

PRIME
STEAKHOUSE
— NIAGARA FALLS —



**GROUP TOUR MENU
2020**

PRIMESTEAKHOUSENIAGARAFALLS.COM





BREAKFAST BUFFET

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

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

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.



LUNCH BUFFET

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

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

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

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

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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