



Prime Steak House & Piano Bar

Steak House
\$\$ to \$\$\$\$

801 Main St.
Across the street
from the Town Lift
Park City, Utah
(435) 655-9739
www.primeparkcity.com

Open nightly at
5:30 p.m. for dinner

AMEX, DISC,
MCARD, VISA

Located on historic Main Street in Park City, Prime Steak House & Piano Bar offers fine dining with a casual ambiance. Simple but delicious, the à la carte menu includes fresh seafood and custom-cut steaks prepared to perfection. Enjoy dinner or an after-dinner cocktail in the Piano Bar with live music nightly.

Locally owned and operated.

Prices range from \$8 to \$49.
Menu items and prices
subject to change.



Appetizers

- Scallops Wrapped in Bacon
- Jumbo Shrimp Cocktail
- Seared Ahi Tuna
- Jumbo Crab Meat Cocktail
- French Onion Soup
- Sea Scallops Chester
- Crab Cakes
- Fried Calamari
- Beer-Battered Onion Rings

Salads

PRIME Caesar Salad
Add chicken

Sliced Tomatoes & Red Onions
With crumbled bleu cheese dressing

PRIME Wedge Salad
With crumbled bleu cheese dressing

House Salad

Hearts of Palm
White balsamic vinaigrette

Vegetables and Potatoes

- Steamed Broccoli
- Sautéed Onions
- Steamed Asparagus
- Sautéed Asparagus
- Sautéed Spinach
- Creamed Spinach
- Sautéed Mushrooms
- Green Beans Almandine
- PRIME Garlic Mashed Potatoes with Cheese
- Pub House Steak Fries
- Macaroni & Cheese



Steaks

PRIME serves only the finest mid-western custom aged beef. In our 1,800-degree broiler we seal in the flavor by broiling it exactly the way you specify. We proudly serve your steak on a hot plate to help keep it at temperature throughout the meal. All of our steaks are finely seasoned with kosher salt and pepper and are finished lightly with butter.

Filet (8 or 12 oz.)
True to its name, this filet tenderloin is unsurpassed for tenderness

PRIME's Signature Filet (8 oz.)
We add bluefin crabmeat and béarnaise sauce to create our favorite dish

New York Strip (16 oz.)
Considered by many to be the most flavorful Prime Steak House cut

Rib Eye (16 oz.)
Rich marbling makes this PRIME cut the juiciest of steaks with an intense, savory appeal

Bone-In Rib Eye (20 oz.)
This PRIME cut has a more intense juicy flavor when on the bone

Chicken Breast (10 oz.)
A tender boneless chicken breast broiled to perfection in lemon, butter, garlic, and parsley

Tuna Steak (8 oz.)
Seared rare, served with a ginger mustard wasabi sauce

Salmon (8 oz.)
A succulent fresh salmon filet broiled and baked in lemon and white wine

Australian Lobster Tail (6-7 oz.)
Baked and broiled to perfection. Served classically with butter. Pair a lobster tail with your favorite steak to create a surf and turf