



**Lunch Prix-Fixe Menu**

**\$35 per person**

**APPETIZERS – CHOICE OF ONE**

- LOBSTER BISQUE** OYSTER CRACKERS
- WEDGE SALAD** BACON, BLEU CHEESE DRESSING
- BIBB LETTUCE & ARUGULA SALAD** GOAT CHEESE, CRANBERRIES, CANDIED PECANS
- JUMBO LUMP CRAB CAKE** TARTAR SAUCE, RED PEPPER COULIS, BEET REMOULADE, FRISÉE
- ITALIAN BURRATA** EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, BASIL
- GRILLED CALAMARI** EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC

**ENTREES – CHOICE OF ONE**

- USDA PRIME JUNIOR NEW YORK SIRLOIN** FINGERLING POTATOES, CHEF’S SELECTION OF VEGETABLES
- BELL & EVANS ORGANIC HALF ROASTED CHICKEN** FINGERLING POTATOES, CHEF’S SELECTION OF VEGETABLES
- SOY GLAZED GRILLED SCOTTISH SALMON** FINGERLING POTATOES, CHEF’S SELECTION OF VEGETABLES
- CAVATAPPI PASTA** YELLOWFIN TUNA BOLOGNESE

**DESSERT – CHOICE OF ONE**

- FLOURLESS CHOCOLATE MOUSSE CAKE**
- NEW YORK CHEESE CAKE**
- PECAN PIE**

*Coffee or Tea Included*

**APPETIZERS**

- LOBSTER BISQUE** OYSTER CRACKERS
- FRENCH ONION SOUP** GRUYERE CHEESE
- ITALIAN BURRATA** EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, BASIL
- TARTARE DUO** SCOTTISH SALMON, YELLOWFIN TUNA, CITRUS CRÈME FRAÎCHE
- GRILLED CALAMARI** EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC
- BEEF TARTARE** FILET MIGNON, BLACK TRUFFLE CRÈME FRAÎCHE, TRUFFLE SHAVINGS
- CRAB CAKE** JUMBO LUMP CRAB MEAT, TARTAR SAUCE, RED PEPPER COULIS, BEET REMOULADE
- SIZZLING CANADIAN BACON** EXTRA THICK

**APPETIZER SALADS**

- KALE SALAD** ROASTED SQUASH, CRANBERRIES, PISTACHIOS, HOUSE DRESSING
- CAESAR SALAD** PARMESAN, GARLIC CROUTONS
- WEDGE SALAD** BACON, BLEU CHEESE DRESSING
- MESCLUN SALAD** MIXED GREENS, CHERRY TOMATOES
- IMPORTED BUFFALO MOZZARELLA** TOMATOES, BASIL
- CHOPPED TOMATO SALAD** DICED CANADIAN BACON, ONIONS



## PRIME

### SANDWICHES

SERVED WITH STEAK FRIES

**PRIME BURGER** SPICY MAYO, RELISH, CHEDAR CHEESE

**STEAK SANDWICH** BRIE CHEESE, ONION MARMALADE

**BLT TUNA SANDWICH** YELLOW FIN TUNA FILET, LEMON ALIOLI, PICKLES

**GRILLED CHICKEN SANDWICH** MOZZARELLA, PEPPERS, BASIL, SAUTEED RED ONIONS

**LOBSTER ROLL** PICKLES

### ENTREE SALADS

**TUNA NIÇOISE SALAD** MESCLUN, HARICOTS VERT, OLIVES, POTATOES, TOMATOES, BOILED EGG

**GRILLED CHICKEN CAESAR SALAD** GARLIC CROUTONS, PARMESAN CHEESE

**GRILLED SHRIMP SALAD** MESCLUN, CHERRY TOMATO, TUSCAN HERBS DRESSING

**GRILLED SALMON SALAD** ARUGULA, ENDIVES, PEAR, WALNUT, HONEY DRESSING

**ROASTED BEETS AND GOAT CHEESE SALAD** BIBB LETTUCE, BALSAMIC DRESSING

### SEAFOOD ENTREE

**MONTAUK SWORDFISH** TRADITIONAL BLACKENED SPICE, PIQUILLO PEPPERS, TARTAR SAUCE

**YELLOWFIN TUNA** SOY BROTH, BOK CHOY

**CHILEAN SEABASS** SAUTEED SPINACH

### STEAKS & CHOPS

CHEF SELECTED, DRY AGED IN OUR OWN AGING BOX

**PORTERHOUSE FOR TWO**

**PORTERHOUSE FOR THREE**

**PORTERHOUSE FOR FOUR**

**JUNIOR RIB EYE**

**PETITE FILET MIGNON**

**RACK OF LAMB**

### SIDES

**CRISPY BRUSSEL SPROUTS** SWEET & SPICY GLAZE, MARCONA ALMONDS

**GRILLED JUMBO ASPARAGUS** EXTRA VIRGIN OLIVE OIL, SEA SALT

**CREAMY CORN** SMOKED GOUDA, PANCETTA

**BROCCOLI** SMOKED PAPRIKA, PARMESAN

**PIQUILLO PEPPERS** GARLIC AND OLIVE OIL

**PRIME ROASTED POTATOES** ONIONS & ANAHEIM PEPPERS

**MASHED POTATOES** ADD TRUFFLE OIL (\$4)

**STEAK FRIES**

**LOBSTER MAC AND CHEESE**

**MIXED WINTER MUSHROOMS** TRUFFLE CREAM