

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 or 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 \$12

CHILLED AND SERVED WITH COCKTAIL SAUCE.

CALAMARI \$12

FRIED SQUID WITH A SIDE OF COCKTAIL SAUCE.

ONION RINGS \$12

IN A LIGHT BEER BATTER.

CRAB RANGOONS \$10

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

MONGOLIAN BEEF KABOBS \$14

SKEWERED BEEF TENDERLOIN FILET PIECES. SERVED IN AN ASIAN SAUCE. SERVED OVER RICE \$18

MUSHROOM CAPS \$12

GENTLY SAUTÉED IN GARLIC, BUTTER AND WHITE WINE.

MOZZARELLA STICKS \$10

BATTERED AND DEEP FRIED. SERVED WITH MARINARA.

SAGANAKI \$14

FLAMING GREEK CHEESE. SERVED WITH PITA. OPAH!

LOUISIANA SHRIMP \$14

BACON WRAPPED, CAJUN SEASONED AND CHAR-BROILED. SERVED WITH A CREOLE SAUCE.

SPANAKOPITA \$12

A SPINACH AND CHEESE SOUFFLE' LAYERED WITH PHYLLO.

ESCARGOT. \$12

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

MEATBALLS \$10

3 LARGE MEATBALLS TOPPED WITH MARINARA.

SIGNATURE SANDWICHES

SERVED WITH STEAK FRIES, FRESH FRUIT OR COTTAGE CHEESE.

PRIME RIB SANDWICH \$21

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

FILET STEAK SANDWICH \$30

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

SANTORINI CHICKEN SANDWICH \$18

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

CANADIAN CATCH \$21

CANADIAN WALLEYE HAND BATTERED AND DEEP FRIED. SERVED ON A TOASTED HOAGIE WITH LETTUCE, TOMATO, PICKLE AND SIDE OF TARTAR.

SOUPS & SALADS

BLACK BEAN SOUP 100% VEGETARIAN CUP \$4 BOWL \$7

TOPPED WITH CHEDDAR, GREEN ONION AND SOUR CREAM.

SOUP OF THE DAY CUP \$4 BOWL \$7

FRENCH ONION \$8 BOWL ONLY

TOPPED WITH CROUTONS AND MELTED SWISS.

GREEK SALAD \$14

TOPPED WITH ALL THE GREEK FAVORITES.

STACKED TOMATO SALAD \$16

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

CLASSIC CAESAR SALAD \$14

ROMAINE, PARMESAN AND CROUTONS TOSSED IN CAESAR DRESSING.

ITALIAN CHICKEN PASTA SALAD \$17

ROMAINE, ROTINI, MOZZARELLA TOSSED WITH ITALIAN DRESSING. TOPPED WITH SEASONED CHICKEN AND PARMESAN.

HORIATIKI (VILLAGE) SALAD \$15

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

SEARED AHI TUNA \$17

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

ADD CHICKEN \$4 ADD SALMON \$6 1/2 GREEK SALAD \$9

SMALL GREEK SALAD WITH A MEAL \$2 GARDEN SALAD \$7

SMALL HORIATIKI WITH A MEAL \$3, 1/2 HORIATIKI SALAD \$10

PASTA

SERVED WITH SOUP OR GARDEN SALAD AND DINNER ROLL.

CAJUN CHICKEN PASTA \$22

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

TUSCAN SHRIMP PASTA \$28

SAUTÉED SHRIMP WITH BASIL, ONION AND GREEN PEPPERS. TOSSED WITH PENNE IN A CREAMY TOMATO SAUCE.

GARLIC CHICKEN PASTA \$22

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

SPAGHETTI WITH MARINARA \$18

WITH A GARLIC MUSHROOM MEAT SAUCE \$24
WITH 3 GIANT MEATBALLS. \$24

POULTRY & FOWL

SERVED WITH YOUR CHOICE OF GARDEN SALAD OR SOUP AND A DINNER ROLL.

CHICKEN KIEV \$22

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

CHICKEN OSCAR \$24

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

DUCK BREAST \$30

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

*20% GRATUITY ADDED TO TABLES OR GROUPS OF 8 OR MORE.
NO SEPARATE CHECKS FOR GROUPS OVER 20.

FROM THE MEDITERRANEAN

SERVED WITH A GREEK SALAD AND A DINNER ROLL.

GREEK STYLE LAMB CHOPS \$42

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

KOTA ORIGANATA (GREEK STYLE CHICKEN) \$22

SAUTÉED IN OLIVE OIL, LEMON AND OREGANO. SERVED WITH RICE PILAF.

