</b>  | <b>\$10</b> |
| feta cheese, red onion, champagne vinaigrette  |             |
| <b>Blackened Salmon*</b>   | <b>\$15</b> |
| romaine, spinach, cucumber, roasted red pepper, avocado, garlic croutons, cajun ranch    |             |
| <b>Bacon &amp; Blue</b>  | <b>\$9</b>  |
| romaine lettuce, tomato, spinach, cucumber, bacon, blue cheese crumble, buttermilk ranch |             |
| <b>Classic Caesar</b>  | <b>\$7</b>  |
| romaine, parmesan, housemade croutons, caesar dressing                                   |             |

**Add Grilled Chicken \$4**

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|---------------------------|------------|
| <b>House Salad</b>        | <b>\$4</b> |
| <b>Side Caesar Salad</b>  | <b>\$4</b> |
| <b>Chefs Soup Du Jour</b> | <b>\$4</b> |

## Entrees.



- |   |             |
|---|-------------|
| <b>Seared Atlantic Salmon*</b>                                    | <b>\$18</b> |
| mango jalapeno salsa, rice pilaf, roasted vegetables              |             |
| <b>Grilled Flat Iron Steak*</b>                                   | <b>\$19</b> |
| bbq rubbed, mac and cheese, crispy brussel sprouts, signature bbq |             |
| <b>St Louis BBQ Ribs</b>  | <b>\$18</b> |
| 1/2 rack, mac and cheese, cole slaw, signature bbq                |             |
| <b>Grilled Chicken Breast</b>                                     | <b>\$16</b> |
| herbed rice pilaf, lemon caper sauce, sauteed vegetables          |             |
| <b>Seafood Fettuccine*</b>  | <b>\$21</b> |
| shrimp, salmon, scallops, roasted red pepper cream sauce          |             |
| <b>14oz Ribeye*</b>   | <b>\$26</b> |
| mashed potatoes, grilled asparagus, cajun butter                  |             |

The Illinois Department of Health advises that eating raw or under cooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children, pregnant women and other highly susceptible individuals with Compromised immune systems. Thorough cooking of such foods reduces risk of illness.