

## APPETIZERS

|                                                                                                                            |                                                                                            |                  |
|----------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------|------------------|
| <b>Chicken La Cava</b>                    | chicken skewers, stuffed cherry peppers, bacon, orange, sweet chili glaze                  | 14 <sup>00</sup> |
| <b>Crispy RI Calamari</b> <sup>MGF</sup>  | fried cherry peppers, marinara, calabrian aioli                                            | 15 <sup>00</sup> |
| <b>Baked Meatball</b>                                                                                                      | tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini | 13 <sup>00</sup> |
| <b>Shrimp Cocktail</b> <sup>GF</sup>                                                                                       | jumbo shrimp, cocktail sauce, lemon                                                        | 18 <sup>00</sup> |
| <b>Lobster Sliders</b>                                                                                                     | Maine lobster, browned butter aioli, Hawaiian rolls                                        | 15 <sup>00</sup> |
| <b>Tuna Tartare</b> <sup>MGF</sup>                                                                                         | avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips            | 15 <sup>00</sup> |

## SALADS

|                                                                                                                                                          |                                                                                                              |                  |
|----------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------|------------------|
| <b>House</b> <sup>GF</sup>                                              | greens, tomatoes, carrots, cucumbers, radishes, white balsamic vinaigrette                                   | 10 <sup>00</sup> |
| <b>Caesar</b> <sup>MGF</sup>                                                                                                                             | garlic butter croutons, parmesan cheese, Carbone's classic Caesar dressing                                   | 11 <sup>00</sup> |
| <b>Chopped</b> <sup>GF</sup>                                                                                                                             | romaine, frisee, cherry tomatoes, Cato Corner black ledge blue, chives, hard boiled egg, avocado vinaigrette | 16 <sup>00</sup> |
| <b>Wedge</b> <sup>GF</sup>                                                                                                                               | romaine, grape tomatoes, bacon, red onions, kalamata olives, house made gorgonzola dressing                  | 15 <sup>00</sup> |
| <b>add protein to any salad</b> shrimp* 12 <sup>00</sup>   salmon* 12 <sup>00</sup>   chicken 10 <sup>00</sup>   tenderloin medallions* 18 <sup>00</sup> |                                                                                                              |                  |

SANDWICHES served with chips | add fries +3<sup>00</sup>

|                                      |                                                                              |                  |
|--------------------------------------|------------------------------------------------------------------------------|------------------|
| <b>Steak Melt</b>                    | sliced prime rib, caramelized onion, fontina, horseradish aioli, prime sauce | 17 <sup>00</sup> |
| <b>Prime Cheeseburger*</b>           | lettuce, tomato, American cheese                                             | 15 <sup>00</sup> |
| <b>Chicken Caprese</b>               | sundried tomato fondue, mozzarella, pesto, balsamic glaze                    | 16 <sup>00</sup> |
| <b>Chicken Saltimbocca</b>           | sage pesto, prosciutto, grilled chicken, fontina, lemon dressed arugula      | 16 <sup>00</sup> |
| <b>Blackened Salmon Caesar Wrap*</b> | Faroe Island salmon, Carbone's classic Caesar                                | 14 <sup>00</sup> |

## ENTRÉES

|                                              |                                                                                          |                                        |
|----------------------------------------------|------------------------------------------------------------------------------------------|----------------------------------------|
| <b>Salmon Fried Rice*</b> <sup>GF</sup>      | native corn, red peppers, egg, Sriracha aioli                                            | 15 <sup>00</sup>                       |
| <b>Steak Frites*</b>                         | grilled 12 oz ribeye, truffle fries, prime sauce                                         | 29 <sup>00</sup>                       |
| <b>Short Rib Mac n Cheese</b> <sup>MGF</sup> | 4-hour braised short rib, cheddar sauce, fresh gemelli, toasted breadcrumbs              | 15 <sup>00</sup>                       |
| <b>Rigatoni Gustavo</b> <sup>MGF</sup>       | creamy vodka sauce, spinach, toasted breadcrumbs                                         | <b>add Chicken +3</b> 16 <sup>00</sup> |
| <b>Ravioli Bolognese</b> <sup>MGF</sup>      | house made ricotta ravioli, traditional pork & beef ragout, buratta                      | 18 <sup>00</sup>                       |
| <b>Faroe Island Salmon*</b> <sup>MGF</sup>   | roasted salmon, Cato Corner Aged Bloomsday, sundried tomato confit, roasted corn risotto | 24 <sup>00</sup>                       |
| <b>Tenderloin Marsala*</b> <sup>GF</sup>     | twin 4oz filet medallions, mushroom marsala sauce, roasted potatoes, asparagus           | 28 <sup>00</sup>                       |

