

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>                                                            |    |
| Lentil Soup                                                                                                                | 12 |
| <i>Lentils stewed with diced fresh vegetables and spices</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>                                 |    |

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, &amp; 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

STEAK AND SUSHI

Lunch Menu

Served daily from 12PM – 3PM

Salad

Prime Cobb Salad 21

Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, romaine, 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

Sushi

Poke Bowl\* 25

Tuna, salmon, white fish, crab meat, and avocado with sweet and spicy sauce over rice

Donburi\* 25

Choice of raw salmon or tuna over rice with bonito flake

Classic Roll Special\* 20

Choice of any 2 classic rolls

Sandwich & Panini

Chicken Panini 19

Grilled chicken, avocado, tomato, arugula, spicy aioli, roasted red bell peppers, 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 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 & capers with sauteed string beans & carrots

Salmon

Organic salmon with mixed grilled vegetables

Pappardelle Al Ragù

Al ragu meat, house made pappardelle and ricotta

Steak Sandwich

Served with fries

8 oz New York Sirloin +\$8

Served with fries

DESSERT

Sorbet

Tiramisu

Cheesecake

PRIX-FIXE SPECIAL:  
\$12 Glass of Either

Chianti

Or

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                              |    |