

PRIME

LUNCH

available Monday - Friday 12pm - 4pm

APPETIZERS

New England Clam Chowder smoked bacon, chives	18
Classic French Onion Soup sweet vidalia onions, sherry, crostini	18
Saltbrick Prime Dry-Aged Chili cheddar, sour cream, scallion	18
Poached Lobster Cocktail	39
Jumbo Shrimp Cocktail	24
Alaskan King Crab Legs 1/2 lb, served hot or cold	75
Double-Cut Maple Bacon extra-thick-cut candied bacon, black pepper maple glaze	23
Baked Clams Casino herb butter, bacon, herb crumbs	21

SALADS

Market Green Salad fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette	18
The Wedge tomato, onion, blue cheese dressing, tomato vinaigrette	18
Traditional Caesar Salad house-made croutons, shaved parmesan	18

ADD TO ANY SALAD

Thick Cut Maple Bacon	8
Grilled Chicken	8
Beef Tips	10
White Anchovies	6
Filet Mignon 6oz.	45
Salmon 6oz.	20

SEASONAL ENTRÉES

Chicken Parmesan Sandwich mozzarella, parmigiano reggiano, french fries	18
Saltbrick Prime Dry-Aged Burger* <i>dry-aged in-house with our patented process</i> american cheese, special sauce, shredded lettuce, bread & butter pickles, tomato, french fries - <i>add thick-cut candied bacon +7</i>	18
BBQ Short Rib Grilled Cheese american & cheddar, cabernet onions, french fries	18
French Dip Sandwich shaved prime rib, caramelized onions, provolone, steak sauce aioli, au jus, french fries	20
New England Lobster Roll tarragon, celery, mayo, lemon, brioche roll, fries	29
Pasta Primavera pomodoro, vegetables - <i>choice of shrimp or chicken</i>	25
Steak Frites* marinated beef tips, au poivre, french fries	29

CLASSICS & FILETS

14oz. Prime New York Strip*	65
FILET MIGNON*	
Petite 6oz.	55
Traditional 8oz..	65
Classic 10oz.	74

SALTBRICK PRIME

Dry-Aged In-House  
with Our Patented Process  
US PATENT NO. 7,998,517

18oz. 30-Day Dry-Aged Ribeye*	79
12oz. 40-Day Dry-Aged New York Strip*	75
20oz. 40-Day Dry-Aged T-Bone*	84
18oz. 35-Day Dry-Aged Bone-In New York Strip*	75
32oz. 40-Day Dry-Aged Cowboy Ribeye*	165
38oz. 40-Day Dry-Aged Porterhouse for two*	159



WAGYU BEEF

6oz. Snake River Farms American Gold Grade*	105
6oz. Japanese Grade A5 Filet Mignon*	170
16oz. Boneless Japanese Sirloin*	225

SIDES 15 ea

Creamed Spinach parmesan cheese
Roasted Mushrooms & Caramelized Onions
Roasted Asparagus aged balsamic
Baked Potato butter and sour cream
Garlicky Baby Spinach
French Fries

EXECUTIVE CHEF  
GARY LAMOTHE

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. \*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