



Share Discovery Through Travel



THE HOUSE OF PRIME RIB

Thursday, February 8
4:15-9p

Join us for a savory evening of fine dining in San Francisco at this renowned restaurant that has been topping the charts since 1949! Featured by ZAGAT for Best Steakhouses in San Francisco area!

The House of Prime Rib serves well-marbled Prime Rib in the English Tradition. Their Eastern Corn-Fed Beef, the top 2% of all beef marketed, is aged for 21 days, to make "the most tender, juicy and flavorful beef available."

Turn the page for more details on this fabulous dining place!



CUPERTINO

City of Cupertino
Recreation and Community Services Department
Creating a Positive, Healthy, and Connected Community

Why You'll Love THE HOUSE OF PRIME RIB

The owner, Joe Betz, meticulously maintains the restaurant, which has several rooms, replicating an English men's club.



All the prime rib is baked in rock salt and carved tableside. Menu selections include:

- ⊕ 16 oz. King Henry VIII cut.
- ⊕ 10 oz. English Cut of Prime Rib, a thinner slice that many believe produces better flavor.
- ⊕ 12 oz. House of Prime Rib Cut, a hearty 10-12 oz. portion of juicy tender beef.
- ⊕ Salmon, or special fresh catch of the day fish.

Each meal comes with salad tossed tableside in a spinning salad bowl, creamed spinach, mashed or baked potato and Yorkshire pudding. Your choice of dessert from the dessert cart includes English trifle, Tiramisu, bread pudding, pie, ice cream... and coffee or tea. Cocktails and/or soft drinks are available for you to purchase on your own.

ACTIVITY LEVEL: Low

COST:
\$135

Itinerary is subject to change.

TRIP INCLUDES: Hearty Meal, Transportation, Taxes, Gratuities, and Travel Staff

Please plan to meet at the Cupertino Senior Center 30 minutes prior to departure time.

Cupertino Senior Center
21251 Stevens Creek Blvd. Cupertino, CA 95014
Phone: (408) 777-3150 Fax: (408) 777-3156
www.cupertino.org/senior