

Raw Bar

Blue Point Oysters*	½ Dz - 20, 1 Dz - 38
Kumamoto Oysters*	½ Dz - 26, 1 Dz - 51
Shrimp Cocktail	24
Tuna Tartare*	25
<i>Tuna, avocado, sesame oil, sea salt</i>	
Seafood Tower*	110 for 2, 190 for 4
<i>Fresh chilled seafood served with house sauces</i>	

Appetizers

Clams Oreganata	16
<i>Half shelled baked clams</i>	
Applewood Smoked Bacon	16
<i>Drizzled with Vermont spicy syrup</i>	
Calamari	21
<i>Lightly fried rings of fresh local squid</i>	
Grilled Shrimp	24
<i>4 U10 shrimp on a bed of mixed greens</i>	
Octopus	26
<i>Grilled; sashimi quality, onion, and capers</i>	
<i>Served with bean purée</i>	
Crab Cake	27
<i>Jumbo lump crab served with remoulade and frisée salad</i>	
Burrata	21
<i>Creamy mozzarella, fig jam, arugula, tomato, balsamic glaze and toasted bread</i>	

Soup & Salad

Onion Soup	14
<i>French onion soup with soaked baguette and melted cheese</i>	
Prime Cobb Salad	21
<i>Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, over romaine lettuce, lemon vinaigrette</i>	
Caesar Salad	18
<i>Romaine lettuce, Caesar dressing, croutons, parmigiana cheese</i>	
Arugula & Parmigiano	18
<i>Cherry tomatoes, arugula, shaved Parmigiano Reggiano cheese, lemon vinaigrette</i>	
Mediterranean Tomato Salad	22
<i>Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, vinaigrette</i>	
Watermelon Salad	20
<i>Watermelon with feta, mint, & olive oil</i>	

Pizza

Margherita	20
<i>Traditional tomato, mozzarella, basil</i>	
Robiola Tartufo	26
<i>Black truffle</i>	

Pasta

GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE

Pappardelle Al Ragù	31
<i>Al ragu meat, house made pappardelle and ricotta</i>	
Fettuccine with Shrimp	37
<i>Creamy truffle</i>	
Lobster Pasta	58
<i>Spaghetti, lobster and tomato sauce</i>	

Prime 1024 Wagyu Burger*	30
<i>Cheddar cheese, caramelized onion, shitake mushroom, truffle aioli and hand cut fries</i>	

Entrees

Branzino	39
<i>Mediterranean Sea bass grilled with lemon and capers with sauteed string beans and carrots</i>	
Salmon	39
<i>Organic salmon with mixed grilled vegetables</i>	
Tuna*	43
<i>Sesame crusted and served with sautéed spinach</i>	
Chicken Diavolo	40
<i>Organic chicken, spicy cherry peppers and sautéed spinach</i>	
Chicken Parmigiana	36
<i>Breaded organic chicken breast, tomato, & fresh mozzarella served with a side of pasta</i>	

Steaks & Chops

ALL MEATS ARE USDA PRIME DRY AGED

16 oz Prime Skirt Steak*	52
18 oz Boneless Ribeye*	60
16 oz New York Sirloin*	58
10 oz Filet Mignon*	63
24 oz Bone-In Ribeye*	77
24 oz Cajun Bone-In Ribeye*	80
French Cut Lamb Chops*	56

Specialty Cuts

CUT AND SERVED TABLESIDE ON A SIZZLING BLACKSTONE

40 oz Prime Tomahawk Steak*	170
48 oz Prime Porterhouse Steak*	185

Enhancements

Cajun	5
Truffle Butter	9
Petite Lobster Tail	32

Sides

Hand Cut Steak Fries	11
Onion Rings	12
Steamed Asparagus	12
Garlic Mashed Potatoes	14
Sautéed Spinach	14
Mushrooms	14
Pan Fried Brussel Sprouts	15
Creamy Truffle Spinach	15
Mac & Cheese	19



STEAK AND SUSHI

*COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

\$49

Dinner Prix-Fixe

PER PERSON, PLUS TAX AND GRATUITY
NOT AVAILABLE TO GROUPS OVER 8 AND ON HOLIDAYS
SUNDAY - THURSDAY FROM 3PM - CLOSE
FRIDAY - SATURDAY 3PM – 5PM & 9PM - CLOSE
ORDER MUST BE PLACED BY 5PM

Appetizer
Choice of:

- Salmon Avocado Roll
- Caesar Salad
- Clams Oreganata
- Applewood Smoked Bacon
- Octopus +\$8

Entree
Choice of:

- Rainbow Roll
- Pappardelle Al Ragù
- Salmon
- Branzino
- 16 oz New York Sirloin* +\$15

Dessert
Choice of:

- Sorbet
- Tiramisu
- Cheesecake

Lunch Menu

Salad

Prime Cobb Salad 21

Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, over romaine lettuce, lemon vinaigrette

Crab Salad 22

Jumbo Lump Crab, red onion, celery, chives, light mayonnaise, lemon, sliced avocado over mixed greens

Mediterranean Tomato Salad 18

Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, vinaigrette

Add to any salad: chicken +\$8 shrimp +\$15 steak +\$15

Sandwich & Panini

Chicken Panini 19

Grilled chicken, avocado, tomato, arugula, spicy aioli, roasted red bell peppers, with side of mixed green salad

