

C | PRIME

MODERN ITALIAN STEAK & WINE

ANTIPASTI

PER LA TAVOLA Garlic Bread + Olives + Hummus (for 2)	8
CAULIFLOWER Parmesan + Cauliflower Hummus + Hazelnut Dressing	14
KALE SALAD Shaved Brussel Sprouts + Toasted Almonds + Mint + Parmesan	14
BEET SALAD Winter Greens + Croutons + Pancetta + Goat Cheese	14
ANTIPASTO Prosciutto Di Parma + Antipasti Vegetables + Burratta	22
AHI TUNA Warm Potato Cake + Ahi Tuna Tartar + Basil Aioli	19
OYSTERS Half Dozen + Campari Grapefruit Mignonette + Horseradish	21
CHOWDER Lobster + Prawns + Potato + Grilled Corn	15
SCALLOPS Hokkaido Scallops + Tempura + Spicy Mayo	21

PASTA

C|Prime proudly serves fresh pasta made in house by our chefs

RAVIOLI Lobster + Brandy + Ginger-Chive + Tomato Bisque	29
TORTELLINI Ricotta + Crispy Pancetta + Parmesan Cream	24
AGNOLOTTI Sweet Potato + Braised Beef Shortrib Ragù	26
GNOCCHI Potato + Gorgonzola Cream + Toasted Hazelnuts	22
SPAGHETTINI Spinach + Bolognese + Fresh Parmesan	24
BUCATINI Arrabiata + San Marzano Tomato + Burrata	22
CAMPANELLE Eggplant + Tomato + Roasted Peppers + Capers	21
RISOTTO Red Wine + Sautéed Mushrooms + Tuscan Kale	23

SIDES

BRUSSEL SPROUTS	8	POTATO CAKE	8
ROASTED BABY CARROTS	8	ROASTED POTATO	8
SAUTEED MUSHROOMS	10	TRUFFLE PARM FRIES	10
CAULIFLOWER GRATIN	10	MASHED POTATO	8

SEAFOOD AND MODERN CLASSICS

ARCTIC CHAR Tuscan Butter + Spinach + Artichokes + Sundried Tomatoes	32
SHRIMP SCALLOPS Garlic Sautéed + Kale + Broccolini + Lemon Aioli	37
SEA BASS Mediterranean Filet + Cherry Tomatoes + Capers	35
CHICKEN Slow Roasted Free Range + Peppers + Olives + Oregano	29
VEAL MILANESE Shoestring Potatoes + Fresh Herbs + Balsamic Reduction	34
SHORT RIBS Red Wine Braised + Goat Cheese Polenta + Mixed Herb	36
BURGER Truffled Pecorino Stuffed Prime Rib + Sautéed Mushrooms	24

PRIME CUTS

C|Prime Proudly Serves Beef Handpicked from Our Chefs and Aged a Minimum of 35 Days

8 OZ. BEEF TENDERLOIN	40
10 OZ. NEW YORK STRIPLOIN	42
14 OZ. RIBEYE	45
8 OZ. WAGYU RIBEYE	48
30 OZ. BONE IN RIB STEAK	75
42 OZ. CERTIFIED ANGUS FIORENTINA 2-4 Person	99

SAUCES

CHIMICHURRI	GREEN PEPPERCORN	4
BERNAISE	COGNAC MUSHROOM	

C | DAILY FEATURES

MONDAY:

WHOLE ROASTED ORATA Olives + Potatoes + Fresh Herbs	\$36
BANFI LE RIME Pinot Grigio, Montalcino, Italy	\$8.50 glass
CEDAR CREEK Chardonnay, Okanagan Valley, B.C.	\$32 bottle

TUESDAY:

BEEF TENDERLOIN Medallions + Marsala + Mushroom Cream	\$42
ROLF BINDER Hales Shiraz, Barossa Valley, South Australia	\$11.25 glass
FAIRVIEW CELLARS Premier Series 2014 The Bear, Okanagan Valley, B.C.	\$65 bottle

WEDNESDAY:

PROVIMI VEAL CHOP Pan Roasted + Stewed Peppers	\$34
ALLEGRI PALAZZO DELLA TORRE Veronesse, Veneto Italy	\$14 glass
CAMPO AL MARE Rosso 2012, Bolgheri, Italy	\$60 bottle

THURSDAY:

ROAST RACK OF LAMB Honey Mustard + Fresh Herb Crust (for 2)	\$52
BURROWING OWL Merlot, Okanagan Valley BC	\$14 glass
SAN FELICE IL GRIGIO Chianti Classico Riserva 2014, Tuscany Italy	\$68 bottle

FRIDAY:

ZUPPA DI PESCE Fresh Fish & Seafood Stew	\$36
PAINTED ROCK Chardonnay, Okanagan Valley BC	\$14 glass
BLUE MOUNTAIN Pinot Blanc, Okanagan Valley, B.C.	\$38 bottle

SATURDAY:

CHATEAUBRIAND Bernaise + Roasted New Potatoes + Broccolini	\$68
MEYER FAMILY Pinot Noir, Okanagan Valley BC	\$12 glass
LE VIEUX PIN Syrah Cuvee Violette 2017, Okanagan Valley B.C.	\$60 bottle

SUNDAY:

PRIME RIB DINNER 14 oz + Yorkshire Pudding + Au Jus	\$45
CASTELLO DI MONSATTO Monrosso Chianti, Tuscany Italy	\$11.75 glass
BATASALIO BAROLO Nebbiolo Piedmonte Italy	\$68 bottle