

Dinner Menu

Cold Appetizer

Fresh Oyster Selection with mignonette sauce (sold individually) served on ice	2.00
Chilled Jumbo Shrimp or Crab Cocktail with horseradish chili sauce	12.95
Carpaccio of Beef Tenderloin with mustard aioli, shaved Parmesan, fried capers and baby arugula salad	9.95
Smoked & Poached Salmon Rillettes with Crisp Potatoes	7.95
Cheese Tasting	9.95

Prime's Seafood Tower

A Rich Selection of Iced Shellfish from the Oceans Around the World

Jumbo Shrimp Cocktail, Oysters on the Half Shell, Mussels Vinaigrette,
Jumbo Lump Crab Ceviche and Alaskan King Crab

\$16.95 Per Person

Hot Appetizer

Lobster Bisque	3.95 / 6.95
Chef's Soup of the Day	3.95 / 6.00
Miso Soup	2.95 / 4.95
Jumbo Lump Crabcake with pommerey mustard cream	12.95
Fried Vegetables Tempura with garlic-lemon aioli	7.95
Grilled Lamb "Lollipops" with a truffled potato salad	12.95
Hot Chili Seafood of crisp shrimp, scallops, and calamari tossed with mixed peppers in a thai chili sauce	11.95
Thick Onion Rings with Prime Dipping Sauce	5.95
Tempura Fried Shrimp with red jalapeno ponzu sauce	9.95
Grilled Beef Satay with spicy kim chee salad and thai peanut dipping sauce	8.95
Jumbo Lump Crab Dip with toasted garlic crostini	13.95

Salads

Iceberg Wedge with buttermilk blue cheese dressing, blue cheese crumbles, tomatoes and apple smoked bacon	6.95
Spinach and Arugula with toasted pine nuts, sun-dried cranberries and goat cheese crumbles	6.95
Caesar with anchovy garlic dressing, aged parmesan cheese and herb croutons	6.95
Prime's Tossed Salad with hearts of palm, carrots, cucumber, red onion, cherry tomatoes, French beans and chick peas	6.50
Heirloom Tomatoes with basil chiffonade, shaved onions, feta, marcona almonds, micro greens and sherry vinaigrette	6.95
Japanese Ginger Salad chopped iceberg lettuce, cucumber, carrots and roma tomatoes	4.95

Side Items

French Fries	4.50	Jumbo Asparagus Hollandaise	5.95
Steamed Broccoli	4.95	Wisconsin Pepper Jack Cheese Grits	4.50
Salt Crusted Baked Potato	4.95	Sautéed French Beans	4.50
Hash Brown Potatoes	4.95	Creamy Mashed Potatoes	4.50
Cottage Fries	4.50	Roasted Fingerling Potatoes	4.95
Garlic Sautéed Spinach	4.95	Wood Grilled Vegetable Medley	4.95
Broiled Tomato	4.95	Baked Three Cheese Macaroni	4.95
Mushroom and Caramelized	4.95	Truffled Cream Corn	4.95
Onion ragout		Creamed Spinach with Lemon and Feta	5.50
		Braised Greens with Smoked Bacon	4.95

Dinner Menu

Entrées

Soy Glazed Seabass in shiitake miso broth with shrimp dumplings, edamame, bok choy and steamed rice	23.95
Wood Grilled Salmon Fillet on Wisconsin pepper jack cheese grits with sweet chili spinach and basil oil	17.95
Zinfandel Braised Short Ribs with mashed potatoes and sautéed French beans	19.95
Broiled Pork Chop with braised greens, baked three cheese macaroni and mustard jus	19.95
Roasted Duck Breast with caramelized fingerling potatoes, garlic greens and dried cherry jus	19.95
Broiled Veal Chop on roasted garlic mashed potatoes with caramelized onion, wilted spinach and veal jus	28.95
Slow Roasted Prestige Farms Chicken on truffled mashed potatoes with sautéed French beans and veal jus	16.95
Crisp Twin Lobster Tails with Asian vegetable slaw, noodle cake and sweet wasabi dipping sauce	29.95
Three Peppercorn Crusted Rare Tuna Steak with steamed rice, vegetable stir fry and teriyaki glaze	21.95
Crisp Panko Fried Sea Scallops with arugula salad, enoki mushrooms, tomatoes, cucumber and yuzu vinaigrette	19.95
Proscuitto Wrapped Jumbo Shrimp with spinach artichoke tortelloni and tomato-basil cream sauce	18.95
Pan Seared Alaskan Halibut with sautéed summer squash-potato ragout and roasted tomato butter	18.95
Market Vegetable Plate chef's choice	17.95
Poached Jumbo Shrimp Salad with boston bibb lettuce, avocado, asparagus, radish and lemon-herb vinaigrette	18.95
Pan Seared Ahi Tuna with mixed greens, asian pear, snow peas, tomatoes and cashew-cilantro dressing	18.95

Steamed Alaskan King Crab

With roasted fingerling potatoes, french beans and drawn butter

\$36.95

Steaks, Chops and Lobsters

All steaks, chops and lobsters are served a la carte.

Petite Filet , 8 oz.	26.50	Ribeye 'Cowboy' Steak , 20 oz.	35.00
Double Filet , 14 oz.	33.95	Porterhouse , 24 oz.	38.95
New York Strip , 12 oz.	29.95	Veal T-Bone , 16 oz.	32.95
Kansas City Steak , 18 oz.	33.95	Double Cut Lamb Rack Chops	31.95

Surf and Turf

Add 1/4 lb. Lobster tail, Shrimp or Scallops to any steak
12.95

Oscar

Add sautéed Jumbo Lump Crab, Shaved Asparagus and Hollandaise
10.95

1/2 Maine Lobster MKT
Jumbo Lump Crab Stuffed
with Champagne Cream Sauce \$12.95

Live Maine Lobster 2.5 lbs MKT

Béarnaise Sauce	2.00	Au Poivre	2.00	Jus	2.00
Mushroom Sauce	2.00	Herb Butter	1.00	Blue Cheese	2.00

Please inquire with your server about our Private Dining Room and Atrium that are available for your large party reservations and special occasions.