PRIME est. 2017

LUNCH

APPETIZERS

Chicken La Cava chicken skewers, stuffed cherry peppers, bacon, orange, sweet chili glaze 14.00

Crispy Rhode Island Calamari MGF lightly fried with cherry peppers, marinara, Calabrian aioli 17.00

Housemade Ricotta whipped fresh ricotta, grilled bread, pistachios, truffle honey 11.00

Short Rib Arancini arborio rice, Italian sharp, fontina, braised short rib, roasted garlic aioli, onion ragu 12.00

SALADS

House GF greens, tomatoes, carrots, cucumbers, radishes, white balsamic vinaigrette 12.00

Caesar MGF garlic butter croutons, little gem lettuce, parmesan cheese, Carbone's classic Caesar dressing 14.00

Butternut Squash GF kale, feta, candied walnuts, raisins, white balsamic vinaigrette 16.00

add protein to any salad shrimp* 12.00 | salmon* 12.00 | chicken 10.00 | prime 8oz hanger * 18.00 | cajun chicken salad 10.00

SANDWICHES served with shoestring fries | make it truffle +2.00

Cajun Chicken Salad Wrap blackened chicken, roasted garlic aioli, romaine, tomato 16.00

Prime Cheeseburger* half pound brisket-shortrib burger, cheddar, lettuce, tomato, onion, roasted garlic aioli, housemade potato roll 19.00

Crispy Buffalo Chicken buttermilk ranch, celery slaw, pickled red onion, Cato Corner aged bloomsday 17.00

Chicken Parm Grinder crispy chicken cutlet, marinara, mozzarella, sesame semolina roll 17.00

Prime Reuben* corned beef, sauerkraut, aged bloomsday, thousand island aioli, pressed potato bun 18.00

Italian Sausage Grinder* sweet italian sausage, fontina, broccoli rabe, hot cherry peppers, garlic aioli, sesame semolina roll 17.00

ENTRÉES

Salmon Fried Rice* peas, red peppers, egg, pickled ginger, soy, Sriracha aioli 17.00

Steak Frites* grilled 8 oz prime hanger, truffle fries, prime sauce 29.00

Rigatoni Gustavo MGF creamy vodka sauce, spinach, toasted breadcrumbs **add chicken or sausage +3** 17.00

Ravioli Bolognese MGF house made ricotta ravioli, traditional pork & beef ragout, house made ricotta 18.00

8 oz Barrel Cut Filet* MGF mac 'n' cheese, maple glazed brussels, truffle butter 49.00

DESSERTS 10.00

Seasonal Crème brûlée GF

Tiramisu

Pumpkin Tres Leches Cake

SIDES 6.00

Sauteed Spinach GF

Maple Glazed Brussels

Shoestring Fries

Broccoli Rabe GF

= 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 foodborne illness

@CarbonesPrime

VINO

Join us on Mondays for half off bottles of wine under $75

Captains List Available Upon Request

BLANCO

Pinot Grigio

Santa Marina, Provincia di Pavia, Italy 2024	12/48
Ruffino, 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	56
Domaine Ines Lauverjat, Sancerre, Loire Valley, France 2023	78

Chardonnay

Kali Hart, Monteray, California 2023	15/60
Joseph Drouhin, Macon-Village, Burgundy, France 2023	15/60
Sonoma Cutrer, Russian River, Sonoma County, California 2023	65

Interesting Whites & Rose

Paolo Saracco, Moscato d'Asti, Piedmont, Italy 2024	12/48
Lone Birch, Reisling, Yakima Valley, Washington State 2023	12/48
Fleurs di Prairie, Rose, Languedoc-Roussillon, France 2023	12/48
Huges Beaulieu, Picpoul, Languedoc-Roussillon, France 2023	48
A to Z , Pinot Gris, Willamette Valley, Oregon State 2022	50

Bubbles

Gooseneck, Prosecco, Veneto, Italy NV	13/52
Domaine Chandon, Brut Rose, Napa Valley, California NV	40
Moet & Chandon, Imperial Brut, Champange, France NV	90
Taittinger, Brut La Francaise, Champange,France NV	135

ROSSO

Pinot Noir

Angeline, Sonoma, California 2023	12/48
Benmar, "Above the Clouds", 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

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	12/48
Bodini, Malbec, Mendoza, Argentina 2023	12/48
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

Pasetti, Montepulciano d' Abruzzo 2022	13/52
Banfi, "Centine", Red Blend, Tuscany 2022	14/56
Rocca Del Macie, Chianti Classico, Tuscany 2023	14/56
Tutella, Super Tuscan, Tuscany 2022	15/60
Covalli, Barolo, Piedmont 2021	22/88
Villa Antinori, Super Tuscan, Tuscany 2023	52
Castello Di Gabbiano, Chianti Classico, Tuscany 2018	60
Tenuta Casenuove, Chianti Classico, Tuscany 2019	72
Silvio Grasso, Barolo, Piedmont 2017	90
Bola, Amarone della Valpolicella Classico, Veneto 2019	100
Caparzo, Brunello di Montalcino, Tuscany 2019	120

PREMIUM COCKTAILS

The Agave Society | 20
Patron Reposado, Patron Citronge Orange Liqueur, Agave, Lime
your way: Original, Spicy or Pineapple

Coco Doli | 17
Housemade pineapple infused coconut vodka, served straight up in a martini glass

Springbrook Almond | 17
Carbone's Private Label High Proof Bourbon luxardo amaretto di saschira, lemon, egg white

SPECIALTY COCKTAILS

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

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

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

Lemoncello Spritz | 15
lemoncello, prosecco, soda, lemon, mint sprig

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

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

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

MOCKTAILS

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

Elderflower Peach Mule | 12
Elderflower, lime, peach, ginger beer

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

LUNCH

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