

Welcome to the Prime N Wine!

Whatever the occasion, our staff is here to make it special. Our menu offers a variety of American, Greek and Italian food as well as a complete wine list. Thank you for choosing the Prime N Wine and enjoy your visit. OPAH!

STARTERS

TIROPITA \$10

TRIANGLES OF LAYERED PHYLLO CENTERED WITH A BLEND OF GREEK CHEESE.

SHRIMP COCKTAIL \$11

CHILLED AND SERVED WITH COCKTAIL SAUCE.

CALAMARI \$9

DEEP FRIED SQUID RINGS. SERVED WITH COCKTAIL SAUCE.

ONION RINGS \$9

IN A LIGHT BEER BATTER.

CRAB RANGOONS \$8

CREAM CHEESE AND CRAB STUFFED WONTONS. SERVED WITH SWEET AND SOUR.

MONGOLIAN BEEF KABOBS \$12

SKEWERED FILET TIPS. SERVED IN AN ASIAN SAUCE.

MUSHROOM CAPS \$9

GENTLY SAUTÉED IN GARLIC, BUTTER AND WHITE WINE.

MOZZARELLA STICKS \$8

BATTERED AND DEEP FRIED. SERVED WITH MARINARA.

SAGANAKI \$10

FLAMING GREEK CHEESE. SERVED WITH PITA. OPAH!

LOUISIANA SHRIMP \$12

BACON WRAPPED, ROLLED IN CAJUN SEASONING AND CHAR-BROILED. SERVED WITH A CREOLE SAUCE.

SPANAKOPITA \$9

A SPINACH AND CHEESE SOUFFLE' LAYERED WITH PHYLLO.

ESCARGOT \$9

STUFFED IN A MUSHROOM CAP, SEASONED WITH BUTTER AND GARLIC, THEN BROILED.

MEATBALLS \$8

3 LARGE MEATBALLS TOPPED WITH OUR MARINARA.

SIGNATURE SANDWICHES

SERVED WITH STEAK FRIES, FRESH FRUIT OR COTTAGE CHEESE. SUB TOSSED SALAD \$2 EXTRA.

PRIME RIB SANDWICH \$20

SERVED ON A TOASTED HOAGIE WITH SIDE OF AU JUS'.

STEAK SANDWICH \$27

6 OZ FILET MIGNON SERVED OPEN FACED ON TOAST WITH LETTUCE AND TOMATO.

SANTORINI CHICKEN SANDWICH \$16

GREEK SEASONED AND SAUTÉED IN OIL. SERVED ON A KAISER WITH TOMATO, LETTUCE, ONION, FETA AND A LIGHT GREEK DRESSING.

SOUPS & SALADS

MINNESOTA WILD RICE WITH CHICKEN

CUP \$4 BOWL \$6

FRENCH ONION \$7 BOWL ONLY

TOPPED WITH CROUTONS AND MELTED SWISS.

FRIDAY NIGHT-SEAFOOD BISQUE AVAILABLE
SATURDAY NIGHT-TOMATO BASIL AVAILABLE

GREEK SALAD \$13

TOPPED WITH ALL THE GREEK FAVORITES.

STACKED TOMATO SALAD \$15

FRESH MOZZARELLA, TOMATOES, RED ONION, DRY BLUE CHEESE, BALSAMIC GREEK VINAIGRETTE DRIZZLED ON TOP.

CLASSIC CAESAR SALAD \$13

HORIATIKI (VILLAGE) SALAD \$14

TOMATOES, CUCUMBERS, GREEN PEPPERS, ONIONS, PEPPEROCINIS, KALAMATA OLIVES AND FETA CHEESE TOSSED WITH A GREEK BALSAMIC VINAIGRETTE.

SEARED AHITUNA \$16

SERVED ON FRESH GREENS WITH CUCUMBER, ONION AND TOMATO. TOPPED WITH A SESAME VINAIGRETTE.

