

FROM THE MEDITERRANEAN

Served with a Greek salad and bread.

KOTA ORIGANATA (GREEK STYLE CHICKEN) \$17

Chicken breast sautéed in olive oil, lemon and oregano. Served over rice.

GARIDES TOURKOLIMANO (GREEK SHRIMP) \$25

5 large gulf shrimp sautéed with feta, green onions and tomatoes. Served over rice pilaf.

GREEK STYLE LAMB CHOPS \$31

Three tender chops broiled and served with a choice of side dish.

DOLMATHES \$17

Grape leaves stuffed with ground beef and rice. Topped with avgolemeno

GREEK COMBO PLATTER

CHICKEN \$22 LAMB CHOPS \$30

Served with dolmathes, and your choice of spanakopita or pastitso.

MEDITERRANEAN KABOB

CHICKEN \$20 BEEF TENDERLOIN \$30 SHRIMP \$26

Greek seasoned, skewered with onions, tomatoes, green peppers, and mushrooms. Served over rice.

POULTRY & FOWL

Served with your choice of tossed salad or soup du jour and bread.

CHICKEN KIEV \$18

Breast meat stuffed with herb butter, then breaded, baked, and topped with a hollandaise sauce. Served with rice pilaf.

CHICKEN OSCAR \$18

Breast meat topped with asparagus, crab meat, and hollandaise. Served with rice pilaf.

DUCK BREASTS \$20

Seasoned with rosemary, then broiled and served on rice with a side of orange sauce.

SIGNATURE SANDWICHES

Served with steak fries or cottage cheese. Sub salad \$2 extra.

PRIME RIB SANDWICH \$18

Served on a toasted hoagie with a side of Au Jus'.

STEAK SANDWICH \$21

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

SANTORINI CHICKEN SANDWICH \$15

Greek seasoned and grilled. Served on a Kaiser bun with tomato, lettuce, feta and a light Greek dressing.

**Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illnesses.*

*Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Consult your physician or public health official for further information.**

PASTA

Served with tossed salad or soup du jour.

CAJUN CHICKEN PASTA \$18

Spiced chicken tossed with linguine in an alfredo sauce. Topped with tomato and onion.

SEAFOOD LINGUINI \$24

Sautéed gulf shrimp, scallops, onions, green peppers, and basil tossed with linguine in a tomato cream sauce.

GARLIC CHICKEN PASTA \$18

Garlic chicken sautéed in olive oil, tomatoes, onion and mushrooms tossed with linguine and parmesan cheese.

CLASSIC SPAGHETTI \$15

With 3 large meatballs \$18

BROCCOLI CHICKEN ALFREDO \$18

Seasoned diced chicken topped with broccoli and alfredo sauce. Served over linguine.

CHICKEN PARMESAN \$19

Breaded chicken breast topped with marinara and melted mozzarella. Served over linguine.

SPECIALS

EARLY BIRD SPECIALS

4:30-6:00 pm daily

THURSDAY DATE NIGHT

Choose one appetizer, two entrees, and one dessert to share!

HALF OFF WINE BOTTLES

Choose from our extensive wine list and add your favorite bottle of wine to your meal! 50% off any bottle under \$100 on Mondays!

PNW

PRIME N WINE

PRIME N WINE.

Whatever the occasion, our staff is here to make it special. 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 and enjoy your visit. Opah!

STARTERS

TIROPITA \$8

Triangles of layered phyllo centered with a blend of Greek cheese.

SHRIMP COCKTAIL \$10

Chilled and served with our special cocktail sauce.

ONION RINGS \$8

Surrounded in a light beer batter and deep fried to perfection.

CALAMARI \$8

Deep fried morsels accompanied with our tangy cocktail sauce.

CRAB RANGOONS \$7

Cream cheese and crab stuffed wontons.

ESCARGOT \$8

Stuffed in a mushroom cap, seasoned with butter and garlic, then broiled.

MUSHROOM CAPS \$7

Gently sautéed in garlic, butter and white wine

MOZZARELLA STICKS \$7

Battered and deep fried. Served with marinara.

SAGANAKI \$9

Flaming Greek cheese served with pita bread. Opal

MONGOLIAN BEEF KABOBS \$10

Filet mignon tips served in our oriental sauce.

SPANAKOPITA \$8

A Greek spinach and cheese Soufflé layered with phyllo.

MEATBALLS \$7

3 large meatballs topped with marinara.

