

C | PRIME

MODERN ITALIAN STEAK & WINE

ANTIPASTI

CAESAR SALAD Pancetta + Parmesan + Focaccia Croutons	15
BURRATA SQUASH Maple Roasted Squash + Arugla + Pumpkin Seeds + Murgella Burrata + Aged Balsamic + Pomegranate	19
TUNA TARTAR Ahi Tuna + Sesame + Soy + Avacado + Potato Crisps	22
OYSTERS B.C. Kusshi + Mignonette + Horseradish + Lemon	MP
BONE MARROW Charred Sourdough + Herb Salad + Malden Salt + Tomato Jam	18
BEEF TARTAR Cured Egg Yolk + Truffle Pecorino + Charred Sourdough	22
PORK BELLY Crispy Confit Belly + Truffle Honey + Fennel Salad + Cauliflower Puree	19
CALAMARI Peppers + Dill + Tarragon Aioli	17

PASTA

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

GNOCCHI San Marzano Tomato + Gremolata + Burrata	22
RISOTTO Foraged Mushrooms + Parmesan + Winter Herbs	24
FETTUCINE Short Rib + Cafe a la Cream + Mushrooms + Pine Nuts + Sundried Tomatoes	26
CAMPANELLE Bolognese	27
TORTELLINI Dungeness Crab + Crab Cream Sauce	32

SIDES

ROASTED GARLIC MASH	6	FRIED BRUSSEL SPROUTS	7
TRUFFLE FRIES	6	SMOKED HONEY GLAZED CARROTS	7
POTATO ROSTI	8	BROCCOLINI	7
CRISPY ONIONS	4		

SEAFOOD AND MODERN CLASSICS

BC SALMON Seared + Guanciaie + Swiss Chard + White Bean Ragu + Pesto	35
HALIBUT Gnocchi + Manilla Clams + Cherry Tomatoes + Vermouth Sauce	45
CHICKEN Halved + Garlic Mash + Lemon Thyme Jus + Broccolini	29
SHORT RIB Slow Braised + Potato Rosti + Honey Carrots + Peppercorn	38
BURGER 8oz Prime + Carmelized Onions + Brioche Bun + Cheddar + Bacon	22
LAMB SHANK Baised + Saffron Risotto + Brussel Sprouts + Gremolata	38
STEAK FRITES 6oz + Truffle Fries + Arugula + Red Wine Demi	28

PRIME CUTS

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

6 OZ. FILET Berretta Farms, Ontario	49
12 OZ. STRIPLOIN Northern Gold, .Alberta	45
14 OZ. RIBEYE Benchmark Angus, S. Alberta	55
8 OZ. WAGYU STRIPLOIN Snakeriver, Idaho	60
42 OZ. FIORENTINA Bradner Farms, Alberta	125
50 OZ. TOMAHAWK CHOP Bluedot Reserve, PEI	175

SAUCES

DEMI GLACE	GREEN PEPPERCORN	4
COMPOUND BUTTER		

C | CLASSIC ITALIAN COCKTAILS

RX JULEP Bourbon + Cognac + House made Turbinado Syrup + Mint	15
CHAMBORD CAMPARI MOJITO Rum + Raw Cane Sugar + Mint + Lime	14
APEROL SPRITZ Aperol + Prosecco + Seltzer	13
NEGRONI Vermouth Rosso + Bitter Campari + Dry Gin	13
GODFATHER Amaretto di Saronna + Scotch Whiskey	13
SMOKED FIG FASHION Bourbon + infused Fig + Orange Bitters	16
BOULEVARDIER Bourbon + Campari + Sweet Vermouth	14
MOULIN ROUGE Vodka + Mango + GM + Blood Orange + Pineapple	14
KIWI ON THE GREEN Rum + Mango + Kiwi + Lime Juice	14
PERFECT STORM Tequila + Eldeflower + Agave + Lime + Egg White	16

C | WINES BY THE GLASS

FRIZZANTE

PROSECCO NV Veneto, Italy	11
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BIANCO

MISSION HILL "ESTATE SERIES" SAUVIGNON BLANC Okanagan Valley, BC	11
CEDAR CREEK - CHARDONNAY Okanagan Valley, BC	10
BANFI - "LE RIME" PINOT GRIGIO Veneto, Italy	12
MATUA SAUVIGNON BLANC Marlborough, New Zealand	12
SAGEHILLS GEWURZTRAMINER Okanagan Valley, BC	13

ROSSO

DOMAINE BOUSQUET "ORGANIC" - MALBEC Mendoza, Argentina	11
MISSION HILL "ESTATE SERIES" CABERNET MERLOT Okanagan Valley, BC	12
MAYER FAMILY PINOT NOIR Okanagan Valley, BC	13
ROCCO DELLE MARIESANGIOVESE SYRAH Tuscany Italy	14
J. LOHR 'SEVEN OAKS' - CABERNET SAUVIGNON Paso Robles, California	13