@CarbonesPrime

PRIME

est. 2017

RAW BAR

Shrimp Cocktail GF — 18
cocktail sauce

Oyster of the Day* GF — 19
limoncello mignonette, cocktail sauce

Tuna Tartare* MGF — 18
avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips

Clams Casino — 15
bacon, peppers, onion, capers, pernod, toasted bread crumbs, spicy aioli

Seafood Tower* MGF
cocktail shrimp, oysters, clams, tuna tartare, seaweed salad, lump crab salad

Serves 3: 85 | Serves 6: 175

CHARCUTERIE

Served With Seasonal Accompaniments
(Serves 2-3)

hot soppressata
fennel salami
prosciutto di parma
parmigiano reggiano
prima donna
Cato Corner Farm Dairyaire
Gorgonzola Dulce

Pick Four: 23 | Pick Six: 34

APPETIZERS

House Made Ricotta MGF — 11
grilled bread, pistachios, truffle honey
house made potato chips GF +2.00

Baked Meatball — 14
tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini

Crispy RI Calamari MGF — 16
fried cherry peppers, marinara, calabrian aioli

Winter Caprese MGF — 18
oven cured tomatoes, burrata, fried basil balsamic-glazed cippolini onions, arugula, lemon-EVOO

Chicken La Cava — 16
bacon-wrapped chicken and stuffed cherry pepper, orange, sweet chilli glaze

SALADS

House GF — 10
greens, tomatoes, carrots, cucumbers, radishes, white balsamic

Caesar MGF — 11
garlic butter croutons, parmesan cheese

Chopped GF — 16
romaine, frisee, cherry tomato, hard boiled egg, toasted pistachios Cato Corner Black Ledge Blue, bacon avocado, green goddess dressing

Winter Citrus GF — 15
orange, grapefruit, candy cane beets, pomegranate, frisee, fennel, toasted pine nuts, ricotta salata, lemon-tarragon dressing

Soup of the Day — 10
Chef's seasonal creation, made fresh daily

STEAKHOUSE GF

served with mashed golden potatoes & crispy Brussels sprouts
split charge $5 - steaks will be sliced & served with two servings of sides

8 oz Prime Hanger Steak*	34
14 oz Pork Chop*	38
14 oz Prime NY Strip*	54
8 oz Barrel Cut Filet*	53
18 oz 30 Day Dry Aged Bone in Ribeye*	64

Choose One
black truffle butter
prime steak sauce
horseradish cream
brandy peppercorn

Add Ons
dulce gorgonzola crust 5 | jumbo lump crab 11
shrimp scampi 12 | maple glazed scallops 18

CHEF ENTRÉES

Chicken Parmigiana MGF — 26
penne, house made marinara, mozzarella

Brown-Sugar Roasted Salmon* MGF — 29
Faroe Island salmon, butternut squash gnocchi, broccoli rabe, sherry-lemon veloute, meyer lemon aioli

Maple Glazed Scallops* GF — 38
pumpkin and Cato Corner Farms Dairyaire risotto, kumquat agrodolce, pepitas, shaved Reggiano

Calabrian Pork Chop MGF — 38
breaded bone in pork chop, stuffed hot cherry peppers, sweet roasted peppers, house made sausage, sherry lemon sauce, creamy polenta
Substitute Chicken Cutlet 29

Braised Short Rib MGF — 34
mashed gold potatoes, pot roasted carrots, barolo demi glaze, crispy leeks

Prime Burger* MGF — 25
house brisket & short rib blend, fontina, tomato-bacon jam, house made potato bun, truffle waffle fries

Lemon Herb Chicken MGF — 28
Bell & Evans airline chicken breast, fresh herbs, sherry-lemon veloute, creamy polenta, broccoli rabe

Add Protein to Any Dish`
shrimp* 12 | scallop* 18 | 8oz hanger steak* 19
salmon* 12 | chicken 10

HOUSE MADE PASTAS

Mushroom Ravioli — 29
wild mushroom ravioli, brown butter sauce, celery root puree, sage pesto, crispy shiitake mushrooms, fried sage

Rigatoni Gustavo MGF — 25
vodka sauce, baby spinach, brown butter bread crumbs
Choose One: chicken or house made sweet fennel sausage
*Can Be Made Spicy *

Prime Bolognese MGF — 27
rigatoni, traditional meat sauce of Bologna, house made ricotta, ricotta salata

Seafood Ravioli ala Toscana — 32
sun-dried tomato cream sauce, hot cherry peppers, spinach, fresh basil, salmon

Fettuccine Carbonara MGF — 27
house made sausage, bacon, pecorino, cream, egg, peas

Gluten Free Pasta Available Upon Request

SIDES

Creamy Polenta GF	6	Garlic Spinach GF	6
Broccoli Rabe GF	6	Mashed Gold Potatoes GF	6
Short Rib Mac n' Cheese MGF	13	Crispy Brussels	7
Marsala Mushrooms GF	10	Twice-Baked Potato GF	11

= Vegetarian = Spicy GF = Gluten free MGF = modified gluten free

This item may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs, reduces the risk of food-borne illness

WOOD OVEN PIZZA MGF

gluten free pizza available upon request +$2

Nick's Pepperoni 21
tomato sauce, local honey, mozzarella, calabrian chile flakes

Fresh Mozzarella 17
house mozzarella, tomato sauce, fresh basil, grated romano, EVOO

Poached Pear 19
truffle honey, gorgonzola cheese, crispy prosciutto

Vodka Sausage 20
vodka sauce, smoked mozzarella, basil, house made fennel sausage

