



# PRIMETIME DINNER

3 COURSES FOR \$69 | AVAILABLE DAILY\*

ASK ABOUT OUR SOMMELIER-SELECTED RED & WHITE WINE SPECIALS

## STARTERS

CHOOSE ONE

### "WEDGE" IT OUT

iceberg, bacon, bleu cheese, tomato confit, crispy onion, everything bagel seed mix, chive, bleu dressing

### THE CAESAR <sup>GF</sup>

romaine hearts, parmesan crumb, chili oil, egg, lemon caesar  
- add white anchovies (+3)

### FRENCH ONION SOUP

sourdough croutons, three cheese

### NEW ENGLAND CLAM CHOWDER

smokey bacon, fresh herbs, allium oil

## ENTRÉES

CHOOSE ONE

### ROASTED HALF-CHICKEN <sup>GF</sup>

butternut mash, broccolini, brown butter chicken jus

### BLACKENED SALMON <sup>GF, DF</sup>

winter squash succotash, charred onion, lemon-thyme gastrique

### BEEF STROGANOFF

braised short rib, fusilli, boursin cheese, charred pearl onion, carrots, pickled celery

### GRILLED PORK CHOP <sup>GF</sup>

boursin whipped potatoes, hanguk-spiced carrots, pineapple maple gastrique

### 6oz. FILET MIGNON\* <sup>GF, DF</sup>

signature prime17 steak sauce, charred broccolini - *upgrade to Surf & Turf to add buttered cold-water lobster tail +20*

### 12oz. ROAST PRIME RIB\* <sup>GF, DF</sup>

baked potato, au jus - *upgrade baked potato to "loaded" to add pimento cheese, bacon & scallions +5*  
- *upgrade to 16oz. Prime Cut +10*

18oz. 30-DAY DRY-AGED RIBEYE\* <sup>GF, DF</sup> +25  
fresh greens

## DESSERTS

CHOOSE ONE

### CHOCOLATE FUDGE CAKE <sup>V</sup>

luxardo cherries, whipped cream

### SEASONAL SORBET <sup>V, VG, GF, DF</sup>

blood orange or lemon

### CRÈME BRÛLÉE CHEESECAKE <sup>V</sup>

orange curd, freeze-dried mandarin, whipped cream

PUMPKIN SPICED POT DE CRÈME <sup>V</sup> +5

valrhona chocolate, spiced walnuts, dulce de leche, vanilla cream

\*not available on holidays

EXECUTIVE CHEF ALEX CABRERA

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.

An 18% gratuity will be added to parties of 8 or more. This amount is at the discretion of management & may be adjusted on request. Thank you for your understanding.