



STARTERS

BLUE POINT OYSTERS on the half shell	2. ⁵⁰ <i>per</i>	HOUSE TRUFFLED GNOCCHI truffle-parmesan cream sauce	16
FRIED RAVIOLI marinara sauce	16	BUTTERNUT SQUASH RAVIOLI sage cream sauce	18
TRUFFLED MAC & CHEESE	18	FRIED POINT JUDITH CALAMARI fried or arrabiata	20
LOBSTER MAC & CHEESE	28	FILET MIGNON SPRING ROLLS honey sriracha	18
ORGANIC PANKO CHICKEN FINGERS honey mustard	18	FLORENTINE SPRING ROLLS herbed spinach & feta	16
YELLOWFIN TUNA TARTARE guacamole, wasabi aioli, sesame-soy marinade	20	AVOCADO SPRING ROLLS sweet chili glaze	18
AHI TUNA TEMPURA wasabi mayo & ginger soy sauce	20	P.E.I. MUSSELS wine, garlic, tomato, leeks, garlic crouton	18
IMPORTED BUFFALO BURRATA house oven dried tomato	18	CRISPY FISH TACOS beer-battered sea bass, pico, chipotle sour cream	16

★ **OYSTER HAPPY HOUR** ★
MON-THUR, 4-7PM • FRI, 12-7PM
\$1.⁵⁰ Blue Point Oysters • \$8 Select Wine • \$7 Select Whiskey

SOUP

ORGANIC CHICKEN ORZO	8
FRENCH ONION	12
RUSTIC TOMATO parmesan crouton	10

SALADS

CLASSIC CAESAR Add organic grilled chicken +\$8	16
CRUNCHY RANCH ORGANIC CHICKEN american & gruyere cheese, tomato, onions, sanfords dressing	24
PRIME HANGAR STEAK organic greens, gorgonzola, roasted peppers, sanfords dressing	34
PECAN CRUSTED ORGANIC CHICKEN apples, dried cranberries, cranberry aioli, sesame-ginger dressing	24
SEARED YELLOWFIN TUNA organic greens, stir-fry vegetables, wasabi aioli, sesame-ginger dressing	28
PEASANT finely diced romaine, imported feta, sanfords dressing	16
CHOPPED COBB organic chicken, ham, bacon, avocado, gorgonzola & sliced egg	24

HANDHELDS

Served with Organic Blue Corn Tortilla Chips

PRIME SKIRT STEAK CIABATTA caramelized onions, swiss, cajun aioli	26
BBQ BERKSHIRE PULLED PORK	18
GRILLED CHICKEN AVOCADO CLUB applewood bacon, swiss, tomato & mayo	22
CRUNCHY CHICKEN RANCH QUESADILLA pepper jack cheese, bacon, avocado, pico de gallo	18

★ **PRIME BURGERS** ★
1/2 pound house blend, served with French Fries
~ Gluten Free Buns Available ~

BISTRO applewood smoked bacon, pepper jack, cajun aioli	20
CHIPOTLE fontina, caramelized onions, chipotle aioli	20
BLACK TRUFFLE melted fontina	20

**A 20% gratuity will be added to parties of six (6) or more. July 2024 v1 - P+C*



★★★ **USDA PRIME STEAKS & CHOPS** ★★★

FILET MIGNON <i>10oz</i>	58
WAGYU BAVETTE <i>8oz, Snake River Farms</i>	58
RIBEYE <i>Bone-In, 20oz</i>	62
HANGAR STEAK <i>16oz</i>	38
SKIRT STEAK <i>16oz</i>	46
DRY AGED N.Y. STRIP <i>18oz, Bone-In, aged for 28 days</i>	58

**ALL STEAKS & CHOPS SERVED
WITH A CHOICE OF ONE SIDE DISH**
(see SIDES below)

AVAILABLE SAUCES
Béarnaise, Au Poivre, Chimichurri

ENHANCEMENTS
Wild Mushrooms, Gorgonzola Crust,
Truffle Butter +\$5

SPECIALTIES

PAN ROASTED ORGANIC CHICKEN **28**
giannone farms, roasted yukon gold potatoes,
artichokes, tomato concasse

PRIME SHORT RIB CAVATELLI **32**
baked with mushrooms, pearl onions, whipped ricotta

WILD MUSHROOM RAVIOLI **26**
porcini, portobello & oyster mushrooms,
truffle cream sauce

★ **BONE-IN VEAL CHOP** ★ **42**
16oz, grilled with one side, milanese or parmigiana with pasta

RIGATONI *with* **ORGANIC CHICKEN** **26**
house oven dried tomato cream sauce

ORGANIC CHICKEN MILANESE **28**
grape tomatoes, baby arugula, shaved onions

TERIYAKI CHICKEN **28**
organic chicken, jasmine rice, avocado,
stir-fried vegetables

CHICKEN PARMIGIANA **28**
organic chicken, linguini marinara

**WILD MUSHROOM
& TRUFFLE RISOTTO** **26**

MINI SHELLS *with* **ITALIAN SAUSAGE** **26**
broccoli rabe, shaved garlic, tomato cream sauce

LOBSTER RAVIOLI **34**
north atlantic lobster, sherry cream sauce

SEAFOOD RISOTTO **32**
shrimp, calamari, shellfish broth, vegetable mire poix

IRISH ORGANIC SALMON **30**
lemon cous cous, rustic seasonal vegetables,
tomatoes, capers, white wine sauce

**SESAME CRUSTED
YELLOWFIN TUNA** **30**
shaved seasonal vegetables, jasmine rice, soy-ginger broth

★ **BLACKENED PRIME RIBEYE** ★ **62**
20oz, cast ironed seared, bone-in, sweet potato au gratin

VEGETABLE PAELLA **28**
roasted seasonal vegetables, mushrooms,
sweet potato, organic red quinoa - gf

SIDES

FRENCH FRIES	8
TRUFFLE PARMESAN FRIES	12
SWEET POTATO FRIES	10
WHIPPED IDAHO POTATOES	8
FRENCH FRIED ONIONS	8

CREAMED SPINACH	10
GRILLED ASPARAGUS	12
TOASTED BROCCOLI roasted garlic	10
SWEET CORN	8
CHARRED BRUSSELS SPROUTS pancetta, peaaons, balsamic	12

EXECUTIVE CHEF EZEQUIEL MEJIA

**Consuming raw or undercooked foods increases your chance of food borne illness. *Please inform your server of any allergies you may have.
Gluten Free brown rice penne available as a substitute on all pasta dishes.