

## PRIME

## Menu #1

Menu includes choice of one for each course Includes non-alcoholic beverages

# **Appetizer**

#### **Seasonal Greens**

cherry tomatoes, balsamic vinaigrette

#### Classic Caesar Salad

garlic croutons, parmesan cheese

#### Lobster Bisque

brandy, oyster crackers

## **Entrée**

#### Petit Filet Mignon

USDA prime, selection of vegetable and potato

#### Norwegian Salmon

extra virgin olive oil, lemon, selection of vegetable and potato

#### Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

#### Bill & Evan's Organic Roasted Half Chicken

roasted fingerling potatoes, chef's selection of vegetable

## **Chef's Selection of Dessert**

Includes Freshly Brewed Tea, Coffee and Decaffeinated Coffee



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### Menu #2

Menu includes choice of one for each course Includes non-alcoholic beverages

# <u>Appetizer</u>

Wedge Salad

cherry tomatoes, bacon, bleu cheese dressing

Classic Caesar Salad

garlic croutons, parmesan cheese

Grilled Calamari

extra virgin olive oil, lemon, garlic

Lobster Bisque

brandy, oyster crackers

### **Entrée**

Bone-In Rib Eye

USDA prime, dry aged

New York Strip

USDA prime, dry aged

Atlantic Swordfish

traditional blackened spice, tartar sauce

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

## **Family Style Sides**

Mashed Potatoes Onion Rings, bleu cheese Creamless Creamed Spinach Roasted Potatoes, onions, peppers Broccoli, smoked paprika, parmesan

## **Chef's Selection of Dessert**

Includes Freshly Brewed Tea, Coffee and Decaffeinated Coffee



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## Menu #3

Menu includes choice of one for each course Includes non-alcoholic beverages

# **Appetizer**

Scottish Salmon Tartar citrus crème fraîche, frisée

Imported Buffalo Mozzarella tomato, basil

Jumbo Lump Crab Cake tartar sauce, red pepper coulis, beet remoulade, frisée

Lobster Bisque brandy, oyster crackers

### **Entrée**

Porterhouse Steak For Two USDA prime, dry aged (served in pairs)

Rack Of Lamb sautéed spinach, au jus

Chilean Sea Bass extra virgin olive oil, lemon

Seasonal Truffle Risotto arborio rice, seasonal vegetables

# **Family Style Sides**

Steak Fries
Mashed Potatoes
Onion Rings, bleu cheese dip
Creamy Corn, smoked gouda, pancetta
Broccoli, smoked paprika, parmesan
Mixed Mushrooms, truffle cream

# Chef's Selection of Dessert

Includes Freshly Brewed Tea, Coffee, Espresso & Cappuccino