

PRIME

PRIMETIME DINNER

Three-Course Prix-Fixe Dinner \$85 Per Person

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

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

SEASONAL ENTRÉES

select one

Slow-Braised Short Rib

cavatelli pasta, roasted mushrooms, cipollini,
natural pan jus

Stonington Scallops*

mashed cauliflower, roasted butternut & brussels
sprouts, apple brandy sauce

Brined Double-Cut Pork Chop*

squash caponatta, cider demi-glace, balsamic & lemon
infused extra virgin olive oil

12oz. Classic Cut Roast Prime Rib*

baked potato, au jus - *upgrade to 16oz. Prime Cut +15*

6oz. Petite Filet Mignon*

*upgrade to 8oz. Traditional Filet Mignon +15
upgrade to 10oz. Classic Filet Mignon +25*

ADD-ONS

optional

5oz. Cold Water Lobster Tail

+29

Double-Cut Maple Bacon

+8

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

Side of Lobster Whipped Potatoes

+25

DESSERTS

select one

Chocolate Fudge Cake

black cherry gelato, vanilla anglaise, whipped cream

Classic Crème Brûlée

Scoop of Gelato or Sorbet

New York Cheesecake

bourbon pecan caramel, whipped cream

APPETIZERS

select one

The Wedge

tomato, onion, blue cheese dressing, tomato vinaigrette

Market Green Salad

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

New England Clam Chowder

smoked bacon, chives

Classic French Onion Soup

sweet vidalia onions, sherry, crostini

Baked Clams Casino

herb butter, bacon, herb crumbs

EXECUTIVE CHEF GARY LAMOTHE

*Please be advised that menu items may contain or have come in
contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish
or shellfish. Allergy information for all menu items is available through
your server. *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