

PRIME

LOBSTER

MONDAY NIGHT LOBSTER

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

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

LOBSTER ENTRÉES

select one - any 1.25lb. lobster

Steamed, Roasted, Deshelled, or 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

APPETIZERS

select one

Lobster Bisque
sherry, tarragon

Mini Lobster Tacos
new england lobster salad, mayo, tarragon, lime

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

ADD-ONS & UPGRADES

optional

Baked Crab Meat Stuffing +21

Surf & Turf +30
add an 6oz. filet

Twin Lobsters +20
add a second 1.25lb. lobster

2lb. Lobster +25
upgrade your 1.25lb. to 2lb.

DESSERTS

select one

Chocolate Fudge Cake
black cherry gelato, vanilla anglaise,
whipped cream

Classic Crème Brûlée

New York Style Cheesecake
graham cracker crust, strawberry-rhubarb compote,
whipped cream

Scoop of Gelato or Sorbet

*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

EXECUTIVE CHEF GARY LAMOTHE