

C | PRIME

MODERN ITALIAN STEAK & WINE

ANTIPASTI

LOBSTER BISQUE Cognac	11
WAGYU MEATBALLS Marinara + Ricotta + Polenta	18
FLATBREAD Asiago + Spinach + Artichoke + Basil Aioli + Cherry Tomatoes	15
SCALLOPS Pan Roasted + Wild Mushrooms + Farro Risotto	17
PROSCIUTTO Fiore Di Latte + Roasted Pear + Vincotto	17
ARANCINI Risotto + Fontina + Truffle Mayo	15
CAESAR SALAD Focaccia Croutons + Pancetta + Lemon	14
CRAB CAKE Dungeness + Lemon + Dill Aioli	17
OYSTERS Half Dozen + Campari Grapefruit Mignonette + Horseradish	17
ANTIPASTO BOARD Prosciutto + Fior Di Latte + Grilled Vegetables + Olives	24
MOZZARELLA Heirloom Tomatoes + Fior Di Latte + Fresh Basil	16

PASTA

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

SPAGHETTI San Marzano Tomato + Cherry Tomatoes + Basil	23
RISOTTO Butternut Squash + Sage + Hazelnuts	24
TAGLIATELLE Squid Ink + Calamari + Prawns + Scallops + Lobster Sauce	26
CAMPANELLE Wild Mushrooms + Leeks + Truffle	25
AGNOLOTTI Spinach Ricotta + Parmesan Cream + Walnuts	26
RAVIOLI Lobster + Vodka Tomato + Cream	29
TORTELONI Squash + Porcini Cream + Black Truffle Pesto	26

SIDES

8

TRUFFLED CREAM CORN	MASHED POTATOES
CAULIFLOWER GRATIN	TWICE BAKED POTATO
SAUTEED MUSHROOMS	TRUFFLE PARM FRIES + TRUFFLE MAYO
CREAMED SPINACH	SWEET POTATO PUREE

SEAFOOD AND MODERN CLASSICS

BC SALMON Wild Mushroom + Cauliflower Puree	29
TUNA Seared Rare + Olives + Tomato + Capers	32
OSSO BUCO Slow Braised Veal + Heirloom Carrot Risotto	36
LAMB Grilled Chops + Oven Roasted Vegetables	42
CHICKEN Al Forno + Herb Chicken Jus + Carrot Puree	29
VEAL Chop Milanese + Baby Arugula + Parmesan	36
LOBSTER 12oz Carribean Tail	45
BRANZINO Whole + Lemon + Herbs	39

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	40
14 OZ. RIBEYE	45
8 OZ. WAGYU RIBEYE	44
16 OZ. CHATEAUBRIAND 2 Person	78
32 OZ. TOMAHAWK RIBEYE 2 Person	85
42 OZ. CERTIFIED ANGUS FIORENTINA 2-4 Person	97

SAUCES

4

BAROLO WINE	GREEN PEPPERCORN
BERNAISE	COGNAC + MUSHROOMS

C | CLASSIC ITALIAN COCKTAILS

PAPER PLANE Vermouth Rosso + Bitter Campari + Soda	13
ITALIAN MULE Vodka + Amaro + Ginger Beer	13
APEROL SPRITZ Aperol + Prosecco + Seltzer	12
NEGRONI Vermouth Rosso + Bitter Campari + Dry Gin	12
GODFATHER Amaretto di Saronna + Scotch Whiskey	12
CONTESSA Gin + Sweet Vermouth + Aperol	12
BOULEVARDIER Bourbon + Campari + Sweet Vermouth	13
ITALIAN BIRD Rye Whiskey + Dry Vermouth + Campari	12

C | WINES BY THE GLASS

FRIZZANTE

VILLA TERESA - PROSECCO NV Veneto, Italy	9.75
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BIANCO

MISSION HILL "ESTATE SERIES" SAUVIGNON BLANC Okanagan Valley, BC	9.50
CEDAR CREEK - CHARDONNAY Okanagan Valley, BC	8.50
BANFI - "LE RIME" PINOT GRIGIO Veneto, Italy	8.50
MATUA - SAUVIGNON BLANC Marlborough, New Zealand	9.25
LAKE BREEZE - PINOT GRIS Okanagan Valley, BC	9.50
J. LOHR 'RIVERSTONE' - CHARDONNAY Monterey, California	11.50
BLACK HILLS "ALIBI" SAUVIGNON BLANC/SEMILLON Okanagan Valley, BC	11.75

ROSSO

DOMAINE BOUSQUET "ORGANIC" - MALBEC Mendoza, Argentina 2010	9.00
MISSION HILL "ESTATE SERIES" CABERNET MERLOT Okanagan Valley, BC	9.50
QUAILS' GATE - PINOT NOIR Okanagan Valley, BC	10.50
SANDHILL - CABERNET MERLOT Okanagan Valley, BC	11.00
J. LOHR 'SEVEN OAKS' - CABERNET SAUVIGNON Paso Robles, California	11.50
ROLF BINDER "HALES" SHIRAZ South Australia	11.50
MONROSSO CHIANTI MONSANTO Tuscany, Italy	11.75
CHATEAU D'ARGADENS BORDEAUX SUPERIEUR Bordeaux, France	12.50
BURROWING OWL VINEYARD MERLOT Okanagan, Valley BC	14.00
MEOMI PINOT NOIR Central Coast, California	14.50
POGGIO AL TUFO ROMPICOLLO SANGIOVESE CAB SUVIGNON Tuscany, Italy	10.50
ALLEGRI "PALAZZO DEL TORRE" ROSSO IGT Veneto, Italy	14.00
BATASIOLO BAROLO Piedmont, Italy	15.50
VINEYARD 29 "CRU" CABERNET SAUVIGNON Napa Valley, California	17.50