Steak Sandwich 24

8oz sirloin sautéed onions and peppers, provolone cheese on a garlic butter Italian hero

Lobster Roll 32

Lobster Meat, celery, red onion, mayonnaise, lemon chives on a potato bun, with a side of French fries

Wagyu Prime Burger 30

Caramelized onion, mushroom, cheddar on a brioche bun with French fries and truffle aioli

\$36

Lunch Prix-Fixe

PER PERSON, PLUS TAX AND GRATUITY

NOT AVAILABLE TO GROUPS OVER 8 AND ON HOLIDAYS

DAILY FROM 12PM – 3PM

ORDER MUST BE PLACED PRIOR TO THE DESIGNATED END TIME

FIRST COURSE

Spicy Tuna Roll

Tuna with spicy sauce, wrapped with rice

Applewood Smoked Bacon

Drizzled with Vermont spicy syrup

Clams Oreganata

Half shelled baked clams

Caesar Salad

Romaine lettuce, Caesar dressing, croutons, parmigiana cheese

Octopus +\$8

Grilled; sashimi quality, onion, and capers with bean puree

MAIN COURSE

Mango Roll

Spicy tuna, salmon, avocado, tuna, mango, spicy mayo & Thai chili sauce wrapped with rice and soy paper

Chicken Paillard

Grilled organic chicken breast, arugula salad, shaved parmigiana cheese homemade lemon dressing

Branzino

Mediterranean Sea bass grilled with lemon and capers with sauteed string beans and carrots

Salmon

Organic salmon with mixed grilled vegetables

Pappardelle Al Ragù

Al ragu meat, house made pappardelle and ricotta

8 oz New York Sirloin +\$8

Served with fries

DESSERT

Sorbet

Tiramisu

Cheesecake

PRIX-FIXE SPECIAL:

\$12 Glass of Either

Cappone Chianti Classico

Or

The Stag Chardonnay

Sushi Menu

Sushi Bar Appetizers

Edamame	10
Spicy Tuna Crispy Rice*	32
Crispy rice spicy tuna with jalapeno and kani salad	
Omakase Sushi Appetizer*	45
Chef's choice of five pieces of sushi & chef's special roll	
Yellowtail Jalapeño*	25
Thinly sliced yellowtail topped with jalapeño and drizzled with ponzu sauce	
Spicy Tuna Nachos*	28
Spicy tuna, crunch, crushed avocado, mango pico, sweet onion mayo, wasabi aioli, crispy tortilla	

Sushi & Sashimi A La Carte

(\$6 per piece)	
Maguro* (tuna)	Sake* (salmon)
Shiro Maguro* (white tuna)	Unagi* (eel)
Hamachi* (yellowtail)	Hotatekai* (scallop)

Combo Platters

Sashimi Lover*	45
Chef's choice of 16 pc. sashimi	
Sushi Lover*	45
Chef's choice of 10 pc. sushi & spicy tuna roll	
Sushi & Sashimi Combo*	70
Chef's choice of 8 pc. sushi and 15 pc. sashimi and spicy tuna roll	
Small Party Boat*	110
Chef's choice of 5 rolls	
Party Boat*	200
Chef's choice of 12 rolls	

Classic Rolls 15

California
Spicy Tuna
Eel
Salmon Avocado
Shrimp Tempura
Vegetable

Specialty Rolls

Crunch Double Spicy Tuna*	28
Spicy tuna, crunch, spicy mayo & eel sauce	
California Heaven*	26
California roll, kani salad, avocado, spicy mayo, eel sauce & crunch, served with kani salad	
Sex on the Beach*	28
Spicy tuna, shrimp tempura, 2 pc. tuna, 2 pc. salmon and avocado with spicy mayo, eel sauce, & crunch	
Prime Steak Sushi Roll*	48
Spinach, asparagus, avocado, Prime House Steak & chef's special barbeque sauce wrapped with soy paper	
Chef Roll*	32
Shrimp tempura, cucumber, avocado paste, lobster, spicy mayo, eel sauce & crunch wrapped with rice and soy paper	
Maine Lobster Roll*	50
Lobster, avocado, cucumber & spicy mayo wrapped in soy paper	
Rainbow Roll*	27
Spicy tuna roll topped with 6 pc. of fresh fish	
Dragon Roll*	28
California roll with eel, sliced avocado, eel sauce & crunch	
Mango Roll*	32
Spicy tuna, salmon, avocado, tuna, mango, spicy mayo & Thai chili sauce wrapped with rice and soy paper	
Tuna Trio Tartare*	35
Spicy tuna, cucumber, tuna, chili sauce & spicy mayo, served with tuna tartare wrapped with soy paper	
Naruto Special*	30
Tuna, salmon, yellowtail, avocado, & ponzu sauce wrapped in cucumber skin	
Yellowtail Carpaccio Roll*	30
Yellowtail, jalapeño, & ponzu sauce	
Pink Lady*	36
Tuna, salmon, yellowtail, cucumber, avocado, jalapeño, & wasabi sauce wrapped in soy paper	
Volcano Roll*	30
Crab meat and avocado topped with torched scallops, red tobiko, & spicy sweet sauce	