GARIDES TOURKOLIMANO (GREEK SHRIMP) \$29

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

DOLMATHES

BEEF \$26 VEGETARIAN \$22

GRAPE LEAVES STUFFED WITH GROUND BEEF AND RICE. TOPPED WITH AVGOLEMONO SAUCE. CHOICE OF SIDE.

GREEK COMBO PLATTER

WITH CHICKEN \$28 WITH 2 LAMB CHOPS \$40

SERVED WITH TWO DOLMATHES AND CHOICE OF SPANAKOPITA OR PASTITSO.

MEDITERRANEAN KABOB

CHICKEN \$25 SHRIMP \$30 BEEF TENDERLOIN \$42

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

CHOICE IOWA BEEF & PORK

CHOOSE 2 SIDES: BAKED POTATO, RICE PILAF, GARLIC MASHED, STEAK FRIES, VEGETABLE, GARDEN SALAD OR SOUP. ALSO SERVED WITH A DINNER ROLL. **EXTRA BREAD \$1**

5 TEMPERATURES AVAILABLE

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

PRIME RIB

24oz \$60 14oz \$44 10oz \$38

NO RARE CUTS AVAILABLE. SERVED UNTIL GONE.

FILET MIGNON

12oz \$60 10oz \$52 8oz \$44 6oz \$38

CHEF'S CHOICE \$54

10 OZ CENTER CUT TENDERLOIN SERVED WITH BÉARNAISE.

GARLIC MUSHROOM RIBEYE 12OZ \$44

TOPPED WITH SAUTÉED SLICED MUSHROOMS AND GARLIC. TRADITIONAL 12OZ RIBEYE AVAILABLE for \$42

BLACKENEDTOP SIRLOIN 12OZ \$35

CAJUN SEASONED AND GRILLED.

SURF AND TURF MARKET

PRIME RIB OR FILET MIGNON WITH A COLD WATER LOBSTER TAIL.

STEAK SINATRA 45

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

TRADITIONAL NEW YORK STRIP 14oz \$42

PORK TENDERLOIN 1 LB \$32

BROILED, SLICED AND SERVED WITH A CRANBERRY SAUCE.

FISH & SEAFOOD

CHOOSE 2 SIDES (EXCEPT SCAMPI): BAKED POTATO, RICE PILAF, GARLIC MASHED POTATOES, STEAK FRIES, VEGETABLE, SOUP OR GARDEN SALAD. SERVED WITH A DINNER ROLL.

COLD WATER LOBSTER TAIL 10-12oz

MARKET PRICE

JUMBO FRIED GULF SHRIMP

5 PIECE \$29 3 PIECE \$21

SERVED WITH COCKTAIL AND TARTAR SAUCE.

SALMON \$22

SEASONED AND BROILED. TOPPED WITH DILL SAUCE.

WALLEYE PIKE 12oz \$29

DEEP FRIED, BROILED OR PAN FRIED.

SHRIMP SCAMPI \$29

SAUTÉED IN BUTTER AND GARLIC. SERVED OVER RICE OR PASTA AND CHOICE OF ONE SIDE.

BACON WRAPPED SCALLOPS \$34

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

FISHERMAN'S PLATTER \$29

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 A BEURRE BLANC SAUCE.

SIDES Á LA CARTE

BAKED POTATO \$5 STEAK FRIES \$5

RICE PILAF \$5 GARLIC MASHED \$5

PASTA ALFREDO \$7 GREEK PASTA \$7

PASTA MARINARA \$7 ASPARAGUS \$7

BROCCOLI \$5

HASHBROWNS (CHEESE & ONION AVAILABLE) \$8

SIDE UPGRADES (WITH MEAL)

PASTA ALFREDO OR MARINARA \$2

GREEK PASTA \$2

ASPARAGUS \$2

HASHBROWNS \$3

ADD ONS

SAUTÉED MUSHROOMS AND ONIONS \$7

GARLIC MUSHROOM SAUCE \$5

2 PIECE JUMBO SHRIMP \$8

BÉARNAISE \$3

DOLMATHES (3 Vegetarian or 2 beef) \$7

GREEK STYLE STEAK \$2

EXTRA DINNER ROLL WITH BUTTER **\$1 EACH**

OSCAR STYLE 100% real CRAB meat \$10

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

20% SERVICE CHARGE ADDED TO TABLES GROUPS OF 8 OR MORE.