

## RAW BAR

<b>Shrimp Cocktail</b> <sup>GF</sup> cocktail sauce	<b>18</b>
<b>Oyster on the Half Shell</b> * <sup>GF</sup> served with limocello mignonette and classic cocktail sauce, lemon	<b>19</b>
<b>Tuna Tartare</b> * <sup>MGF</sup> avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips	<b>18</b>
<b>Fire-Roasted Oysters</b> finished in the wood-fire with calabrian chili butter, breadcrumbs, lemon	<b>23</b>

## FOR THE TABLE

### The Prime Seafood Tower\* <sup>MGF</sup>

A chilled selection of oysters, littleneck clams, jumbo shrimp cocktail, tuna tartare, lump crab salad, smoked salmon dip and calamari salad.

Serves 3: 85 | Serves 6: 175

### The Prime Hot Antipasto\*

Chicken LaCava, arancini, fire-roasted oysters, calamari  
**\$18/ per person**

### Charcuterie

Served With Seasonal Accompaniments

hot soppressata  
prosciutto di parma  
parmigiano reggiano  
Cato Corner Farm Aged Bloomsday

**25**

## APPETIZERS

<b>House Made Ricotta</b> <sup>MGF</sup>  whipped fresh ricotta, grilled bread, pistachios, truffle honey house made potato chips <sup>GF</sup> +2 <sup>00</sup>	<b>11</b>
<b>Baked Meatball</b> tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini	<b>14</b>
<b>Crispy Rhode Island Calamari</b> <sup>MGF</sup>  lightly fried with cherry peppers, marinara, Calabrian aioli	<b>16</b>
<b>Chicken La Cava</b>  bacon-wrapped chicken and stuffed cherry pepper, orange, sweet chilli glaze	<b>16</b>

## SALADS

<b>House</b> <sup>GF</sup>  greens, tomatoes, carrots, cucumbers, radishes, white balsamic	<b>10</b>
<b>Caesar</b> <sup>MGF</sup> garlic butter croutons, parmesan cheese	<b>11</b>
<b>Chopped</b> <sup>GF</sup> romaine, frisee, cherry tomato, hard boiled egg, toasted pistachios gorgonzola, bacon, avocado, green goddess dressing	<b>16</b>
<b>Winter Caprese</b> <sup>MGF</sup> oven cured tomatoes, burrata, fried basil, balsamic-glazed cipolini onions, arugula, lemon-EVOO	<b>18</b>
<b>Soup of the Day</b> Chef's seasonal creation, made fresh daily	<b>10</b>

## STEAKS AND CHOPS <sup>GF</sup>

split charge \$5 - steaks will be sliced & served with two servings of sides



<b>8 oz Prime Hanger Steak*</b>	<b>35</b>
<b>14 oz Pork Chop*</b>	<b>38</b>
<b>14 oz Prime NY Strip*</b>	<b>54</b>
<b>8 oz Barrel Cut Filet*</b>	<b>53</b>
<b>18 oz 30 Day Dry Aged Bone in Ribeye*</b>	<b>64</b>

### Sauces

truffle butter | prime steak sauce | horseradish cream | brandy peppercorn | calabrian chili butter

### Add Ons

gorgonzola crust **5** | jumbo lump crab **11** | shrimp scampi **12** | sauce flight **10**

served with mashed golden potatoes, roasted asparagus & choice of sauce

## CHEF ENTRÉES

<b>Chicken Parmigiana</b> <sup>MGF</sup> penne, house made marinara, mozzarella	<b>26</b>
<b>Crispy Togarashi Glazed Salmon</b> * <sup>MGF</sup> sweet potato-miso puree, roasted asparagus	<b>29</b>
<b>Fennel Dusted Tuna</b> * <sup>GF</sup> sundried tomato risotto, spinach, olive-caper tapenade	<b>38</b>
<b>Calabrian Pork Chop</b> <sup>MGF</sup>  breaded bone in pork chop, stuffed hot cherry peppers, sweet roasted peppers, house made sausage, sherry lemon sauce, creamy polenta <b>Substitute Chicken Cutlet 29</b>	<b>38</b>
<b>Braised Short Rib</b> <sup>MGF</sup> mashed gold potatoes, pot roasted carrots, barolo demi glaze, crispy sweet potato	<b>34</b>
<b>Prime Burger</b> * <sup>MGF</sup> cheddar, shredded lettuce, tomato, onion, house sauce, house made potato roll	<b>25</b>
<b>Lemon Herb Chicken</b> <sup>MGF</sup> Bell & Evans airline chicken breast, fresh herbs, sherry-lemon veloute, creamy polenta, broccoli rabe	<b>28</b>

