

# PRIME

## LOBSTER

### MONDAY NIGHT LOBSTER

#### Three-Course Prix-Fixe Dinner \$69 Per Person

includes choice of one appetizer,  
one entrée & one dessert, with optional  
add-ons & upgrades

### LOBSTER ENTRÉES

*select one - any 1.25lb. lobster*

**Steamed, Roasted, Deshelled, or Angry-Style Sauce**  
herbed roasted potatoes, steamed vegetables,  
drawn butter, lemon

**Kung Pao Style**  
sweet chili sauce, peanuts, rice, steamed vegetables,  
drawn butter, lemon

**Lobster Carbonara**  
penne pasta, maine lobster, green peas, bacon,  
cauliflower, lobster cream sauce

### APPETIZERS

*select one*

**Lobster Bisque**  
sherry, tarragon

**Mini Lobster Tacos**  
new england lobster salad, mayo, tarragon, lime

**Fresh Green Salad**  
mixed greens, tomato, cucumber, shaved red onion,  
fontina cheese, balsamic vinaigrette

### DESSERTS

*select one*

**Chocolate Fudge Cake**  
black cherry gelato, vanilla anglaise,  
whipped cream

**Classic Crème Brûlée**

### ADD-ONS & UPGRADES

*optional*

**Baked Crab Meat Stuffing +21**

**Surf & Turf +30**  
add an 6oz. filet

**Twin Lobsters +20**  
add a second 1.25lb. lobster

**2lb. Lobster +25**  
upgrade your 1.25lb. to 2lb.

**New York Style Cheesecake**  
graham cracker crust, strawberry-rhubarb compote,  
whipped cream

**Scoop of Gelato or Sorbet**

\*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

## STEAKHOUSE

EXECUTIVE CHEF GARY LAMOTHE