

Dinner Menu

Starters

Available Monday-Saturday 5:00 - 10:00 pm – Sunday 3:00 - 9:00 pm

Fresh Garlic Bread

French bread baked with Parmesan and Romano cheeses, fresh garlic and herb butter.

Gorgonzola Bread

Italian style Bleu cheese and butter baked on French bread.

Fried Tortellini in Pepperoni Marinara

Breaded and lightly fried tortellini in a pepperoni marinara sauce, finished with mozzarella cheese.

Sautéed Mushrooms

Mushrooms in a caramelized onion and garlic cream sauce with Parmesan crust.

Hot Spinach and Artichoke Dip

Spinach, artichoke hearts, Alfredo sauce, cream cheese, Parmesan, Romano, and mozzarella cheeses.

Served with warm, fresh baked French bread.

Spicy Shrimp

Four sautéed shrimp with spaghetti, spicy peppers and tomatoes.

Bruschetta

Bacon, sun dried tomatoes and mozzarella cheese baked on French bread rounds.

Fried Mozzarella with Marinara

Creamy mozzarella cheese breaded and lightly fried. Served with our house made marinara.

Primo Soup & Salad Served with fresh baked French bread.

House Salad

With choice of ranch, house vinaigrette, Bleu cheese or French.

Chicken Fajita Salad

Fajita grilled chicken strips and sour cream on a bed of mixed greens, tossed with shredded cheese, topped with tortilla strips and our own Mexi-ranch dressing.

Caesar Salad

Romaine lettuce with fresh garlic, olive oil and lemon dressing, baked croutons and freshly grated Parmesan and Romano cheese—made especially for garlic lovers.

Apricot Chicken Salad

Grilled chicken breast, apricot compote, mixed greens, honey vinaigrette and fresh fruit.

Fresh Fruit &

Vanilla Yogurt

Sliced seasonal fresh fruit and grilled banana bread.

Raspberry Walnut

Chicken Salad

Mixed greens tossed with raspberry vinaigrette garnished with walnuts, oranges and kiwi. Topped with a grilled chicken breast and served with fresh baked French bread.

Tomato Basil Bisque

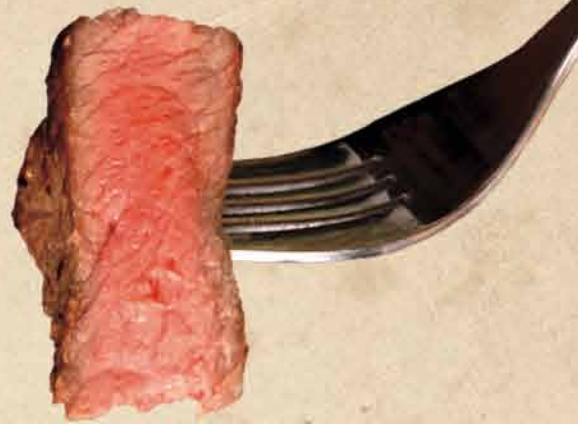
Fresh basil, Italian tomatoes, rice, vegetable stock and fresh cream.

Soup of the Day

Our chef's own creation daily.

French Onion Au Gratin

A classic French onion soup topped with toasted garlic croutons, Swiss and Parmesan cheeses.



Steaks - Chops - Specialities

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We Serve Only USDA Choice Beef

Served with choice of French fries, baked or garlic mashed potatoes, with fresh baked French bread.

Grilled Tenderloin

A tender grilled filet with choice of melted gorgonzola cheese or wild mushrooms and fresh sautéed vegetables.

Prime Rib, While it lasts! Petite or House Cut

Roasted in a special rib oven.



Blackened Prime Rib, Petite or House Cut

Prime Rib, cooked slow to rare, then seared with our blend of Cajun spices.

T-bone

A grilled T-bone steak seasoned with black pepper and kosher salt.

Steak & Sautéed Shrimp

A charbroiled sirloin and garlic sautéed shrimp.

Barbecue Ribs

Our house special—a full rack of loin back ribs served with our special sauce.

Hunter's Ribeye

A charbroiled ribeye with Montreal seasoning (A little course salt, crushed red and black peppers and game spice.) – or plain. Served with grilled onion slab and butter brown potatoes.

Grilled New York Sirloin

A choice New York strip sirloin with sautéed wild mushrooms.



