

55 PRIME
Purveyors of Fine Provisions

BUTCHER SHOP

We recommend that you enjoy your steak, chicken and seafood within the next 48 hours
Keep your selections wrapped and refrigerated until you are ready to prepare them

All of our steaks are Prime quality and we purchase them from small Black Angus ranches
that practice sustainable farming and focus on animal welfare in South Dakota

HAND CUT STEAKS

- Prime NY Strip 14-16 oz wt / \$ 27
- Prime Rib Eye Steak 18-20 oz wt / \$ 36
- Petite Filet 4 oz wt / \$ 8
- Filet Mignon 8 oz wt / \$ 16
- Hand Crafted Steak Burger 8 oz / \$ 4
- Prime Tomahawk Steak 40 - 44 oz wt / \$ 84

SEAFOOD

We only use Sixty-South Salmon that is raised in the pristine and nutrient rich
Antarctic waters of Tierra de Fuego

- Jumbo Tiger Shrimp / 1 shrimp \$ 1
- Antarctic Salmon 7 - 8 oz wt / 1 portion \$ 10
- Cedar Plank Antarctic Salmon 7 - 8 oz wt / 1 portion \$ 12
- Salmon Wellington - topped with Mushrooms & Wrapped in Puff Pastry / 1 portion \$ 14

ALL-NATURAL CHICKEN BREAST 6 OZ WT

Our chicken is raised free-range and antibiotic free

Mediterranean Marinated / \$ 4 each

All Natural / \$ 4 each

Italian Marinated / \$ 4 each

Prosciutto Wrapped / Stuffed with Spinach & Mozzarella / \$ 7 each

55 PRIME SEASONINGS AND TOPPINGS

Steak Seasoning / \$ 7

Seafood Seasoning / \$ 7

Chicken Seasoning / \$ 7

Traditional Steak Butter 8 oz portion / \$ 8

Truffle Steak Butter 8 oz portion / \$ 10

Demi Glaze 1 cup portion / \$ 8

Sauteed Cremini and Shitake Mushrooms / \$ 12

SIGNATURE SIDE DISHES / SERVE 3-4

Truffled Macaroni and Cheese / \$ 15

Creamy Mashed Potatoes / \$ 12

Cinnamon Mashed Sweet Potatoes / \$ 12

Green Beans & Toasted Almonds / \$ 12

Creamed Spinach / \$ 12

Large Asparagus / \$ 15

Local Roasted Corn, Onions and Sweet Pepper / \$ 15