

# C | PRIME

MODERN ITALIAN STEAK & WINE

## ANTIPASTI

MUSSELS   Garlic + White Wine + Italian Sausage + Crushed Tomatoes	16
ASPARAGUS   Fresh Herb Salad + Almond Vinaigrette + Whipped Ricotta	16
CAPRESE   Burrata + Heirloom Tomatoes + Panzanella Salad	17
SCALLOPS   Corn Puree + Hokkaido Scallops + Wild Mushrooms	15
PROSCIUTTO MELON   Leoncini 18 month Di Parma + Summer Melon	21
CHOPPED SALAD   Chick Peas + Tomatoes + Cucumber + Toasted Pine Nuts	14
CAESAR SALAD   Foccacia Croutons + Pancetta+ Lemon	14
CRAB CAKE   Dungeness + Lemon + Dill Aioli + Citrus Salsa	17
OYSTERS   Half Dozen + Campari Grapefruit Mignonette + Horseradish	21
SALMON   Smoked Salmon Balik + Cucumber + Lemon Yogurt	17
CARPACCIO   Beef Tenderloin + Fried Capers + Mustard Aioli	18

## PASTA

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

SPAGHETTI   Shrimp + Mussels + Clams + White Wine + Fresh Tomato	25
RISOTTO   Lobster Risotto + Seared Hokkaido Scallops	29
LUMACHE   Shrimp alla Vodka + Tomatoe + Cream	26
PAPPARDELLE   Pulled Pork Ragu + Fresh Ricotta	21
AGNOLOTTI   Squash + Marsala + Porcini Truffle Sauce	26
RAVIOLI   Beetroot Filled + Goat Cheese + Toasted Hazelnuts	22
GNOCCHI   San Marzano Tomato + Pesto + Parmesan	22

## SIDES 8

ASPARAGUS	MASHED POTATOES
ROASTED BABY CARROTS	TWICE BAKED POTATO
SAUTEED MUSHROOMS	TRUFFLE PARM FRIES + TRUFFLE MAYO
BROCCOLINI	MAC & CHEESE

## SEAFOOD AND MODERN CLASSICS

BC SALMON   Sockeye Salmon + Beet Puree + Lemon Dill Aioli	29
HALIBUT   Baked + Minted Pea Puree + Roasted Baby Carrots	34
LOBSTER   12 oz Carribean Tail	36
BURGER   Bison Burger + Fontina + Carmelized Onions + Fries	24
CHICKEN   Truffle Potato Puree + Roasted Cauliflower + BC Mushrooms	29
PORK   Crispy Pork Belly + Grilled Peach Salsa	28
DUCK   Pan Roasted + Sweet Corn Puree + Parmesan Risotto	29

## PRIME CUTS

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

8 OZ. BEEF TENDERLOIN	42
10 OZ. NEW YORK STRIPLOIN	42
14 OZ. RIBEYE	45
8 OZ. WAGYU RIBEYE	44
42 OZ. CERTIFIED ANGUS FIORENTINA   2-4 Person	99

## SAUCES 4

CHIMICHURRI	GREEN PEPPERCORN
BERNAISE	COGNAC MUSHROOM

## C | DAILY FEATURES

### MONDAY:

PAN FRIED DOVER SOLE   Sauteed BC Mushrooms + Herb Butter Sauce	\$36
PAINTED ROCK   Chardonnay, Okanagan Valley BC	\$14 glass
FRESCOBALDI   Castello Pomino, Italy	\$46 bottle

### TUESDAY:

BEEF TENDERLOIN   10 oz Bone In+ Grilled Asparagus + Bernaise	\$44
BLUE MOUNTAIN   Gamay Noir, Okanagan Valley BC	\$10 glass
CAMPO AL MARE   Bolgheri, Italy	\$60 bottle

### WEDNESDAY:

WHOLE BRANZINO   Grilled Lemon + Fresh Herb Vinaigrette	\$36
LAKE BREEZE   Pinot Gris, Okanagan Valley BC	\$10 glass
PASCAL JOLIVET   Sancerre, France	\$70 bottle

### THURSDAY:

BEEF RIB STEAK   30 oz Bone In + Roasted Potatoes + Asparagus	\$75
BURROWING OWL   Merlot, Okanagan Valley BC	\$14 glass
PRISONER   Zinfandel, Napa Valley California	\$85 bottle

### FRIDAY:

ZUPPA DI PESCE   Fresh Fish & Seafood Stew	\$36
MEYER   Pinot Noir, Okanagan Valley BC	\$12 glass
GAVI   Del Comune Di G'avi, DOCG Italy	\$40 bottle

### SATURDAY:

TOMAHAWK RIB EYE   36 oz 45 Day Age + Chimichurri	\$90
LE VIEUX PIN   Cuvee Violette, Syrah, Okanagan Valley BC	\$14 glass
BATASIOLO   Barolo, Piedmont Italy	\$68 bottle

### SUNDAY:

PRIME RIB DINNER   14 oz + Yorkshire Pudding + Au Jus	\$45
MISSION HILL   Cab Sauvignon Reserve, Okanagan Valley BC	\$15 glass
ALLEGRIINI   Palazzo della Torre, Veronese Italy	\$52 bottle