

# C | PRIME

MODERN ITALIAN STEAK & WINE

## ANTIPASTI

CAESAR SALAD	Pancetta + Parmesan + Focaccia Croutons	16
CAPRESE BURRATA	Heirloom Tomatoes + Balsamic + Pinenut Crumble	21
TUNA TARTARE	Ahi Tuna + Sesame + Soy + Avocado + Potato Crisps	22
OYSTERS	Mignonette + Horseradish + Lemon	MP
BONE MARROW	Charred Sourdough + Herb Salad + Tomato Jam	23
FOIS GRAS TORCHON	Spiced Pear Puree + Almond Crumble + Black Truffle	MP
HALIBUT NICOISE SALAD	Egg + Saffron Potatoes + Pickled Beans	24
CALAMARI	Peppers + Dill + Tarragon Aioli	17
CRISPY PORK BELLY	Cauliflower Puree + Truffle Honey + Fennel Salad	19
HUMBOLDT SQUID	Grilled + Chorizo Vinaigrette + Potatoes + Basil Oil	20
CHACUTERIE	Local & Imported Cheese/Meats + Pickles + Preserves + Nuts	26
BREAD SERVICE	House Made Loafs + Crostini + Flavored Butter	5

## PASTA

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

GNOCCHI	San Marzano Tomato + Gremolata + Burrata	25
RISOTTO FUNGHI	Foraged Mushrooms +Parmesan Tweel	25
FETTUCCHINE	Short Rib + Cafe a la Cream + Mushrooms + Pine Nuts + Sundried Tomatoes	28
CAMPANELLE CARBONARA	Guanciale + Pecorino + Egg Yolk	24
TORTELLINI	Dungeness Crab + Crab Cream Sauce	37
DOPIO RAVIOLI	Summer Peas + Basil + Ricotta + Brown Butter	32
FRUTTA DE MARE	Spicy Tomato + Linguini + Mussels + Scallops + Clams + Squid+ Gremolata	37

## SIDES

ROASTED GARLIC MASH	10	FRIED BRUSSEL SPROUTS	10
TRUFFLE FRIES	11	SMOKED HONEY GLAZED CARROTS	9
POTATO ROESTI	9	BROCCOLINI	10
ROASTED BEETS	9	GRILLED ASPARAGUS	12

## SEAFOOD AND MODERN CLASSICS

BC SALMON	Fava Beans + Peas + Roast Potatoes + Buerre Blanc	38
HALIBUT	Gnocchi + Manilla Clams + Cherry Tomatoes + Vermouth Sauce	39
CHICKEN	Breast + Garlic Mash + Lemon Thyme Jus + Heirloom Tomatoes	31
SHORT RIB	Slow Braised + Potato Roesti + Honey Carrots + Peppercorn	39
BURGER	8oz Prime + Caramelized Onions + Brioche Bun + Cheddar + Bacon	24
SCALLOPS	Cauliflower Tobouleh + Charred Florets + Puree	38
STEAK FRITES	6oz + Truffle Fries + Arugula + Red Wine Demi	29

## PRIME CUTS

6 OZ. FILET   Berretta Farms, Ontario	51
12 OZ. STRIPLOIN   Northern Gold, Alberta	48
14 OZ. RIBEYE   Benchmark Angus, S. Alberta	60
9 OZ. WAGYU STRIPLOIN   Snake River, Idaho	62
8 OZ. WAGYU STRIPLOIN   Brandt Lake Farms, Alberta	85
42 OZ. FIORENTINA   Bradner Farms, Alberta	150
50 OZ. TOMAHAWK CHOP   Bluedot Reserve, PEI	200

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