ADD CHICKEN TO A SALAD \$4 ADD SALMON TO A SALAD \$6

SM. GREEK SALAD WITH A MEAL \$2 1/2 GREEK SALAD \$9

SM. HORIATIKI WITH A MEAL \$3 1/2 HORIATIKI SALAD \$10

PASTA

SERVED WITH SOUP OR TOSSED SALAD AND BREAD.

CAJUN CHICKEN PASTA \$20

SPICED CHICKEN TOSSED WITH LINGUINI IN ALFREDO SAUCE. TOPPED WITH TOMATO AND GREEN ONION.

SEAFOOD LINGUINE \$27

SAUTÉED SHRIMP, SCALLOPS, ONIONS, GREEN PEPPERS TOSSED WITH LINGUINE IN A TOMATO CREAM SAUCE.

GARLIC CHICKEN PASTA \$20

TENDER GARLIC CHICKEN SAUTÉED IN OLIVE OIL, WITH TOMATO, ONION AND MUSHROOM. TOSSED WITH LINGUINE AND PARMESAN CHEESE.

CLASSIC SPAGHETTI \$16

WITH 3 LARGE MEATBALLS. \$20

BROCCOLI CHICKEN ALFREDO \$20

SEASONED DICED CHICKEN AND STEAMED BROCCOLI SERVED OVER LINGUINE WITH ALFREDO SAUCE.

POULTRY & FOWL

SERVED WITH YOUR CHOICE OF TOSSED SALAD OR SOUP AND BREAD.

CHICKEN KIEV \$20

BREAST MEAT STUFFED WITH HERB BUTTER, BREADED, BAKED AND TOPPED WITH HOLLANDAISE. SERVED WITH RICE PILAF.

CHICKEN OSCAR \$20

BREAST MEAT TOPPED WITH ASPARAGUS, CRAB MEAT AND HOLLANDAISE. SERVED WITH RICE PILAF.

DUCK BREAST \$27

SEASONED WITH ROSEMARY, BROILED AND SERVED ON RICE WITH A SIDE OF ORANGE SAUCE.

*19% SERVICE CHARGE ADDED TO TABLES OR GROUPS OF 8

FROM THE MEDITERRANEAN

SERVED WITH A GREEK SALAD AND BREAD.

GREEK STYLE LAMB CHOPS \$38

THREE TENDER CHOPS BROILED AND SERVED WITH CHOICE OF A SIDE.

KOTA ORIGANATA (GREEK STYLE CHICKEN) \$19

SAUTÉED IN OLIVE OIL, LEMON AND OREGANO.

SERVED WITH RICE PILAF.

GARIDESTOURKOLIMANO (GREEK SHRIMP) \$27

5 LARGE GULF SHRIMP SAUTÉED WITH FETA, GREEN ONIONS AND TOMATOES. SERVED OVER RICE PILAF.

DOLMATHES

BEEF \$23 VEGETARIAN \$20

GRAPE LEAVES STUFFED WITH GROUND BEEF AND RICE.

TOPPED WITH AVGOLEMONO SAUCE.

GREEK COMBO PLATTER

WITH CHICKEN \$24 WITH LAMB CHOPS \$36

SERVED WITH TWO DOLMATHES AND CHOICE OF SPANAKOPITA OR PASTITSO.

MEDITERRANEAN KABOB

CHICKEN \$24 SHRIMP \$28 BEEF TENDERLOIN \$38

GREEK SEASONED, SKEWERED WITH ONIONS, TOMATOES, GREEN PEPPERS AND MUSHROOMS. SERVED OVER RICE PILAF.

CHOICE BEEF & IOWA PORK

CHOOSE FROM BAKED POTATO, RICE PILAF, GARLIC MASHED, STEAK FRIES, VEGETABLE. ALSO SERVED WITH TOSSED SALAD OR SOUP AND BREAD.

