

ITALIAN | PRIME

Starters

— CHILLED APPETIZERS —

PRIME STEAK TARTARE
fresh ground New York strip loin
capers • shallots • grain mustard aioli • crouton
16

GULF SHRIMP COCKTAIL
four shrimp • cocktail sauce
18

PANCETTA WRAPPED SHRIMP
three shrimp • dijon cream • gorgonzola
15

FRESH CLAMS
fresh horseradish • cucumber mignonette
half dozen dozen
9 16

CLAMS CASINO
half dozen • dressing • pancetta
15

FRESH OYSTERS
see server for today's varieties

— APPETIZERS —

MIMI'S MEATBALL
red sauce • whipped ricotta • basil oil
13

STUFFED MUSHROOMS
king crab • artichoke • blue crab
15

GRILLED OCTOPUS
pork belly • white bean puree • fingerling potatoes
16

ARTICHOKE FRANÇAISE
scampi butter • Lemon
13

CALAMARI
sun dried tomatoes • kalamata olive
pepperoncini • romesco
14

ANTIPASTO BOARD
daily selection of meats & cheeses • olives
roasted red pepper • balsamic reduction
imported olive oil • artisan bread
21

— SIGNATURE BREADS —

GARLIC *with melted cheese* | SPINACH | SAUSAGE
BRUSCHETTA | ½ SPINACH & ½ SAUSAGE
12 *each*

— HOMEMADE FLATBREADS —

CRUMBLLED MEATBALL
meatball • parsley • fresh mozzarella
red sauce • arugula
15

CARAMELIZED BLEU
olive oil • caramelized onions • crumbled bleu cheese
mascarpone cheese • parsley
15

MARGARITA
fresh mozzarella • red sauce • basil
15

— SOUP & SALADS —

LOBSTER BISQUE
creamy bisque • cut lobster meat
14

THE WEDGE
iceberg • pancetta • mozzarella
fried onion • basil • tomatoes
homemade bleu cheese dressing
13

THE CAESAR SALAD
romaine • our caesar dressing
garlic croutons • parmesan crisp
12

THE HOUSE
mixed greens • pickled red onion • gorgonzola
garbanzo beans • red wine vinaigrette
12

Entrées

MIMI'S SPAGHETTI & MEATBALL
fresh made spaghetti • red sauce • whipped ricotta
25

ITALIAN PRIME TRIO
4oz. filet • tuscan chicken • rigatoni bolognese
29

TUSCAN BRICK CHICKEN
cooked "under a brick" • wild mushroom risotto
scallions • parmesan reggiano
29

BOLOGNESE
slow cooked beef, pork, pancetta • rigatoni
27

PARMESAN
red sauce • Italian cheeses • rigatoni
bone-in veal chicken
49 29

MILANESE
asiago • cucumber • baby arugula • tomato • white balsamic vinaigrette
bone-in veal chicken
49 29

OSSO BUCCO
braised veal shank • cavatelli • basil • tomato broth • gremolata
49

NORWEGIAN SALMON
braised escarole • cannellini beans • pancetta
fingerling potatoes • herb broth
29

LOBSTER RISOTTO
asparagus • risotto • tarragon • mascarpone
42

ROASTED CAULIFLOWER
dijon cream • wild mushroom risotto
24

the Butcher Block

with your choice of one accessory

9oz FILET MIGNON 26oz BONE-IN RIBEYE 14oz STRIP STEAK
48 69 49

LOBSTER OSCAR
have your steak Oscar style
chopped Maine lobster • béarnaise • asparagus
29

12oz GRILLED BERKSHIRE PORK CHOP
with apple bacon jam
35

RACK OF LAMB
milk & honey sauce • minted sea salt
half rack • 29 full rack • 55

SLICED PRIME RIB
8oz • 27 12oz • 35 18oz • 52

— ACCESSORIES —

9 EACH:

CREAM CORN *with fresh dill*

WILD MUSHROOM RISOTTO

BRUSSELS SPROUTS PARMESAN

SAUTÉED BROCCOLINI

LOADED TWICE BAKED POTATO

LOBSTER MAC & CHEESE • 16

Dinner for Two

Create your own three course dinner

\$90 for two

Dinner for Two

\$45 per guest

FIRST
Salad

SECOND
Entrée

THIRD
Dessert

House Salad
Caesar Salad

Selections noted with
an underlined price

From Our
Dessert Menu

Entrée upgrades per guest

FILET MIGNON+19 • STRIP STEAK+21 • FULL LAMB RACK+25