

# PRIME

STEAKHOUSE

## PRIME TIME DINNER

**\$59 PER PERSON, choice of one appetizer, one entrée & one dessert**

*Available Monday-Thursday, 4pm-close & All Day Sunday*

### APPETIZERS

**Classic French Onion Soup**

sweet vidalia onions, sherry, crostini

**New England Clam Chowder**

smoked bacon, chives

**The Wedge**

tomato, onion, blue cheese dressing, tomato vinaigrette

**Market Green Salad**

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

### SEASONAL ENTRÉES

**Herb-Roasted Chicken**

cheddar whipped potatoes, garlic haricots verts, garlic herb jus

**Faroe Island Salmon\***

tuscan rice pilaf, citrus broccolini, sundried tomato butter

**Brined Double-Cut Pork Chop\***

mashed sweet potatoes, roasted asparagus, bourbon-apple chutney, crispy onions

**Slow-Braised Short Rib**

cavatelli, mushroom, mascarpone

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

*upgrade to 8oz. Traditional Filet Mignon +15*

*upgrade to 10oz. Classic Filet Mignon +20*

**Seared Stonington Scallops\***

mashed cauliflower, honey-bourbon brussels sprouts, charred shallot-thyme butter

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

baked potato, au jus

*upgrade to 16oz. King Cut +12*

### ADD-ONS

**4oz. Cold Water Lobster Tail +24**

**Double-Cut Maple Bacon +5**

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

**Side of Lobster Whipped Potatoes +25**

### DESSERTS

**New York Style Cheesecake**

amarena cherries, whipped cream

**Chocolate Fudge Cake**

black cherry gelato, vanilla anglaise, whipped cream

**Classic Crème Brûlée**

**Scoop of Gelato or Sorbet**

**ZAC YOUNG'S ORIGINAL T-DAY PIECAKEN +7**

pecan pie, pumpkin pie, spice cake, apple pie filling, cinnamon buttercream, oat crumble