

PRIME

STEAKHOUSE

MONDAY NIGHT LOBSTER

\$59 PER PERSON

choice of one appetizer, one entrée & one dessert

ENJOY IT WITH OUR FEATURED WINE PAIRING

Cedar Brook Chardonnay, California 2019 +\$14

APPETIZERS

Fresh Green Salad

mixed greens, tomato, cucumber, shaved red onion,
fontina cheese, balsamic vinaigrette

Lobster Bisque

sherry, tarragon

New England Lobster Slider

new england-style lobster salad with mayo, tarragon, celery

LOBSTER MAIN COURSE

any 1.25lb. lobster fresh from our tank

Steamed, Roasted, Deshelled, or with 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

ADD-ONS & UPGRADES

Baked Crab Meat Stuffing +21

Surf & Turf +30

add an 8oz. filet

Twin Lobsters +20

add a second 1.25lb. lobster

2lb. Lobster +25

upgrade your 1.25lb. to 2lb.

DESSERTS

Chocolate Fudge Cake

vanilla anglaise, whipped cream

Vanilla Crème Brûlée

New York Style Cheesecake

amarena cherries, whipped cream