

# PRIME

STEAKHOUSE

— NIAGARA FALLS —



GROUP TOUR MENU  
2020

[PRIMESTEAKHOUSENIAGARAFALLS.COM](http://PRIMESTEAKHOUSENIAGARAFALLS.COM)





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## BREAKFAST BUFFET

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### CONTINENTAL TABLE

assorted fruit juices  
selection of breakfast pastries to include,  
danishes, muffins & croissants  
served with fruit preserves and butter  
individual non-fat and flavoured yogurt

toast station with whole wheat, rye and white bread,  
bagels and cream cheese  
breakfast loaves, whipped butter

build you own muesli with whole milk and natural yogurt  
dried cranberry, oats, coconut shavings, apricot,  
mixed unsalted nuts, raisins and chocolate chips

### FROM THE CHEFS PANS

soft scrambled eggs  
applewood smoked bacon  
breakfast sausage links  
sautéed potatoes with onions and peppers  
French toast and buttermilk pancakes with maple syrup

### FROM THE CHEFS CORNER

fresh Belgium waffles with fresh berries, fresh cream  
sliced fresh fruit, freshly brewed coffee,  
de-caffeinated selection of specialty teas

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Blackout periods: Saturdays. No group dinner tour menu available. Reservations only available 4:30pm to 6:30pm and after 9:00pm Sunday through Friday.

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Prices are valid until December 30, 2020, are quoted in Canadian currency and are subject to taxes, fees and services charges which are currently 7.9% LF, 15% Service Charge and 13% HST.

Items on this menu may vary slightly. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Group Dinner Tour Menu's are not available Saturdays from May thru October.



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## LUNCH BUFFET

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### SALADS

Greek orzo salad  
Asian style coleslaw with toasted nuts  
traditional potato salad  
dirty bean salad, with balsamic and dill  
tomato cucumber salad  
tossed salad shaved carrot with assorted dressings  
quinoa with dried cranberry and green onion and roasted squash  
blackbean and roasted corn couscous

### FROM THE CHEFS PANS

lemon and oregano roasted chicken  
seasonal vegetables of the day  
steamed mussels with toasted corn, garlic, cilantro and chardonnay  
tomato and parmesan baked "risotto"  
penne pasta with a creamy pesto tomato

### FROM THE CHEFS CORNER

herb roasted and hand carved "AAA" Albertain beef  
cab franc enriched jus

### SWEETS

assorted pastries, cakes, pies and tarts  
fresh fruit salad  
freshly brewed coffee,  
de-caFFEinated selection of specialty teas

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### CONDIMENTS TO INCLUDE:

horseradish, 2 styles of mustard, a variety of hot sauces,  
hoisin sauce, grated parmesan, chilli flakes

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## BOXED BREAKFAST

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### 1. CONTINENTAL

Danish and muffin  
whipped butter and fruit preserve  
piece of whole fruit  
fruit juice

### 2. DELUXE CONTINENTAL

Danish, muffin and croissant  
whipped butter and fruit preserve  
individual yogurt  
granola bar  
piece of whole fruit  
fruit juice

### 3. BAGEL AND CREAM CHEESE WITH SMOKED SALMON

whole bagel, cream cheese on the side  
fruit preserves and butter  
muffin  
piece of whole fruit  
fruit juice

### 4. BUTTER CROISSANT SANDWICH

ham and cheese croissant  
muffin with whipped butter and fruit preserve  
individual yogurt  
selection of niagara fruit  
fruit juice

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## BOXED LUNCH

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### 1. BLACK FOREST HAM

Swiss cheese  
dijon mustard  
sun dried tomato baguette  
aged cheddar wedge  
daily granola bar

### 2. SMOKED TURKEY, HAVARTI, CUCUMBER

chipotle mayo  
ciabbata bun  
aged cheddar wedge  
raspberry square

### 3. GRILLED VEGETABLES, MOZZARELLA

shredded lettuce, sun dried tomato spread  
tortilla wrap  
aged cheddar  
daily granola bar

whole fruit, potato chips, bottle water  
appropriate condiments and utensils  
accompany all boxed lunches

Please note that hot-boxed lunches can be requested.

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## DINNER SELECTIONS

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All entrées are accompanied with fresh baked rolls, and butter,  
Niagara farmed mixed salad greens, vineland tomatoes  
and local peach champagne vinaigrette.

coffee and tea included with dinner entrées.

add soup to any entrée for \$4.95 per person  
upgrade to a "caesar salad" for \$1.95 per person

### NEW YORK STRIP

Wellington County New York strip, rubbed with garlic,  
thyme and rosemary. Served with roasted garlic mash,  
seasonal market vegetables and a valpolicella jus.

### ATLANTIC SALMON

herb grilled Atlantic salmon, Sicilian relish,  
citrus butter sauce with seasonal market vegetables.

### ONTARIO CHICKEN SUPREME

Niagara peach and basil glaze, Yukon Gold mashed potatoes,  
and a natural chicken reduction with seasonal market vegetables.

### WHOLE CANADIAN ATLANTIC LOBSTER

11/4 lb. whole lobster, butter sauce and seasonal market vegetables.

### CHEF'S CHOICE: DESSERT OF THE DAY

#### NEW YORK STRIP



#### CHICKEN SUPREME



#### ATLANTIC SALMON



#### ATLANTIC LOBSTER

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