THE EXECUTIVE

3 COURSES
65. per person

First Course
select one

CHOPPED SALAD • WEDGE SALAD • CAESAR SALAD
NEW ENGLAND CLAM CHOWDER • PRIME CHILI

Second Course
select one

7OZ FILET* roasted garlic
ROASTED SALMON* cauliflower purée, cipollini onion,
roasted cauliflower, pickled maitake mushroom
ROASTED CHICKEN creamed leeks, wild rice
VEGAN CAULIFLOWER “STEAK”

Escorts
select one

PROPERLY WHIPPED POTATOES
SAUTEED BROCCOLI • WILD MUSHROOMS
DECADENT MACARONI & CHEESE

Dessert
select one

BANANA CREAM PIE
CHOCOLATE CARAMEL CAKE

*An 18% gratuity will be included for parties of 6 or more in your final bill.
A 3% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We are happy to remove this charge upon request.
THE ASSOCIATE

3 COURSES
45. per person

First Course
select one
SHRIMP COCKTAIL • HOUSE-FLARED BACON
NEW ENGLAND CLAM CHOWDER • PRIME CHILI

Second Course
choice of sandwich or salad
SANDWICHES
CRISPY CHICKEN • BLACKENED FISH
LINZ HERITAGE ANGUS CHEESESTEAK
PRIME BURGER  ADD: thick-cut bacon 4. farm egg 3.

SALADS
all salads are served with grilled chicken
PROTEIN SUBSTITUTIONS: filet medallions 7
broiled wild salmon 6 • chilled lobster meat 7 • lump crab 6

PRIME CHOPPED
CAESAR
PRIME WEDGE

Dessert
select one
BANANA CREAM PIE
CHOCOLATE CARAMEL CAKE

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