

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

bacon cheddar mashed potatoes, garlic haricots verts, garlic herb jus

Faroe Island Salmon*

soy-honey-ginger glaze, ginger-cilantro scented rice, bok choy, carrots

Brined Double-Cut Pork Chop*

bourbon bbq glaze, cheddar whipped potato, fried red 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*

creamed roasted corn, smoked bacon, arugula, citrus gastrique

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