

# PRIME

## DINNER

### CHILLED SEAFOOD

Jumbo Shrimp Cocktail	24
Poached Lobster Cocktail	39
Alaskan King Crab Legs (1/2 lb)	75
Long Island Littleneck Clams*	3.50 ea
Seasonal Oysters on the Half Shell*	4.50 ea

### SMOKING COLD PRIME TOWER

served with lemon herb aioli, sweet chili cocktail & mignonette sauce

poached lobster, littleneck clams, oysters, jumbo shrimp, chilled mussels, alaskan king crab legs, tuna tartare, scallop ceviche

Petite* serves 2-3	120
Grand* serves 4-6	210

### SUSHI ROLLS

available after 4pm

**Surf & Turf\* 59**  
spicy lobster with crunch, cucumber, avocado, torched A5 wagyu tenderloin, eel sauce, spicy mayo

**Crispy Salmon Tempura\* 29**  
spicy salmon, cream cheese, cucumber, radish, tempura crunch, eel sauce, spicy mayo

**Spicy Tuna Crunch\* 59**  
spicy ahi tuna with kimchi, cucumber, avocado, caviar, crispy rice pearls, eel sauce & spicy mayo

**King Crab 59**  
ponzu-marinated crab, cucumber, avocado, eel sauce & spicy mayo

### SOUPS & SALADS

New England Clam Chowder	19
smoked bacon, chives	
Classic French Onion Soup	19
sweet vidalia onions, sherry, crostini	
Baby Spinach Salad	21
warm bacon vinaigrette, roasted tomato, red onion, hard-boiled egg, almonds, feta	
Market Green Salad	19
fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette	
The Wedge	19
tomato, onion, blue cheese dressing, tomato vinaigrette - add slice of thick-cut maple bacon +8	

### TABLESIDE CAESAR SALAD

house-made croutons, shaved parmesan	21
available add-ons: slice of thick-cut maple bacon +8, chicken +8, beef tips +10, shrimp +14	

### SIGNATURE APPETIZERS

Tableside Traditional Beef Tartare*	42
bone marrow, black truffle, crostini	
Onion Rings on a Branding Iron	19
tower of sam adams beer-battered onion rings, served with smoked bbq aioli	
Fried Calamari	25
cherry peppers, lemon, pomodoro, garlic aioli	
Crispy Fried Brussels Sprouts	20
marcona almond, balsamic, pomegranate seeds	
Double Cut Maple Bacon	23
extra thick-cut bacon, black pepper maple glaze	
Imported Burrata & Prosciutto	25
roasted tomato, garlic crostini, figs, basil pistou	
Beef Tenderloin Carpaccio*	28
arugula, lemon, parmesan, pickled shallots, fried capers, calabrian chili aioli	
Jumbo Lump Crab Cake	29
jalapeño-citrus tartar sauce, apple fennel salad	
Baked Clams Casino	21
herb butter, bacon, herb crumbs	
Housemade Fresh Ricotta	18
olive oil, crystallized honey, sourdough toast	
Black Diamond Caviar	
warm blinis, egg, crème fraîche, red onion	
Kaluga Caviar*	140
Golden Osetra Caviar*	200

### PRIME PIE

house specialty chicken parmesan pizza-style with marinara, mozzarella & hot honey - serves 2-8	53
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### SEASONAL ENTRÉES

Roasted Half-Chicken	39
corn custard, haricots verts, bacon gastrique	
Stonington Scallops*	45
mashed cauliflower, roasted butternut & brussels sprouts, apple brandy sauce	
Slow-Braised Short Rib	45
cavatelli pasta, roasted mushrooms, cipollini, natural pan jus	
Spiced Double-Cut Pork Chop*	43
squash caponatta, cider demi-glaze, balsamic & lemon infused extra virgin olive oil	
Lamb Rib Chops*	60
garlic-herb marinated, roasted potato vegetable hash, cauliflower purée, mint pesto	
Faroe Island Salmon*	39
butternut squash purée, whiskey maple pecan glaze, roasted garlic fall potatoes, garlic green beans	
Connecticut Lobster	40 per lb
choice of roasted or steamed, 2 - 5lbs	
upgrade to crab-stuffed lobster +22	

# PRIME DINNER

## SALTBRICK PRIME

US PATENT NO. 7,998,517

18oz. 30-Day Dry-Aged Ribeye*	82
18oz. 55-Day Dry-Aged Ribeye*	89
18oz. 75-Day Dry-Aged Ribeye*	94
12oz. 40-Day Dry-Aged NY Strip*	79
20oz. 40-Day Dry-Aged T-Bone*	89
18oz. 35-Day Dry-Aged Bone-In New York Strip*	79
32oz. 40-Day Dry-Aged Cowboy Ribeye*	185
38oz. 40-Day Dry-Aged Porterhouse for two*	165
38oz. 55-Day Dry-Aged Ribeye for two*	192

We have been awarded a **UNITED STATES PATENT** for our dry-aging process, creating our signature beef known as **SALTBRICK PRIME.™**

We dry-age our USDA Prime-grade beef in a Himalayan salt-tiled aging room, right here at the restaurant. What makes our method so special? It allows for a longer aging time, the result of which is perfectly marbled, tender beef with a rich depth of flavors.

### MAKE YOUR HOUSE THE STEAKHOUSE

Take our raw Saltbrick Prime™ Dry-Aged steaks home, bring steakhouse-quality meats right to your own grill. Order with your server or visit saltbricksteaks.com to have them shipped nationwide.

## CLASSICS & FILETS

“Angry” Surf & Turf*	68
spiced 6oz. filet, whipped potato, haricots verts, shrimp scampi	
Steak Frites*	55
bavette, garlic butter, french fries, aioli	
14oz. Boneless Prime Grass-Fed Ribeye*	79
14oz. Prime New York Strip*	65
ROAST PRIME RIB*	
baked potato, au jus	
Classic Cut 12oz.	65
Prime Cut 16oz.	73
FILET MIGNON*	
Petite 6oz.	62
Traditional 8oz.	72
Classic 10oz.	82

## WAGYU BEEF

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

## CERTIFIED KOBE BEEF

Designated Registration Store (No. 1740)

Grade A5 M12 Kobe Filet Mignon\* 360

## FOR YOUR STEAK

### TOP HATS

Maytag Bleu Cheese	10
Caramelized Onions	6
Savory Garlic Butter	6
Crab Oscar with Asparagus & Bearnaise	25
Shrimp Scampi	15
Scallop Scampi	19
5oz. Cold Water Lobster Tail	29
Seared Foie Gras	30
Roasted Bone Marrow Butter	15

### SAUCES

6 EACH

Red Wine Bordelaise
Bearnaise
Horseradish Cream
Peppercorn
Chimichurri

## SIDES FOR SHARING 15 ea

Whipped Potatoes
chives
Fried Brussels Sprouts
bacon, maple pepper vinaigrette
Garlicky Baby Spinach
French Fries
BBQ-Braised Short Rib Mac & Cheese
sharp white cheddar, herb crumb
Roasted Asparagus
aged balsamic
Creamed Spinach
parmesan cheese
Baked Potato
butter and sour cream
Roasted Mushrooms & Caramelized Onions

EXECUTIVE CHEF  
GARY LAMOTHE

# STEAKHOUSE