



## Webster's Prime Steak Menu

### What is Prime?

A quality grade that is a composite evaluation of factors that affect palatability of meat (tenderness, juiciness, and flavor). these factors include beef maturity, firmness, texture, and color of lean, and the amount and distribution of marbling within the lean. Beef quality grading is based on (1) degree of marbling and (2) degree of maturity. Prime is the highest quality grade of meat followed by choice and select.

All entrees on this menu are served with warm fresh bread and your choice of a Wedge or Caesar salad

### GRILLED PRIME SIRLOIN.

sirloin is the cut of beef that lies between the very tender short loin and the round.  
10 oz. 26

### FILET MIGNON.

filet mignon is the extremely tender boneless cut of beef that comes from the small end of the tenderloin. served peppercorn crusted or blackened.

8 oz. 28  
10 oz. 34

### PRIME NEW YORK STRIP.

this cut of meat comes from the most tender section of beef, the short loin. it is the boneless top loin muscle and is equivalent to a porterhouse steak minus the tenderloin and bone.

14 oz. 38

### GRILLED BONE-IN PRIME RIBEYE.

this tender, flavorful steak is cut from the rib section (between short loin and the chuck).  
16 oz. 39

### GRILLED PRIME PORTERHOUSE.

this steak is cut from the large end of the short loin containing meat from both the tenderloin (the most tender cut of meat) and the strip (from the top loin). this is a house specialty.  
24 oz. 55

### GRILLED PRIME VEAL CHOP.

a veal chop is an extremely rich and delicate cut of meat taken from the rib section of a calf.  
14 oz. 30

### GRILLED PRIME LAMB PORTERHOUSE CHOPS.

this cut is known for its tenderness. it is the highest grade of lamb.  
16 oz. 26

## steak sides

BUTTER POACHED CANADIAN LOBSTER TAIL. 6oz. 24

FOUR JUMBO GRILLED SHRIMP. 10

YUKON POTATO GRATIN.  
with fresh thyme. 8

CREAMED SPINACH. 8

OVEN ROASTED WILD MUSHROOMS.  
with shallots. 6

ONE POUND BAKED POTATO. 6  
loaded with smoked cheddar, sour cream, and scallions. 8

WHIPPED YUKON POTATO. 5

GRILLED ASPARAGUS. 16 oz. 8

### temperatures:

RARE:  
cold center, red throughout

MEDIUM RARE:  
cool center, red inside

MEDIUM:  
warm center, pink inside

MEDIUM WELL:  
warm center, little pink inside

WELL:  
hot center, no pink

Webster's  
Prime Steak  
Menu  
Information

PRIME:

a quality grade that is a composite evaluation of factors that affect palatability of meat (tenderness, juiciness, and flavor). these factors include beef maturity, firmness, texture, and color of lean, and the amount and distribution of marbling within the lean. beef beef quality grading is based on (1) degree of marbling and (2) degree of maturity. prime is the highest quality grade of meat followed by choice and select.

MARBLING:

Marbling (intramuscular fat) is the intermingling or dispersion of fat within the lean. Graders evaluate the amount and distribution of marbling in the ribeye muscle at the cut surface after the beef has been ribbed between the 12th and 13th ribs. Degree of marbling is the primary determination of quality grade.

DEGREES OF MARBLING:

Each degree of marbling is divided into 100 subunits. In general, however, marbling scores are discussed in tenths within each degree of marbling.

GRADE MARBLING SCORE:

In addition to marbling, there are other ways to evaluate muscle for quality. Firmness of muscle is desirable, as is proper color and texture. Desirable ribeyes will exhibit an adequate amount of finely dispersed marbling in a firm, fine textured, bright, cherry-red colored lean. As an animal matures, the characteristics of muscle change, and muscle color becomes darker and muscle texture becomes coarser.

On behalf of Webster's we thank you for choosing to enjoy Kalamazoo's only AAA Four Diamond, Wine Spectator Award winning restaurant. Please inquire to any staff member about upcoming events, gift certificates, private dining, or any amenity of the hotel. We look forward to serving you in the future.

• Samuel J. Luna •  
Executive Chef, Webster's Restaurant