Chicken, Bacon & Ranch 20
chicken cutlet, apple smoked bacon, fontina, ranch

Italian Bomb 22
sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella

Margherita 19
mozzarella, heirloom tomatoes, fresh basil, EVOO, romano

VINO

Join us on Mondays for half off bottles of wine under $75 and 25% off bottles over $75

Captains List Available Upon Request

BLANCO

Pinot Grigio

Bacaro, Veneto, Italy 2024	11/44
Ruffino, Veneto, Italy 2024	12/48
Kettmeir, Alto Adige, Italy 2023	52

Sauvignon Blanc

Mohua, Marlborough, New Zealand 2023	11/44
Oyster Bay, Marlborough, New Zealand 2025	12/48
Justin, Paso Robles, California 2023	13/52
Clos De Napa, Napa Valley, California 2023	66

Chardonnay

St. Francis, Sonoma, California 2022	11/44
Kendall Jackson, Grand Reserve, Sonoma County, California 2023	14/56
Sonoma Cutrer, Russian River, Sonoma County, California 2023	15/60

Interesting Whites & Rose

Paolo Saracco, Moscato d'Asti, Piedmont, Italy 2024	11/44
Lone Birch, Reisling, Yakima Valley, Washington State 2023	11/44
Alexander Valley Vineyards, Rose, Sonoma, California 2024	11/44
A to Z , Pinot Gris, Willamette Valley, Oregon State 2022	44

Bubbles

Gooseneck, Prosecco, Veneto, Italy NV	12
Ruffino, Prosecco, Veneto, Italy NV	13/52
Domaine Chandon, Brut Rose, Napa Valley, California NV	40
Moet & Chandon, Imperial Brut, Champange, France NV	90
Ca'del Bosco, Cuvee Prestige, Lombardy, Italy NV	110
Pol Roger, Brut, Champange, France NV	110
Taittinger, Brut La Francaise, Champange,France NV	135

ROSSO

Pinot Noir

Angeline, Sonoma, California 2023	11/44
Broadley Vineyards, Willamette Valley, Oregon 2024	16/64
Circumference, Russian River Valley, Sonoma, California 2023	68
Fess Parker, St. Rita Hills, Santa Barbara, California 2023	82
Belle Glos, "Clark & Telephone", Central Coast, California 2023	100

Cabernet Sauvignon

Sterling, Sonoma County, California 2023	11/44
Alexander Valley Vineyards, Sonoma, California 2022	17/68
Black Stallion, North Coast, California 2022	15/60
Quilt, Napa Valley, California 2023	20/80
Far Niente Post & Beam, Napa Valley, California 2022	30/120
Francis Coppola, Sonoma County, California 2022	56

Interesting Reds

14 Hands, Merlot, Washington State 2022	11/44
Bodini, Malbec, Mendoza, Argentina 2023	11/44
Chateau Cap De Faugeres, St. Emilion, Bordeaux, France 2019	68
Chateau Courac, Côtes du Rhône, Rhône Valley, France 2022	76
Orin Swift, Abstract, Napa Valley, California 2023	90
Rombauer, Zinfindel, Napa Valley, California 2022	110

Italian

Banfi Belnero Toscana, Sangiovese, Tuscany 2022	14/56
Rocca Del Macie, Chianti Classico, Tuscany 2023	12/48
Cantina Zaccagnini, Montelpuciano d' Abruzzo 2022	12/48
Querciabella, Mongrana, Super Tuscan, Tuscany 2022	15/60
Silvio Grasso, Barolo, Piedmont 2021	22/88
Villa Antinori, Super Tuscan, Tuscany 2022	52
Castello Di Gabbiano, Chianti Classico, Tuscany 2018	60
Tenuta Casenuove, Chianti Classico, Tuscany 2019	72
Bola, Amarone della Valpolicella Classico, Veneto 2019	100
Caparzo, Brunello di Montalcino, Tuscany 2019	120
Giovanni Rosso, Barolo, Piedmont 2017	120

PREMIUM COCKTAILS

New Fashioned | 20
Don Fulano reposado, apple cider reduction, lime, cherry, burnt orange

Cold Brew Negroni | 18
Tanqueray Gin, Carpano Antica, Campari, housemade cold brew

Stuttgart Sour | 21
Angel's Envy bourbon, lemon, honey, traditional German mulled wine floater

SPECIALTY COCKTAILS

Tito's Espresso Martini | 15
Tito's vodka, Faretti, fresh espresso
your way: decaf, peppermint or Baileys

Blood Orange Martini | 14
house made blood-orange cello, blood orange vodka

Barrel Aged Old Fashioned | 15
aged over three months to perfection
offered smoked per request

Honey Bee | 15
Espolon Reposado, honey, lemon, mezcal sprtiz

Winter Cosmo | 15
fig vodka, Cointreau, lemon, white cranberry juice

Hot Honey Margarita | 15
Mi Campo tequila, Cointreau, house made sour, hot honey, spicy rim

Black Manhattan | 15
King's County bourbon, Averna amaro, black walnut bitters

Gingerbread Martini | 15
Vodka, Domaine Canton, Baileys, Cinnamon syrup

Tito's Cran Lemonade | 14
Tito's Vodka, fresh lemonade, housemade cranberry syrup

MOCKTAILS

Strawberry "Mojito" | 12
fresh mint, lime, strawberry syrup, club soda

Spiced Cran Mule | 12
Cranberry, lime, cinamon, ginger beer

"Aperol" Spritz | 12
Lyre's Italian Spritz, club soda, orange