



PRIMETIME DINNER

3 COURSES FOR \$49

AVAILABLE ALL NIGHT, SUNDAY - THURSDAY*

ASK ABOUT OUR SOMMELIER-SELECTED RED & WHITE WINE PAIRINGS - \$9

STARTERS

CHOOSE ONE

FRENCH ONION SOUP

sourdough croutons, three cheese

"WEDGE" IT OUT

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

THE CAESAR ^{GF}

romaine hearts, parmesan crumb, chili, egg, lemon caesar
- add white anchovies (+5),

ENTRÉES

CHOOSE ONE

ROASTED HALF-CHICKEN ^{GF}

corn succotash, brown butter, chorizo, cilantro

FLAME-BROILED COD ^{GF, DF}

roasted summer squash, lima bean & green tomato romesco, charred lemon

12oz. ROAST PRIME RIB* ^{GF, DF}

baked potato, au jus

8oz. FILET MIGNON* ^{GF, DF}

signature prime/7 steak sauce, asparagus

DESSERTS

CHOOSE ONE

CHOCOLATE FUDGE CAKE ^V

luxardo cherries, whipped cream

SEASONAL SORBET ^{V, VG, GF, DF}

two scoops of mango or lemon sorbet

CRÈME BRÛLÉE CHEESECAKE ^V

orange curd, freeze-dried mandarin, whipped 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..