

ITALIAN

PRIME

Starters

— SIGNATURE BREADS —

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

— HOMEMADE FLATBREADS —

CRUMBLED 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

— APPETIZERS —

GULF SHRIMP COCKTAIL
four shrimp • cocktail sauce
16

MIMI'S MEATBALL
red sauce • whipped ricotta • basil oil
12

STUFFED MUSHROOMS
king crab • artichoke • blue crab
13

ARTICHOKE FRANÇAISE
scampi butter • Lemon
11

CALAMARI
sun dried tomatoes • kalamata olive
pepperoncini • romesco
12

CLAMS CASINO
half dozen • dressing • pancetta
14

LOBSTER MAC & CHEESE
16

— SOUP & SALADS —

FIVED ONION SOUP
sherry • brie crouton
11

LOBSTER BISQUE
creamy bisque • cut lobster meat
14

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

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

BURRATA SALAD
Italian burrata • olive oil • micro greens
heirloom tomato • sweet peppers
15

enhance your salad

grilled airline chicken • 11 seared salmon • 13

Sandwiches

all sandwiches served with waffle fries

PRIME RIB FRENCH DIP
thinly sliced prime rib • provolone cheese • horseradish cream
17

STEAK IN THE GRASS
Costanzo's roll • roasted sliced tenderloin
sautéed spinach • provolone cheese
17

CAPRESE PANINI
fresh mozzarella • heirloom tomatoes
basil aioli • balsamic glaze • focaccia
15

CHANDELIER BAR BURGER
8oz house grind beef patty
brioche roll • tomato • lettuce • onion
17

enhance your burger • 2 each
sautéed wild mushrooms • fried egg on top
pancetta bacon • caramelized onions • cheese

Entrées

MIMI'S SPAGHETTI & MEATBALL
house ricotta • red sauce • whipped ricotta
21

BOLOGNESE
slow cooked beef, pork, pancetta • rigatoni
24

TUSCAN BRICK CHICKEN
cooked "under a brick" • wild mushroom risotto
scallions • parmesan reggiano
25

CHICKEN PARMESAN
red sauce • Italian cheeses • rigatoni
25

NORWEGIAN SALMON
braised escarole • cannellini beans • pancetta
fingerling potatoes • herb broth
26

DUAL LOBSTER TAILS
two 3oz lobster tails • clarified butter
served with a choice of 1 side
29

ROASTED CAULIFLOWER
dijon cream • wild mushroom risotto
21

the Butcher Block

served with a choice of 1 side

9oz FILET MIGNON
39

12oz PORK CHOP
32

14oz STRIP STEAK
45

— SIDES —

CREAM CORN *with fresh dill*

WILD MUSHROOM RISOTTO

BRUSSELS SPROUTS PARMESAN

SAUTÉED BROCCOLINI

CAULIFLOWER TRUFFLE TOTS

RIGATONI PARMESAN