### Add Protein to Any Dish`

shrimp\* **12** | 8oz hanger steak\* **19**

salmon\* **12** | chicken **10**

## HOUSE MADE PASTAS

<b>Mushroom Ravioli</b>  parmesan cream, roasted mushrooms, green peppercorns, truffle oil	<b>29</b>
<b>Rigatoni Gustavo</b> <sup>MGF</sup> creamy vodka sauce, baby spinach, brown butter bread crumbs <b>Choose One:</b> chicken or house made sweet fennel sausage <b>*Can Be Made Spicy</b>  *	<b>26</b>
<b>Prime Bolognese</b> <sup>MGF</sup> rigatoni, traditional meat sauce of Bologna, house made ricotta, pecorino	<b>27</b>
<b>Linguini with Clams</b> garlic, olive oil, chili, white wine	<b>32</b>
<b>Fettuccine Carbonara</b> <sup>MGF</sup> house made sausage, bacon, pecorino, cream, egg, peas	<b>27</b>

\*Gluten Free Pasta Available Upon Request\*

## SIDES

<b>Creamy Polenta</b> <sup>GF</sup>	<b>6</b>	<b>Garlic Spinach</b> <sup>GF</sup>	<b>6</b>
<b>Broccoli Rabe</b> <sup>GF</sup>	<b>6</b>	<b>Mashed Gold Potatoes</b> <sup>GF</sup>	<b>6</b>
<b>Short Rib Mac n' Cheese</b> <sup>MGF</sup>	<b>13</b>	<b>Roasted Asparagus</b>	<b>8</b>
<b>Marsala Mushrooms</b> <sup>GF</sup>	<b>9</b>	<b>Baked Sweet Potato</b> <sup>GF</sup>	<b>8</b>

 = Vegetarian  = Spicy <sup>GF</sup> = Gluten free <sup>MGF</sup> = 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\*

<b>Nick's Pepperoni</b> 🍷 tomato sauce, local honey, mozzarella, calabrian chile flakes	21	<b>Poached Pear</b> truffle honey, gorgonzola cheese, crispy prosciutto	19	<b>Italian Bomb</b> sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella	22
<b>Fresh Mozzarella</b> 🌿 house mozzarella, tomato sauce, fresh basil, grated romano, EVOO	17	<b>Vodka Sausage</b> vodka sauce, smoked mozzarella, basil, house made fennel sausage	20	<b>Margherita</b> 🌿 mozzarella, heirloom tomatoes, fresh basil, EVOO, romano	19
		<b>Chicken, Bacon &amp; Ranch</b> chicken cutlet, apple smoked bacon, fontina, ranch	20		

## 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

Santa Marina, Provincia di Pavia, Italy 2024	11/44
Ruffino, Veneto, Italy 2024	12/48
Bacaro, Veneto, Italy 2024	50
Kettmeir, Alto Adige, Italy 2023	60

#### Sauvignon Blanc

White Haven, Marlborough, New Zealand 2024	13/52
Emmolo by Caymus, California 2024	13/52
Clos De Napa, Napa Valley, California 2023	66
Domaine Ines Lauverjat, Sancerre, Loire Valley, France 2023	84

#### 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

Avissi, Prosecco, Veneto, Italy NV	13/52
Domaine Chandon, Brut Rose, Napa Valley, California NV	40
Moet & Chandon, Imperial Brut, Champagne, France NV	90
Pol Roger, Brut, Champagne, France NV	110
Taittinger, Brut La Francaise, Champagne, 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
Black Stallion, North Coast, California 2022	15/60
Alexander Valley Vineyards, Sonoma, California 2022	17/68
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, Zinfandel, 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, Montepuciano 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

#### Honey Bee | 15

Espolon Reposado, honey, lemon, mezcal spritz

#### Black Manhattan | 15

King's County bourbon, Averna amaro, black walnut bitters

#### Blood Orange Martini | 14

house made blood-orange cello, blood orange vodka

#### Winter Cosmo | 15

fig vodka, Cointreau, lemon, white cranberry juice

#### Gingerbread Martini | 15

Vodka, Domaine Canton, Baileys, Cinnamon syrup

#### Barrel Aged Old Fashioned | 15

aged over three months to perfection  
\*offered smoked per request\*

#### Hot Honey Margarita | 15

Mi Campo tequila, Cointreau, house made sour, hot honey, spicy rim

#### 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