

# 3 COURSE DINNER

SAL'S  
PRIME  
STEAKHOUSE

## STARTER

### CAESAR SALAD

*Parmigiano Reggiano, our famous dressing, capers*

### ORGANIC MIXED GREENS

*Organic greens, figs, goat cheese, roasted cherry tomatoes, prosciutto, maple balsamic dressing*

### SPICY CALAMARI

*Crispy calamari, paprika, cayenne, garlic, lemon zest, French tartar sauce*

### TUSCAN MINISTRONE

*Fresh vegetables, tomato vegetable broth, made in house*

## ENTRÉE

### STEAK ET FRITES

*9oz Canada Prime AAAA sirloin steak, cognac peppercorn sauce, hand cut fries, French mayonnaise*

### SOBA NOODLES & VEGETARIAN STIRFRY

*Ponzu sauce, fresh seasonal vegetables*

### PAN SEARED HALIBUT

*Ruby Red grapefruit butter, sautéed Savoy cabbage, fresh strawberries, basmati rice pilaf*

### OKANAGAN FRUIT CHICKEN

*Roasted Organic chicken, Okanagan citrus Grand Marnier sauce, fresh fruit, basmati rice pilaf, seasonal vegetables*

## DESSERT

### OKANAGAN FRUIT CRUMBLE

*Local fresh fruit, vanilla bean gelato, ask your server for tonight's selection*

### SPECIALTY COFFEE

*Volcano or Spanish Spirit Dessert Coffee*

# 3 COURSE DINNER

SAL'S  
PRIME  
STEAKHOUSE

## STARTER

### CAESAR SALAD

*Parmigiano Reggiano, our famous dressing, capers*

### SPINACH SALAD

*Maple balsamic dressing, boiled egg, bacon, red onion, cherry tomatoes, button mushrooms and artichokes*

### TUSCAN MINISTRONE

*Fresh vegetables, tomato vegetable broth, made in house*

### AHI TUNA CARPACCIO

*Blackened rare tuna, spicy wasabi, soy mustard sauce*

### ESCARGOT CROSTINI

*Mushroom ragout, goat cheese, toasted baguette*

### BOURBON BARBEQUE PRAWNS

*Woodford Reserve bourbon barbeque sauce, chorizo sausage, home made rosemary biscuits*

## ENTRÉE

### PRIME TOP SIRLOIN

*9oz Canada Prime AAAA top sirloin, chef's mashed potatoes, seasonal vegetables, choice of steak sauces*

### NOVA SCOTIA LOBSTER TAIL

*Two 4oz lobster tails, hot drawn butter, basmati rice pilaf, seasonal vegetables*

### OKANAGAN FRUIT CHICKEN

*Roasted Organic chicken, Okanagan citrus Grand Marnier sauce, fresh fruit, basmati rice pilaf, seasonal vegetables*

### PRAWN & SCALLOP LINGUINE

*Asparagus, artichokes, spinach, tomatoes, Alfredo cream sauce*

### LINGUINE & KOBE MEATBALLS

*Tomato basil Kobe beef, handmade linguini, Parmigianino Reggiano cream sauce*

### SOBA NOODLES & VEGETARIAN STIRFRY

*Ponzu sauce, fresh seasonal vegetables*

## DESSERT

### FLOURLESS CHOCOLATE CAKE

*Warm, strawberry coulis, coconut ice cream*

### CRÈME BRULÉE

*Maple, caramelized sugar*

### SPECIALTY COFFEE

*Volcano or Spanish Spirit Dessert Coffee*

GROUP MENU **B**

# 3 COURSE DINNER

SAL'S  
PRIME  
STEAKHOUSE

## STARTER

### CAESAR SALAD

*Parmigiano Reggiano, our famous dressing, capers*

### SPINACH SALAD

*Maple balsamic dressing, boiled egg, bacon, red onion, cherry tomatoes, button mushrooms and artichokes*

### BLUE CHEESE SALAD

*House made dressing, Romaine hearts, toasted pecans, Roma tomatoes, onions and Gorgonzola cheese*

### SEARED WILD SCALLOPS

*Mango sake vinaigrette, Asian salad*

### AVOCADO CITRUS SALAD

*Fresh Romaine, avocado, mango, Ruby red grapefruit, oranges, toasted pine nuts, citrus vinaigrette*

### CRAB NAPOLEON TOWER

*Dungeness crab, stacked with tomato confit, balsamic reduction*

### BOURBON BARBEQUE PRAWNS

*Woodford Reserve bourbon barbeque sauce, chorizo sausage, homemade rosemary buttermilk biscuits*

