

prime AND wine



menu

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WELCOME TO THE PRIME N' WINE

Whatever the occasion, our staff and management are here to make it special, whether it's Brunch on Sunday or a night out, you will find our menu offers a varied selection of Greek, Italian, and American food, as well as a complete wine list. Thank you for choosing the Prime N' Wine.

STARTERS

Shrimp Cocktail 5 chilled gulf shrimp served on ice with our special cocktail sauce.	8.95	Mozzarella Sticks Battered mozzarella cheese deep fried and served with our marinara.	5.95
Onion Rings Tangy colossal onions surrounded in a light beer batter.	6.95	Mongolian Beef Kabobs Grilled beef tips served with spiced oriental sauce.	7.95
Tiropita Triangles of layered phyllo centered with a delicate blend of Greek cheese and baked to a golden brown.	6.95	Louisiana Shrimp 5 bacon wrapped shrimp rolled in our special Cajun seasonings, grilled and served with a mustard creole sauce.	9.95
Calamari Rings Deep fried morsels of the sea accompanied with our tangy cocktail sauce.	7.95	Saganaki Flaming Greek cheese served with pita bread. Opah!	6.95
Sautéed Mushroom Caps Gently sautéed in a garlic butter sauce.	5.95	Egg Rolls Korean egg rolls served with sweet & sour and teriyaki sauce. *Vegetarian Egg rolls available upon request.	6.95
Crab Rangoons Cream cheese and crab stuffed wontons.	6.95	Crab Cakes House made, served with wasabi sauce.	8.95
Spanakopita A Greek spinach and cheese soufflé layered with phyllo.	5.95		

SOUPS & SALADS

Cup Soup du jour Bowl	2.95 4.95	Stacked Tomato Salad Fresh mozzarella, ripe tomatoes and red onions stacked together with balsamic vinaigrette drizzled on top. Topped with basil.	9.95
French Onion Bowl	4.95	Greek Salad A la Carte Dinner size 6.00 Dinner size with meal 2.00	8.95
Spinach Salad	7.95	Horiatiki (village) salad Tomatoes, cucumbers, green peppers, onions, pepperoncinis, kalamata olives, and feta cheese tossed with a balsamic Greek dressing. Dinner size with meal 3.00 A la carte 6.00	8.95
Caesar Salad Dinner size with meal 2.00 A la carte 6.00	8.95		
Seared Ahi Tuna Seared Ahi Tuna is served over fresh greens with cucumber and topped with a wasabi vinnegrette.	11.95		

All salads are served with bread.
Extra side of dressing .50

POULTRY & FOWL

Chicken Oscar Topped with asparagus, crab meat, and hollandaise.	14.95	Duck Breasts Sauteéd and served with a side of orange sauce.	16.95
Chicken Kiev Breast meat stuffed with herb butter, then breaded, baked & topped with a lemon butter sauce.	14.95		

Served with rice pilaf, tossed salad, and bread.

PRIME CHOICE BEEF & IOWA RAISED PORK

Choose from baked potato, rice pilaf, garlic mashed potatoes, steak fries, or vegetable.
Dinners also served with choice of spinach salad, garden salad, or soup du jour and bread.

Prime Rib 14 oz	24.95	Garlic Mushroom	
10 oz	16.95	Ribeye	19.95
Try your prime rib blackened! (Sorry no rare cuts available) Limited amount available. Served until gone.		A ten ounce Iowa favorite.	
Filet Mignon 10 oz	27.95	Beef Medallions	28.95
Greek Style	29.95	Two 5 oz medallions of tenderloin sautéed in our mushroom sauce. Served over garlic mashed potatoes.	
8 oz	23.95	Steak Sinatra	23.95
Greek Style	25.95	A 14 oz New York strip topped with sauteed onions, mushrooms, green peppers, marinara and parmesan cheese.	
The most tender of all steaks. Delicate in flavor and texture.		Traditional	
Chef's Choice	30.95	New York Strip	21.95
A ten ounce center cut beef tenderloin fit for the true connoisseur. Served with béarnaise.		Pork Tenderloin	17.95
Surf and Turf 6oz/ 9oz	38.95	Broiled, sliced, and served with warm cranberry sauce.	
Your choice of a 6oz filet or a 9oz prime rib served with an 8oz lobster tail.		Flavorful Additions	
8oz / 14oz	48.95	Garlic Mushroom Sauce	2.95
With a 8oz filet or 14oz Prime and 10oz Tail		Sautéed mushroom & onions	3.95
Blackened Top Sirloin	16.95	Greek pasta	2.25
11 oz sirloin cut thick from the loin end. Rolled in black pepper & seasonings and then char- broiled to perfection.		Pasta with white sauce	1.95
		Béarnaise	2.95
		2 Piece Jumbo shrimp	5.95
		Hash browns	1.95

Have your steak cooked
Greek style \$1.95 extra

Choose from baked potato, rice pilaf, garlic mashed,
steak fries or vegetable.
Dinners also served with your choice of spinach salad,
garden salad, or soup du jour and bread.

