

PRIME

TAKE OUT MENU

SALADS

WEDGE . 12

romaine, tomatoes, red onions, bacon, kalamata olives, gorgonzola dressing

CAESAR . 10

garlic butter croutons, parmesan

STEAKHOUSE CHOPPED . 14

radishes, tomatoes, olives, piquillo peppers, pickled onions, carrots, gorgonzola dressing, avocado, thick cut bacon pops

HOUSE . 9

mixed greens, tomatoes, radishes, carrots, white balsamic vinaigrette

BURRATA CAPRESE . 14

arugula, local tomatoes, basil, balsamic reduction

add on: shrimp 12 - salmon 12 - chicken 8

CLASSICS

CHICKEN PARM . 24

EGGPLANT PARM v . 20
penne, marinara

LINGUINE CARBONARA . 24

bacon, peas, caramelized onions, sausage, egg yolk

SWEET POTATO GNOCCHI . 26

smoked pork shoulder, glastonbury apples, brussels sprouts, sage brown butter, crispy prosciutto

TORTELLINI GENOVESE v . 23

heirloom tomatoes, zucchini, red onions, basil pesto, romano

PRIME BOLOGNESE . 23

traditional meat sauce, house made gnocchi, fresh ricotta, basil

PRIME BURGER . 21

fontina, bacon onion jam, harissa aioli, truffle fries

***CAJUN CHICKEN* ALFREDO . 24**

fresh rigatoni, caramelized onions & peppers, garlic, asparagus, calabrian pepper

PENNE GUSTAVO . 26

vodka sauce, baby spinach, garlic, buttered bread crumbs

with sausage & shrimp . 28

choose shrimp or chicken

STEAKHOUSE

served with whipped golden potatoes & asparagus

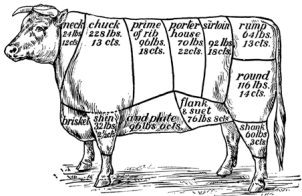
8oz FILET (barrel cut) . 46

16oz VEAL TOMAHAWK . 45

HOUSE DRY AGED (45 days)

14oz PRIME NY STRIP . 43

14oz BONELESS RIBEYE . 45



choose one:

gorgonzola butter . Prime steak sauce . bacon-onion jam . black truffle butter . bearnaise

\$2.50 FOR EXTRA SAUCE
\$10 FOR SAUCE FLIGHT

CHEF'S ENTREES

CEDAR PLANK SALMON GF . 29

baked sweet potato, asparagus, fire roasted red peppers, sherry maple glaze

FRANKLIN AVE CHICKEN SALTIMBOCCA GF . 26

prosciutto di parma, fontina cheese, fresh sage, sherry lemon butter, broccoli rabe, creamy mascarpone polenta

***CALABRIAN CHICKEN* . 26**

pan roasted chicken, stuffed hot peppers, sweet peppers, white wine, lemon, hot link sausage, mashed golden potatoes, broccoli rabe

SHRIMP RISOTTO . 30

hen of the woods, shitaki, & oyster mushrooms, asparagus, roasted tomatoes, parmesan cheese

LOBSTER ENCRUSTED COD . 34

roasted piquillo mascarpone polenta, asparagus, bearnaise

VEAL CHOP PARMIGIANO . 45

fresh mozzarella, crushed tomato sauce, fresh rigatoni

BONELESS SHORT RIB 34

mashed bourbon sweet potato, spinach, roasted garlic au jus, crispy onions

CHICKEN PICCATA . 27

capers, tomatoes, white wine, lemon, whipped golden potatoes, asparagus

WOOD OVEN PIZZA

BUFFALO CHICKEN BLT .17/24
buffalo sauce, crispy apple smoked bacon, thin sliced tomatoes, fontina, topped with mixed greens & ranch

CHICKEN PARM . 17/24
breaded chicken, mozzarella, romano, fresh basil

RAPINI . 17/24
broccoli rabe, sausage, garlic, cherry peppers, mozzarella

NICK'S PEPPERONI .16/22
tomato sauce, local honey, mozzarella, calabrian chile flakes

POACHED PEAR .17/24
truffle honey, gorgonzola cheese, crispy prosciutto

SHORT RIB .18/26
fontina, caramelized onions, house made ricotta, braised short rib

FALL GARDEN .16/22
butternut squash, red onions, spinach, mushrooms, whipped goat cheese

MARGHERITA v . 14/20
house mozzarella, vine ripened tomatoes, fresh basil, evoo, grated romano

BIANCO v . 14/20
garlic butter, evoo, mozzarella, romano, fresh ricotta

ITALIAN BOMB . 17/24
sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella

SIDES

- Prime Truffle Fries . 7
- Baked Sweet Potato . 6
- Creamy Polenta . 6
- Roasted Mushrooms . 7
- Mashed Golden Potatoes . 6
- Sauteed Garlic Spinach . 6
- Broccoli Rabe . 8
- Lobster Mac & Cheese . 18

HANDCRAFTED CELLOS

- Sicilian Blood Orange Cello . 30
- Local Blueberry Cello . 30
- Creamy Coconut Cello . 30
- Barrel Aged Bourbon . 35
- GET ALL THREE FOR 75