

Spring at
PRIME
Rocky Hill, CT

*Enhance Your Experience with Wine Pairings
expertly curated by our beverage team -\$25*

The Butcher's Table

"A 4-course steakhouse experience featuring select cuts"

MONDAY NIGHTS

\$68

Course One

Caesar or house salad

Course Two

shellfish trio or house-made ricotta

Course Three

14 oz Prime Cowboy Ribeye

roasted asparagus, golden mashed potatoes & choice of sauce

Twin Tenderloin Medallions

roasted asparagus, golden mashed potatoes & choice of sauce

14 oz Maple Glazed Center-Cut Pork Chop

roasted asparagus & golden mashed potatoes

ADD: 2 baked stuffed shrimp -\$9 or jumbo lump crab -\$9

Course Four

vanilla bean crème brulee or affogato

Classic Prime Rib

"Slow-roasted in the classic steakhouse tradition"

TUESDAY NIGHTS

\$59

Course One

Caesar salad or house salad

Course Two

fire roasted oysters (3) or house-made ricotta

Course Three

Prime Rib

12 oz Prime ribeye, served medium-rare. Accompanied with roasted asparagus, golden mashed potatoes, horseradish cream & au jus

Make it a King Cut (16 oz)- \$9

ADD: 2 baked stuffed shrimp -\$9 or jumbo lump crab -\$9

Course Four

vanilla bean crème brulee or affogato

Carbonets