FISH & SEAFOOD

Jumbo Deep Fried Gulf Shrimp		Lobster Tail	35.95
5 piece	21.95	10 ounce cold water tail served with drawn butter.	
3 piece	15.95	Fisherman's Platter	22.95
Shrimp Scampi (5)	21.95	Salmon, walleye, and 2 jumbo shrimp broiled to perfection.	
Sautéed in butter, garlic & served on linguini or choice of rice pilaf.		Mahi Mahi	19.95
Salmon with Dill Sauce	14.95	Broiled and topped with a mango black bean salsa.	
Broiled and served with a lemon dill sauce.		Alaskan King Crab Legs	
Walleye Pike 10 oz	17.95	1lb	25.95
From the cold water fresh lakes of Canada. Have it deep fried, pan fried, or broiled.		Split in half for your convenience.	
Bacon Wrapped Scallops	19.95	½lb	15.95
Sea scallops wrapped in bacon then seared in a buerre blanc sauce.		Served with drawn butter.	

FROM THE MEDITERRANEAN

Served with bread and a Greek side salad

Garides Tourkolimano 20.95
 (Greek shrimp) Gulf shrimp sautéed with Feta cheese, green onions, and tomatoes. Served over rice pilaf.

Kota Origanata 13.95
 (Greek chicken) Sautéed in olive oil, lemon, and oregano. Served with rice pilaf.

Dolmathes 12.95
 Grape leaves stuffed with ground filet and rice. Topped with avgolemeno sauce.

Greek Style Lamb Chops 24.95
 Three tender lamb chops broiled and served with choice of side dish.

Mediterranean Kabobs
 Beef Tenderloin 23.95
 Chicken 16.95
 Jumbo shrimp 21.95
 marinated in Greek seasoning, skewered with onions, tomatoes, mushrooms, and peppers. Served on rice pilaf.

Greek Combo Platter
 with chicken 15.95
 with lamb 24.95
 Your choice of spanakopita or pastitso, and dolmathes.

PASTA

Served with tossed salad and bread

Garlic Chicken 14.95
 Tender garlic chicken sautéed in olive oil, tomatoes, and mushrooms tossed with linguini and parmesan cheese.

Spaghetti with Meatballs 14.95
 Two giant homemade meatballs on top of spaghetti with our own marinara.

Vegetable Chicken Alfredo 14.95
 Seasoned diced chicken with broccoli and tossed with alfredo and linguini.
 No Chicken 12.95

Chicken Marsala 15.95
 Fresh mushrooms, garlic, and tomatoes in a light wine marsala sauce.

Cajun Chicken Pasta 14.95
 Spiced chicken tossed with linguini in a creamy garlic sauce.

Seafood Alfredo 17.95
 Two large gulf shrimp, crab, and linguini Tossed with homemade alfredo sauce.

Lobster Ravioli 17.95
 Pasta pillows filled with ricotta cheese blend and lobster. Topped with a light cream basil sauce.

SIGNATURE SANDWICHES

Served with steak fries, fresh fruit or cottage cheese.
 Sub a house garden salad \$1.95
 Add a house garden salad \$4.95

Chicken Parmesan 10.95
 Char-broiled and topped with marinara, mozzarella and parmesan cheese. Served on a toasted Ciabatta bun.

Steak Sandwich 15.95
 6oz filet mignon served open faced on toast with lettuce and tomato.

Prime Rib Sandwich 12.95
 Served on a toasted hoagie with Au jus'.

Walleye Pike 12.95
 Deep Fried and served on a toasted Ciabatta bun.

Early Bird Dinners Served Daily from 4:30pm - 6:30pm 9.95 - 14.95

Grecian Chef – Katina Karatzas, Chefs – Jarred Brown and Scott Mix, Floor Manager– Michelle Mckeag
 Gift Cards Available In Any Amount. Purchase At Host Stand.
 15% Gratuity added to parties of 8 or more.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food born illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.