New Orleans Style Top Sirloin

A blackened sirloin served with a medley of red skinned potatoes, mushrooms, onions, red and green peppers, dusted with Cajun spices.

Boneless Pork Chops with Memphis Dry Rub

Two center cut boneless chops dry rubbed and served with seasoned fried potato, coleslaw and sassy BBQ sauce.

Signature Center Cut Baseball Sirloin

A baseball sirloin, hand cut from the heart of the top sirloin, topped with wild mushrooms. Medium well and well done will be butterflied due to the thickness of the cut.

Add a side of any of the following to your entree for a special price.

Seafood Mania

Three Broiled Shrimp Cajun, Lemon Pepper or Plain

Three Jumbo Breaded Shrimp

Three Jumbo Sautéed Shrimp



Pasta

All Our Sauces Are House Made

Served with fresh baked French bread.

Lobster Ravioli

Ravioli stuffed with lobster, ricotta and mozzarella cheeses in a white wine and garlic sauce with fresh tomato.

Rigatoni

With house made Italian sausage, cream, garlic and roasted tomatoes.

Fettuccine Alfredo

Fresh cream, garlic, lemon, Parmesan and Romano cheese.

Baked Chicken Breast & Pasta

In marinara sauce baked with penne pasta, mozzarella, mushrooms and Parmesan cheese.

Spicy Chicken

Penne pasta and black olives in a zesty Sicilian sauce topped with a grilled marinated chicken breast.

Bourbon Street

Cajun sausage and blackened chicken breast on a bed of fettuccine with Cajun cream sauce, fresh tomatoes and fresh chives.

Spaghetti With...

- Meat and tomato sauce
- Marinara sauce or
- Tomato, garlic and croutons

House Made Baked Lasagna

Meat and tomato sauce and Italian cheeses layered and baked.

Shellfish Pasta

Shrimp, Scallops, Lobster and Crab tossed with heavy cream, lemon zest, garlic and linguine pasta.

Seafood

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Served with choice of French fried, baked or garlic mashed potatoes, with fresh baked French bread.

Grilled Fresh Atlantic Salmon

Grilled fresh Atlantic Salmon on a bed of fresh sautéed vegetables.

Sautéed Shrimp

Plump shrimp sautéed in our special sauce, served on a bed of fresh vegetables.

Shrimp Primo

Jumbo shrimp fried to a golden brown.

Pecan Crusted Walleye

A fresh filet baked and served with fresh sautéed vegetables and served with our Chipotle tartar sauce.

Wild Pacific Halibut Filet

8 ounce filet served with fresh sautéed vegetables and drawn butter.

Mesquite Chicken Mastaccoli

Seasoned chicken sautéed with green and red peppers, green onion, garlic, baby corn and tequila, mixed with mastaccoli pasta and topped with asiago cheese.

Farfalle Festival

Bowtie pasta, Alfredo sauce, bacon, red onion, garlic, tomato, grilled chicken breast, and grated asiago cheese.

Gulf Shrimp & Asparagus Fettuccine

Our Alfredo sauce made with Italian cheeses, garlic and white wine tossed in fettuccine with Gulf shrimp and asparagus.

Tortellini Arturo

Three cheese tortellini, fresh cream, smoky bacon, broccoli, roast red peppers, sundried tomatoes, asiago and mozzarella cheese.

