

DINNER MENU

starters

SMOKED WINGS (GF) \$17

Jumbo wings slow smoked and grilled over an open flame. Brushed with your choice of hot, cajun, sweet chili, or our signature BBQ sauces.

TEXAS TWINKIES (GF) \$13

Cored jalapeños stuffed with cream cheese and chopped brisket, wrapped in bacon and dusted with our signature dry rub.

JALAPEÑO CHEDDAR BOMBS (V) \$15

Panko crusted cheddar and diced jalapeños, served with sweet chili sour cream for dipping.

SPINACH + ARTICHOKE DIP \$15

Smoked artichokes and spinach in our signature dry rub, cream cheese, shallots, and garlic. Served with naan bread and chips.

STEAK BITES (GF) \$17

Juicy bites of our AAA Sterling Silver Beef, fried, then dusted in savoury seasoning. Served with chipotle aioli.

STACKED PRIME NACHOS (GF*) \$20

Fresh cut nachos, layered with tomatoes, jalapeños, and olives. Smothered with melted cheese, smoked pulled pork, BBQ sauce drizzle, and green onion garnish.

GOLDEN FRIED DILLS (V) \$12

Dill wedges, breaded and fried. Served with creamy ranch sauce for dipping.

BACON BLAST MEATBALLS (GF*) \$15

Bacon wrapped ground beef meatballs stuffed with diced jalapeños, onions, dry rub, and mozzarella cheese. Served over marinara sauce.

PRIME SIGNATURE BBQ SAUCES

STRAWHOUSE: sweet + sassy · WOODHOUSE: tart + tangy · BRICKHOUSE: hot + spicy

soups + salads

Ask your server about our daily soup feature.

ROCKET SALAD (GF) \$19

Grilled chicken breast, served over arugula with fresh tomatoes, shredded carrots, and red onion slivers. Tossed in a lemon herb dressing with crumbled goat cheese and toasted pecans. Vegetarian Option | \$13

BLACKENED SALMON SALAD (GF*) \$22

Cajun dusted and oven roasted salmon fillet, served atop a bed of baby spinach, sweet peppers, egg, bacon, crispy onion strings, and feta cheese. Tossed in a poppyseed dressing.

CORN CHOWDER SM \$6 | LG \$10

Traditional style corn chowder with red peppers and diced bacon. Complimented with a side of fresh cornbread.

Authentic BBQ takes time, but here at Prime it's worth the wait. That's why we smoke every cut in house in our SOUTHERN PRIDE smoker.

Low and slow, ALL DAY LONG, before you even order it...because we know you'll be able to taste the difference a day makes.



DINNER MENU

sandwiches

All sandwiches come with hand cut fries, or substitute a side listed below.

SMOKED BEEF BRISKET DIP \$18

Smoked beef brisket, sautéed onions and mushrooms, topped with melted provolone cheese and served on a baguette. Savoury au jus for dipping.

PRIME BURGER \$19

Cheddar and bacon stuffed sterling silver beef burger, topped with cheddar, bacon, lettuce, tomato, onion, and mayo. Served on a brioche bun.

mains

BARBEQUE CHICKEN + RIBS (GF*) \$35

Our 1/4 dixie chicken and 1/2 rack of memphis ribs, served with your choice of two sides and cornbread.

BISON SHORT RIBS \$32

Braised short ribs stacked on mashed potato smothered in a red wine demi glaze with seasonal vegetables.

OINK CACKLE MOO (GF*) \$46

Memphis ribs, sliced brisket, and dixie chicken. Served with your choice of three sides and cornbread. Great for sharing!

PRIME RIB OF ALBERTA BEEF (GF*) \$34

Smoked daily, complimented with au jus and horseradish. Served with loaded mashed potatoes, seasonal vegetables, and yorkshire pudding.

BARBEQUE CHICKEN (GF*) 1/4 \$21 | 1/2 \$32

Slow smoked, southern style BBQ chicken with our signature dry rub. Served with your choice of two sides and cornbread.

SHANGHAI STIR FRY (V) \$17

Sautéed vegetables with a citrus infused stir fry sauce. Served over jasmine rice. Add chicken \$5 | Add shrimp \$7



Pull up your sleeves.
Our BBQ means business.

SMOKED CHEDDAR BOMB MEATLOAF \$24

Ground beef, diced onion, jalapeño, and dry rub, stuffed with our famous cheddar bombs. Served with your choice of two sides and cornbread.

OVEN ROASTED SALMON (GF*) \$29

Cajun dusted salmon fillet, oven roasted, served atop our southern style louisiana rice and seasonal vegetables.

CURRY BOWL (V, GF*) \$18

Flavourful spiced curry, poured over vegetables and jasmine rice. Served with grilled naan bread. Add chicken \$5 | Add shrimp \$7

MEMPHIS RIBS (GF*) 1/2 \$26 | FULL \$37

Slow smoked ribs with our signature dry rub, basted with your choice of our signature BBQ sauces. Served with your choice of two sides and cornbread.

BRISKET PLATE (GF*) \$27

12 hour smoked brisket, hand sliced with our signature dry rub. Served with your choice of two sides and cornbread.

sides

Hand Cut Fries • Sweet Potato Fries • Baked Beans
Mashed Potatoes • Seasonal Veggies • Coleslaw
Corn Chowder • Caesar Salad • Mixed Greens
Cucumber Salad • Jasmine/Dirty Rice
\$5

add ons

Gravy \$1 • Mushrooms \$4 • Sautéed Shrimp \$7
Grilled Onions \$4 • Cornbread \$2
Load Your Mashed Potatoes \$2