## ENTRÉE

### PRIME FILET MIGNON

*7oz Canada Prime AAAA filet mignon steak, chef's mashed potatoes, seasonal vegetables, choice of steak sauces*

### PRIME DELMONICO

*14oz Canada Prime AAAA Delmonico steak, chef's mashed potatoes, seasonal vegetables, choice of steak sauces*

### MISO ALASKAN BLACK COD

*Sweet Saikyo miso glaze, grilled asparagus, sautéed cherry tomatoes, basmati rice pilaf*

### BLACKENED AHI TUNA

*Blackened rare tuna, spicy wasabi, soy mustard sauce, shredded daikon, basmati rice pilaf, seasonal vegetables*

### NOVA SCOTIA LOBSTER TAILS

*Two 4oz lobster tails, hot drawn butter, basmati rice pilaf, seasonal vegetables*

## DESSERT

### CHOCOLATE TERRINE

*Raspberry coulis*

### CRÈME BRULÉE

*Maple, caramelized sugar*

### SPECIALTY COFFEE

*Volcano or Spanish Spirit Dessert Coffee*

GROUP MENU 

# 4 COURSE DINNER

SAL'S  
PRIME  
STEAKHOUSE

## SOUP OR SALAD

### TUSCAN MINISTRONE

*Fresh vegetables, tomato vegetable broth, made in house*

### BLUE CHEESE SALAD

*House made dressing, Romaine hearts, toasted pecans, Roma tomatoes, onions and Gorgonzola cheese*

### ORGANIC MIXED GREENS

*Organic greens, prosciutto, roasted cherry tomatoes, figs, goat cheese, maple balsamic dressing*

### AVOCADO CITRUS SALAD

*Fresh romaine, avocado, Ruby Red grapefruit, orange, toasted pine nuts, citrus vinaigrette*

## STARTER

### AHI TUNA CARPACCIO

*Blackened rare tuna, spicy wasabi, soy mustard sauce*

### FILET STEAK CARPACCIO

*Seared rare Canada Prime filet mignon, balsamic teriyaki glaze, and roasted garlic bulb*

### SEARED WILD SCALLOPS

*Mango sake vinaigrette, Asian salad*

### HOT CRAB & ARTICHOKE DIP

*Dungeness crab, Parmigianino Reggiano, cream cheese, spinach, handmade flatbread*

### BOURBON BARBEQUE PRAWNS

*Woodford Reserve bourbon barbeque sauce, chorizo sausage, home made rosemary biscuits*

## ENTRÉE

### PRIME FILET MIGNON, LOBSTER & PRAWNS

*7oz Canada Prime AAAA filet mignon steak, lobster, prawns, chef's mashed potatoes, seasonal vegetables, choice of steak sauces*

### PRIME FILET MIGNON

*10oz Canada Prime AAAA filet mignon steak, chef's mashed potatoes, seasonal vegetables, choice of steak sauces*

### PRIME PEPPERCORN & MUSHROOM NEW YORK STEAK

*12oz Canada Prime AAAA New York steak, cognac peppercorn sauce, sautéed mushrooms, chef's mashed potatoes, seasonal vegetables*

### SHELLED ALASKAN KING CRAB LEGS

*½ lb shelled Alaskan king crab legs, onion ginger salsa, Asian salad, basmati rice pilaf*

### SABLEFISH & CRAB

*Seared sablefish, Dungeness crab, basmati rice pilaf, seasonal vegetables*

### SEAFOOD PLATTER

*4oz lobster tail, 6oz Alaskan king crab, chef's fresh fish, basmati rice pilaf, seasonal vegetables*

### CHICKEN, LOBSTER & CRAB TOPPER

*Pan roasted, chef's mashed potatoes, seasonal vegetables*

### PRAWN & SCALLOP LINGUINE

*Asparagus, artichokes, spinach, tomatoes, Alfredo cream sauce*

## DESSERT

### FLOURLESS CHOCOLATE CAKE

*Warm, strawberry coulis, coconut ice cream*

### CHEESECAKE

*Baked goat cheese, cream cheese, berry compote*

### OKANAGAN FRUIT CRUMBLE

*Local fresh fruit, vanilla bean gelato, ask your server for tonight's selection*

### SPECIALTY COFFEE

*Volcano or Spanish Spirit Dessert Coffee*

GROUP MENU **D**