DESSERTS 10<sup>00</sup>

Crème Brulee <sup>GF</sup>  
Tiramisu  
Plain NY Cheesecake  
with strawberries

SIDES 6<sup>00</sup>

Roasted Potatoes <sup>GF</sup>  
Sautéed Spinach <sup>GF</sup>  
Asparagus <sup>GF</sup>  
French Fries  
Corn Risotto <sup>GF</sup>



= 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 foodborne illness\*



@CarbonesPrime

VINO

Join us on Mondays for half off bottles of wine under \$75  
\*Captains List Available Upon Request\*

BLANCO

Pinot Grigio

|                                  |       |
|----------------------------------|-------|
| Bacaro, Veneto, Italy 2023       | 11/44 |
| Ruffino, Veneto, Italy 2022      | 12/48 |
| Kettmeir, Alto Adige, Italy 2022 | 52    |

Sauvignon Blanc

|                                            |       |
|--------------------------------------------|-------|
| Mohua, Marlborough, New Zealand 2023       | 11/44 |
| Oyster Bay, Marlborough, New Zealand 2023  | 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 2022 | 14/56 |
| Sonoma Cutrer, Russian River, Sonoma County, California 2023   | 15/60 |

Interesting Whites & Rose

|                                                            |       |
|------------------------------------------------------------|-------|
| Paolo Saracco, Moscato d’Asti, Piedmont, Italy 2023        | 11/44 |
| Lone Birch, Reisling, Yakima Valley, Washington State 2023 | 11/44 |
| Maison Saleya, Rosé, Provence, France 2023                 | 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 2023              | 16/64 |
| Circumference, Russian River Valley, Sonoma, California 2023    | 68    |
| Fess Parker, St. Rita Hills, Santa Barbara, California 2021     | 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  | 14/56  |
| Justin, Central Coast, California 2021               | 16/68  |
| Quilt, Napa Valley, California 2022                  | 20/80  |
| Far Niente Post & Beam, Napa Valley, California 2022 | 30/120 |
| Francis Coppola, Sonoma County, California 2021      | 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 2022          | 90    |
| Rombauer, Zinfindel, Napa Valley, California 2022           | 110   |

Italian

|                                                        |       |
|--------------------------------------------------------|-------|
| Banfi Belnero Toscana, Sangiovese, Tuscany 2022        | 14/56 |
| Rocca Del Macie, Chianti Classico, Tuscany 2022        | 12/48 |
| Cantina Zaccagnini, Montelpuciano d’ Abruzzo 2021      | 12/48 |
| Querciabella, Mongrana, Super Tuscan, Tuscany 2022     | 15/60 |
| Silvio Grasso, Barolo, Piedmont 2021                   | 22/88 |
| Villa Antinori, Super Tuscan, Tuscany 2021             | 52    |
| Castello Di Gabbiano, Chianti Classico, Tuscany 2020   | 60    |
| Tenuta Casenuove, Chianti Classico, Tuscany 2021       | 72    |
| Produttori Del Barbaresco, Piedmont 2019               | 96    |
| Bola, Amarone della Valpolicella Classico, Veneto 2013 | 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

Salumi Martini | 17

choice of gin or vodka, cherry pepper brine, blue cheese olive, soppresata, parm, cherry pepper

The Traveler | 18

Lalo tequila, lemon, simple, bitters

SPECIALTY COCKTAILS

Tito’s Espresso Martini | 15

Tito’s vodka, Faretti, fresh espresso  
your way: decaf, pistachio, or Baileys

Honey Bee | 15

tequila, honey, lemon, mezcal spritz

Black Manhattan | 15

King’s County bourbon, Avera amaro, black walnut bitters

Blood Orange Martini | 14

house made blood-orange cello, blood orange vodka

Watermelon Martini | 15

watermelon vodka, Cointreau lemon, watermelon juice

Summer Spritz | 15

Hendrick’s gin, elderflower, honey, lemon, basil, peach

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 Strawberry Lemonade | 14

Tito’s vodka, fresh lemonade, house made strawberry syrup

MOCKTAILS

Strawberry “Mojito” | 12

fresh mint, lime, strawberry syrup, club soda

Basil Smash | 12

yuzu juice, pineapple juice, basil, club soda

“Aperol” Spritz | 12

Lyre’s Italian Spritz, club soda, orange

LUNCH

PRIME est. 2017