TEMPERATURES AVAILABLE

RARE-cool red MEDIUM RARE-warm red MEDIUM-pink
MEDIUM WELL-slightly pink WELL-no pink

CHOICE PRIME RIB

24oz \$56 14oz \$41 10oz \$32

NO RARE CUTS AVAILABLE. SERVED UNTIL GONE.

FILET MIGNON

12oz \$56 10oz \$47 8oz \$38

CHEF'S CHOICE \$47

10 OZ CENTER CUT TENDERLOIN SERVED WITH BÉARNAISE.

GARLIC MUSHROOM RIBEYE 12OZ \$37

TOPPED WITH SAUTÉED SLICED MUSHROOMS AND GARLIC.

BLACKENED TOP SIRLOIN 11OZ \$27

CAJUN SEASONED AND GRILLED.

SURF AND TURF MARKET

9 OZ PRIME OR 6 OZ FILET WITH A COLD WATER LOBSTER TAIL.

STEAK SINATRA \$38

14 OZ NEW YORK STRIP TOPPED WITH SAUTÉED ONIONS, MUSHROOMS, GREEN PEPPERS, MARINARA AND PARMESAN.

TRADITIONAL NEWYORK STRIP 14oz \$36

PORK TENDERLOIN 16oz \$27

BROILED, SLICED AND SERVED WITH A CRANBERRY SAUCE.

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

FISH & SEAFOOD

CHOOSE FROM BAKED POTATO, RICE PILAF, GARLIC MASHED POTATOES, STEAK FRIES OR VEGETABLE. SERVED WITH TOSSED SALAD OR SOUP AND BREAD.

COLD WATER LOBSTER TAIL

INQUIRE WITH SERVER FOR SIZE AND PRICE. MARKET

JUMBO FRIED GULF SHRIMP

5 PIECE \$27 3 PIECE \$20

SERVED WITH COCKTAIL AND TARTAR SAUCE.

SALMON \$20

SEASONED AND BROILED. TOPPED WITH DILL SAUCE.

WALLEYE PIKE 12oz \$27

DEEP FRIED, BROILED OR PAN FRIED.

SHRIMP SCAMPI \$27

SAUTÉED IN BUTTER, GARLIC AND SERVED ON LINGUINE OR RICE PILAF.

BACON WRAPPED SCALLOPS \$28

LIGHTLY CAJUN SEASONED, BAKED AND SERVED ON A BEURRE BLANC SAUCE.

FISHERMAN'S PLATTER \$28

SALMON WITH DILL SAUCE, WALLEYE AND 2 JUMBO SHRIMP BROILED TO PERFECTION.

MAHI MAHI \$24

SEASONED AND BROILED. SERVED WITH MANGO BLACK BEAN SALSA AND BEURRE BLANC SAUCE.

SIDES À LA CARTE

BAKED POTATO \$4 STEAK FRIES \$4

RICE PILAF \$4 GARLIC MASHED \$4

PASTA ALFREDO \$6 GREEK PASTA \$6

PASTA MARINARA \$6 ASPARAGUS \$7

STEAMED BROCCOLI \$4

HASHBROWNS (CHEESE & ONION AVAILABLE) \$6

SIDE UPGRADES (WITH MEAL)

PASTA ALFREDO \$2

PASTA MARINARA \$2

GREEK PASTA \$3

ASPARAGUS \$4

HASHBROWNS \$3

ADD ONS

SAUTÉED MUSHROOMS AND ONIONS \$4

GARLIC MUSHROOM SAUCE \$4

2 PIECE JUMBO SHRIMP \$8

BÉARNAISE \$3

2 DOLMATHES (Vegetarian or beef) \$6

GREEK STYLE \$2

EXTRA DINNER ROLL WITH BUTTER \$0.75

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

19% SERVICE CHARGE ADDED TO TABLES OR GROUPS OF 8 OR MORE.