

SMALL TALKS

TOGORASHI TUNA NACHOS

Togorashi dusted ahi tuna, crispy wontons, avocado, kimchi aioli, sesame **18**

MINI LOBSTER ROLLS

Butter poached Maine lobster, lemon chive aioli mini split top buns **22**

SEA SCALLOPS

Lemon, garlic sea scallops, creamy parmesan risotto **20**

LOLLIPOP LAMB CHOPS

French trimmed rack of lamb, herbs de provence, mint jelly **24**

GRILLED AVOCADOS

Mexican street corn salsa, queso fresco, arugula, micro cilantro **15**

ESCARGOT

Garlic herb butter, toasted brioche **14**

THE JOLLY

Marinated tenderloin tips, shrimp, andouille, apple, red and yellow peppers, smoked gouda, cream sauce, cavatappi **18**

PRIME MEATBALLS & POLENTA

House-made meatballs, creamy polenta, ricotta, rustic tomato sauce, fresh basil **16**

CRUSTS

THE FIG & PIG

Imported prosciutto, fig jam, caramelized onions, arugula, Maytag bleu cheese, hand pulled mozzarella, balsamic drizzle **20**

THE MARGHERITA

Rustic tomato sauce, hand pulled mozzarella, oven roasted tomatoes, basil **18**

THE GARDEN

Summer squash, mixed peppers, onions, artichoke hearts, roasted garlic, sweet drop peppers, pesto, lemon oil **18**

THE CHARCUTERIE

Rustic tomato sauce, fresh mozzarella, pepperoni, salami, imported prosciutto, Italian sausage **20**

THE VERANDA

SOUPS + SALADS

LOBSTER BISQUE

Lobster morsels, sherry 12

73 WEDGE

Oven roasted roma tomatoes, pickled red onions, Neuske's candied pepper bacon, roaring 40's bleu cheese, baby iceberg, bleu cheese vinaigrette 12

BUTTERNUT SQUASH CAPRESE

Bruleed butternut squash, truffle hand pulled burrata, aged balsamic 14

CAESAR

Parmesan brioche croutons, shaved pecorino, shaved parmesan, whole baby red romaine, white anchovy eggless Caesar 11

MODERN CLASSICS

GNOCCHI FUNGI E FROMAGE

Truffle, garlic cream, fresh gnocchi 26

POMEGRANATE OSSO BUCO

Braised veal osso buco, pomegranate wine sauce 32

SPINACH STUFFED CHICKEN

Marinated, grilled chicken breast, baby spinach, garlicky shitake mushrooms, sun dried tomatoes, provolone 28

DOVER SOLE MEUNIERIE

Sauteed Dover sole, lemon, butter, capers, parsley 44

A LA CARTE

PRIME NEW YORK

Boneless center cut 12 oz., hand sliced 58

PRIME COWBOY RIBEYE

Bone in ribeye 18 oz. 64

MISO SEA BASS

Chilean sea bass, miso, bok choy 38

SOUTH AFRICAN LOBSTER TAILS

Twin lobster tails, lemon garlic butter 46

CLASSIC ADDITIONS

BEARNAISE

DEMI GLACE

GREEN PEPPERCORN

LOBSTER TAIL 18

SCALLOPS 12