

ITALIAN | PRIME

All Entrées and Meat Dishes will be served with one Appetizer and choice of a Soup or a Salad

— APPETIZERS —

GULF SHRIMP COCKTAIL

Cocktail Sauce

LANGOSTINO CUPS

Mini Lobster • Garlic Butter • Fresh Herbs

CLAMS CASINO

½ Dozen • Dressing • Pancetta

CRAB STUFFED MUSHROOMS

Blue Crab • Sweet Peppers • Lobster Sherry

ARTICHOKE FRANÇAISE

Scampi Butter • Lemon

PRIME MEATBALL DUO

Red Sauce • Ricotta

MAY WE SUGGEST A LOAF OF OUR SIGNATURE BREADS

GARLIC *with melted cheese* | SPINACH | SAUSAGE | BRUSCHETTA | ½ SPINACH & ½ SAUSAGE
15 per loaf

— SOUP AND SALAD —

FRENCH ONION SOUP

Au Gratin

LOBSTER BISQUE

Creamy Bisque • Cut Lobster Meat

THE HOUSE SALAD

Mixed Greens • Pickled Red Onion
Gorgonzola • Garbanzo Beans
Red Wine Vinaigrette

CAESAR SALAD

Romaine • Caesar Dressing
Garlic Croutons • Parmesan Crisp

VERMONT SALAD

Mixed Greens • Dried Cranberries
Candied Pecans • White Cheddar
Maple Vinaigrette Dressing

— ENTRÉES —

BOLOGNESE | 74

Slow Cooked Beef, Pork, Pancetta • Orecchiette

BRASCIOLE | 79

Berkshire Pork • Sausage • Egg
Fresh Parsley • Prosciutto • Parmesan

CHICKEN MILANESE | 77

Asiago • Cucumber • Baby Arugula • Tomato • White Balsamic
Onion • Lemon Garlic Butter • Fingerling Potatoes

FRIED CHICKEN ALA VODKA | 78

Airline Chicken Breast • Fingerling Potatoes
Broccoli • Chef's Vodka Sauce

SHRIMP & SCALLOP RISOTTO | 84

Gulf Shrimp • Sea Scallops • Lemon Caper Risotto
Fire Roasted Tomatoes • Basil Oil

SALMON CARBONARA | 78

Pan Seared • Pancetta Cream Sauce • Sweet Pea Risotto

ALASKAN HALIBUT | 90

Pan Seared • Sweet Chili Orange Sauce
Basmati Rice • Broccoli

LOBSTER TAIL | 124

12oz Canadian Tail • Lemon Burr Blanc
Parmesan Risotto • Broccoli

— MEATS —

9oz FILET MIGNON | 100

Garlic Braised Broccoli • Parmesan Risotto

14oz PRIME STRIP STEAK | 102

Garlic Braised Broccoli • Smashed Yukon Gold Potatoes
Crispy Pomme Frites

PORK CHOP MARSALA | 87

Bone-in Berkshire Pork Chop • Sautéed Wild Mushrooms
Garlic Broccoli • Fingerling Potato

TENDERLOIN GORGONZOLA | 80

Swiss Chard • Roasted Red Peppers • Capers
Black Pepper Alfredo • Orecchiette

SLICED PRIME RIB

Horseradish Cream Sauce • Garlic Braised Broccoli
Fingerling Potatoes

RACK OF LAMB

Milk & Honey Sauce • Minted Sea Salt
Prosciutto Wrapped Asparagus • Fingerling Potatoes
Half Rack | 78 Full Rack | 100

8oz | 76

12oz | 87

18oz | 102

Finishing Touches

AU POIVRE • 12

Peppercorn Crusted • Demi-Glaze

5oz LOBSTER TAIL • 38

Clarified Butter

TRUFFLE • 9

White Truffle Butter

— SURF AND TURF —

9oz FILET MIGNON • 5oz LOBSTER TAIL

Garlic Braised Broccoli

175

14oz PRIME STRIP STEAK • 5oz LOBSTER TAIL

Garlic Braised Broccoli

180