# PRIMETIME

# PRIMETIME DINNER

Three-Course Prix-Fixe Dinner \$79 Per Person

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

available Monday-Thursday, 4pm-close & All Day Sunday

#### **APPETIZERS**

select one

#### The Wedge

tomato, onion, blue cheese dressing, tomato vinaigrette

#### Market Green Salad

fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette

# New England Clam Chowder

smoked bacon, chives

# Classic French Onion Soup

sweet vidalia onions, sherry, crostini

#### Baked Clams Casino

herb butter, bacon, herb crumbs

#### **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.

# SEASONAL ENTRÉES -

select one

#### Slow-Braised Short Rib

creamy polenta, haricots verts, natural jus, roasted tomato-shallot confit

#### Stonington Scallops\*

coconut rice, sugar snap peas, brandy butter

### Brined Double-Cut Pork Chop\*

herb rice pilaf, baby carrots, rhubarb chutney

#### 12oz. Classic Cut Roast Prime Rib\*

baked potato, au jus - upgrade to 16oz. Prime Cut +15

#### 6oz. Petite Filet Mignon\*

upgrade to 80z. Traditional Filet Mignon +15 upgrade to 100z. Classic Filet Mignon +25

# **ADD-ONS**

optional

### 50z. Cold Water Lobster Tail

+29

# Double-Cut Maple Bacon

+8

# add a slice of thick-cut candied bacon to any salad

Side of Lobster Whipped Potatoes +25

# DESSERTS

select one

#### Chocolate Fudge Cake

black cherry gelato, vanilla anglaise, whipped cream

#### Classic Crème Brûlée

Scoop of Gelato or Sorbet

# New York Style Cheesecake

graham cracker crust, strawberry-rhubarb compote, whipped cream

STEAKHOUSE