Three Cheese Tortellini with Chicken and Andouille

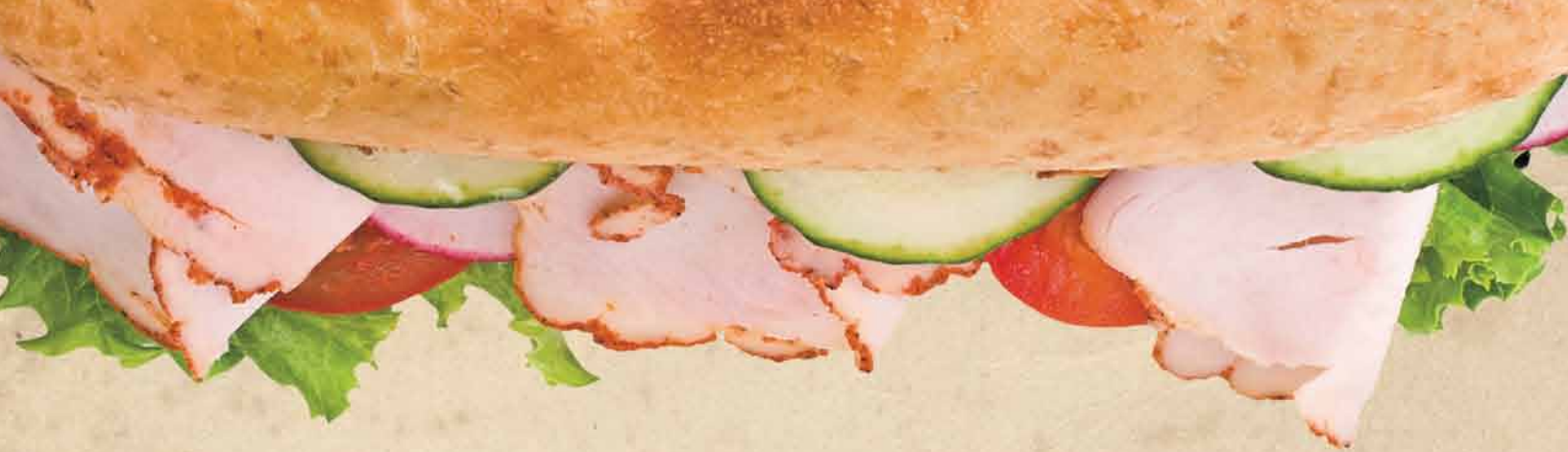
Three cheese tortellini, butter, andouille sausage, grilled chicken breast and grated Parmesan cheese.

Veal or Chicken Parmesan

Lightly floured sautéed cutlet served with pasta and marinara sauce baked with three cheeses.

1/2 order of our pasta available upon request.





Quick Entrée Specials Served with fresh baked French bread.

Apricot Brandied Chicken

Broiled chicken breast basted in a sweet apricot-brandy sauce. Choice of potato or rice and fresh sautéed vegetables.

Rib Platter

Tender baby back ribs served with French fries and coleslaw.

Open-Faced Prime

Rib Sandwich

8 ounce cut of Prime Rib served with grilled French bread, with choice of potato.

Chopped Sirloin

Served with mushroom sauce and choice of potato.

Petite Sirloin

6 ounce sirloin with choice of potato and onion rings.

Never Too Late Eggs

Any style with hash browns, bacon, sausage or ham, toast and preserves.

Chicken Primo

6 ounce chicken breast topped with mounds of mushrooms, bacon and melted Cheddar Jack cheese served with choice of potato and fresh sautéed vegetables.

Vegetable Stir Fry

With Beef or With Chicken

An array of stir-fried vegetables with our own stir fry sauce, served on a bed of rice.

Sandwich Board Served with soup or French fries or mixed green salad.

Western Melt

Ground beef on grilled sourdough with cheddar cheese and bacon.

Deluxe Burger

6 ounce tender ground beef, served with American cheese, lettuce, tomato and mayo.

Classic Reuben

Triple decker of black rye bread, corned beef, Swiss cheese and sauerkraut.

Primo Club

Thinly sliced turkey breast with bacon, lettuce and tomato.

Patty Melt

Ground sirloin on cracked wheat with melted Swiss cheese.

Turkey Grill

Thinly sliced turkey breast with Swiss cheese, bacon, tomato on grilled French bread.

Beef Melt

Shaved roast beef with bacon and cheddar cheese.

Grilled Chicken Breast

On French bread with griddled onions and four cheese mixture.

BLT and Swiss

Charbroiled chicken breast with Swiss cheese, bacon, lettuce, tomato and mayo.

Mushroom and Swiss Burger

6 ounce tender ground beef, with melted Swiss cheese and mushrooms, served with lettuce and tomato.

Prime & Swiss

Shaved cooked Prime Rib of beef topped with sautéed mushrooms and Swiss cheese, served on a Kaiser roll.

Fiesta Chicken

Toasted Ciabatta bread with thinly sliced grilled chicken breast, melted Cheddar Jack cheese, grilled red pepper, red and green onion, black olives and salsa dressing.

Baked Italian

Hard salami, ham, pepperoni, banana peppers, red onion, olive oil and mozzarella cheese on a Ciabatta roll.

