

starters

Blue Point Oysters on the half shell 2ea.

Fried Ravioli marinara sauce 16

Truffled Mac & Cheese 18

Lobster Mac & Cheese 24

Stuffed Risotto Balls 16

house oven dried tomatoes, asparagus, mushrooms & mozzarella

Organic Panko Chicken Fingers 16

Yellowfin Tuna Tartare 18

guacamole, wasabi aioli, sesame soy marinade

Ahi Tuna Tempura 18

wasabi mayo & ginger soy sauce

Imported Buffalo Burrata roast tomatoes 18

Apple Bacon Wrapped Shrimp chili glaze 18

Butternut Squash Ravioli 16

sage cream sauce

Fried Point Judith Calamari fried or arrabiata 18

Filet Mignon Spring Rolls honey sriracha 16

Florentine Spring Rolls spinach & feta 15

Avocado Spring Rolls sweet chili glaze 18

PEI Mussels wine, garlic, tomato, leeks, garlic crouton 16

Crispy Fish Tacos 15

beer-battered sea bass, pico de gallo, chipotle sour cream

Prime Short Rib Tacos

caramelized onion, mozzarella, cilantro, tomatillo salsa 18

Lobster Tacos

avocado, ed onion, shredded lettuce, chipotle cream sauce 20

oyster happy hour every day from 4pm – 6pm

\$1 blue point oysters \$7 wine & select whisky

Organic Chicken Orzo Soup

cup 5 bowl 7

French Onion Soup

9

Rustic Tomato Soup

parmesan crouton 9

Classic Caesar Salad 16

Add organic grilled chicken +6

Crunchy Ranch Organic Chicken Salad 22

american & gruyere cheese, tomato, onion, sanfords dressing

Hangar Steak Salad 30

organic greens, gorgonzola, roasted peppers, sanfords dressing

Grilled Calamari & Octopus Salad 26

bell pepper, tomato, onions, haricot verts, citrus vinaigrette

Pecan Crusted Organic Chicken Salad 22

apples, dried cranberries, cranberry aioli

& sesame-ginger dressing

Seared Yellowfin Tuna Salad 26

organic greens, stir-fry veggies, sesame-ginger dressing, wasabi aioli

Peasant Salad 16

finely diced romaine, imported feta, sanfords dressing

Chopped Cobb Salad 22

organic chicken, ham, bacon, avocado, gorgonzola & sliced egg

prime burgers

all burgers served with french fries

gluten free buns available

Gouda Stuffed Duck Burger 20

red onion, cajun aioli

Chipotle Burger 18

fontina, caramelized onions, chipotle aioli

Bistro Burger 18

pepper jack, applewood smoked bacon, cajun aioli

Black Truffle Burger melted fontina 20

sandwiches

all sandwiches served with organic blue tortilla chips

BBQ Berkshire Pulled Pork 18

Prime Skirt Steak Ciabatta 24

caramelized onions, swiss, cajun aioli

Grilled Chicken Avocado Club 18

applewood bacon, swiss, tomato & mayo

Crunchy Chicken Ranch Quesadilla 18

Pepper jack cheese, avocado, bacon, pico de gallo

DINNER

USDA prime steaks

*served with a choice of chicken orzo soup or organic field greens

10oz Filet Mignon	58
20oz Bone-In Ribeye	52
16oz Hangar Steak	38
16oz Skirt Steak	46

all steaks served with a choice of
one side dish below (see bottom)

available sauces

béarnaise, au poivre, chimichurri

enhancements

wild mushrooms / gorgonzola crust / truffle butter +3

entrees

*served with a choice of chicken orzo soup or organic field greens

Bucatini Carbonara 24	Rigatoni with Chicken 26
Linguini with Stuffed Meatballs 26	organic chicken, house oven dried tomato cream sauce
mozzarella stuffed meatballs, cilantro cream sauce	Wild Mushroom & Truffle Risotto 26
Wild Mushroom Ravioli 26	Mini Shells with Italian Sausage 24
porcini, portobello & oyster mushrooms, truffle cream sauce	broccoli rabe, shaved garlic, tomato cream sauce
Vegetable Paella 24	Lobster Ravioli 32
roasted seasonal vegetables, mushrooms, sweet potato, organic red quinoa	north atlantic lobster, sherry cream sauce
Braised Short Rib Cavatelli 29	Seafood Risotto 30
baked with mushrooms, pearl onions, whipped ricotta	shrimp, calamari, shellfish broth, vegetable mire poix
Irish Organic Salmon 29	Pan Roasted Organic Chicken 26
lemon cous cous, rustic garden vegetables, tomatoes, capers, white wine sauce	roasted yukon gold potatoes, artichokes, tomato concasse
Teriyaki Chicken 26	Chicken Parmigiana 26
organic chicken, jasmine rice, avocado, stir-fried vegetables	organic chicken, served with linguini marinara
	Sesame Crusted Yellowfin Tuna 30
	shaved brussels sprouts, enoki mushrooms, peppers, carrots, jasmine rice, soy-ginger broth

Blackened Prime Ribeye Steak 52

Cast iron seared, 20oz bone in prime ribeye,
sweet potato au gratin.

sides

French Fries 6	Truffle Fries 9	Creamed Spinach 7
Sweet Potato Fries 8		Toasted Broccoli with Garlic Cloves 7
Whipped Idaho Potatoes 6		Charred Brussel Sprouts 9
Grilled Asparagus 8		balsamic, pancetta, pearl onion

Executive Chef: EZEQUIEL MEJIA

*consuming raw or undercooked foods increases your chance of food borne illness

*GLUTEN FREE brown rice penne available as a substitute on all pasta dishes and Bun

*please inform your server of any allergies you may have

*A 20% gratuity will be added to parties of six (6) or more