LOUISIANA SHRIMP \$12

Bacon wrapped, rolled in Cajun seasoning and char-broiled.

SALADS

Extra dinner rolls and dressing: \$0.50

GREEK SALAD \$12

Topped with all your favorites and Greek dressing.

HORIATIKI \$13

Tomatoes, cucumbers, green peppers, onions, pepperoncinis, kalamata olives, and feta cheese tossed in a balsamic vinaigrette.

CLASSIC CAESAR SALAD \$11

Croutons, creamy dressing, parmesan, and mushrooms. Anchovies on request.

*SEARED AHI TUNA \$14

Seared and served on fresh greens with cucumber. Topped with sesame vinaigrette.

ADD SALMON \$6

ADD CHICKEN \$3

18% service charge added to groups or tables of 8 or more.

STACKED TOMATO SALAD \$13

Fresh mozzarella, tomatoes, and red onions, drizzled with balsamic vinaigrette.

GREEK DINNER SALAD WITH MEAL \$2

GREEK DINNER SALAD \$8

CAESAR DINNER SALAD WITH MEAL \$2

CAESAR DINNER SALAD \$7

HORIATIKI DINNER SALAD WITH MEAL \$3

HORIATIKI DINNER SALAD \$8

CUP OF SOUP \$3

BOWL OF SOUP \$5

FRENCH ONION SOUP \$6

CHOICE BEEF & IOWA PORK

Choice of side, with tossed salad or soup du jour.
Try your steak Greek Style for \$2 extra!

PRIME RIB

24OZ \$48 14OZ \$31 10OZ \$26

FILET MIGNON

12 OZ \$43 10 OZ \$37 8OZ \$31
Try it Greek style for +\$2!

CHEF'S CHOICE \$39

10oz center cut tenderloin served with béarnaise.

GARLIC MUSHROOM RIBEYE \$30

Topped with sautéed sliced mushrooms and garlic.

11OZ BLACKENED TOP SIRLOIN \$24

SURF AND TURF \$65

9 oz prime rib OR a 6oz filet mignon with a 12oz cold water tail.

14OZ NEW YORK STRIP \$29

Try it sinatra style topped with sautéed onions, mushrooms, green peppers, marinara and Parmesan. +\$2

PORK TENDERLOIN \$25

16-18 oz tenderloin broiled, then sliced and served with a cranberry sauce.

TEMPERATURES AVAILABLE:

RARE- COOL RED

MEDIUM RARE- WARM RED

MEDIUM- PINK

MEDIUM WELL- SLIGHTLY PINK

WELL- NO PINK

ADDITIONS

GREEK STYLE \$2

OSCAR STYLE \$4

SAUTÉED MUSHROOMS & ONIONS \$4

GARLIC MUSHROOM SAUCE \$4

2 PIECE JUMBO SHRIMP \$8

BÉARNAISE \$3

2 DOLMATHES \$5

SEAFOOD

Choice of side, with tossed salad or soup du jour.

LOBSTER TAIL \$49

12oz cold water lobster tail.

5 PIECE JUMBO GULF SHRIMP \$24

Deep fried and served with lemon.
3 piece \$18

SALMON WITH DILL SAUCE \$18

Broiled and served with dill sauce.

WALLEYE \$24

12 oz filet deep fried, pan fried, or broiled.

SHRIMP SCAMPI \$24

Sautéed in butter, garlic and served on linguine or rice pilaf.

BACON WRAPPED SCALLOPS \$25

Wrapped in bacon, cajun seasoned, baked and served on beurre blanc sauce.

FISHERMAN'S PLATTER \$26

Salmon with dill sauce, walleye, and two jumbo gulf shrimp broiled to perfection.

MAHI MAHI \$22

Broiled and topped with a beurre blanc sauce. Served with a side of mango black bean salsa.

ALASKAN KING CRAB LEGS MARKET

1 lb of crab legs split in half for your convenience.

SIDES

BAKED POTATO

GARLIC MASHED

RICE PILAF

STEAK FRIES

SEASONAL VEGETABLE

PASTA WITH ALFREDO \$3

GREEK STYLE PASTA \$3

HASHBROWNS \$3

(WITH ONIONS AND CHEESE) \$4

GRILLED ASPARAGUS \$3

LET THE PRIME N WINE TAKE CARE OF YOUR NEXT SPECIAL EVENT! PRIVATE ROOMS AVAILABLE FOR GROUPS FROM 14 TO 250 GUESTS!