



STARTERS

AVOCADO SPRING ROLLS sweet chili glaze	18	HOUSE TRUFFLED GNOCCHI truffle-parmesan cream sauce	16
BLUE POINT OYSTERS on the half shell	2.50 Per	FRIED RAVIOLI marinara sauce	16
YELLOWFIN TUNA TARTARE	20	FRIED POINT JUDITH CALAMARI fried or arrabiata	20
IMPORTED BUFFALO BURRATA oven roasted tomatoes	18	FILET MIGNON SPRING ROLLS honey sriracha	18
STUFFED RISOTTO BALLS oven dried tomatoes, asparagus, mushrooms, mozzarella	16	FLORENTINE SPRING ROLLS spinach & feta	16
BUTTERNUT SQUASH RAVIOLI sage cream sauce	18	ORGANIC PANKO CHICKEN FINGERS	18
TRUFFLED MAC & CHEESE	18	AHI TUNA TEMPURA wasabi mayo & ginger soy sauce	18
		LOBSTER MAC & CHEESE	28

★ OYSTER HAPPY HOUR ★

MON-THUR 4-7PM • FRI 12-7PM

\$1.50 BLUE POINT OYSTERS
\$8 SELECT WINE
\$7 SELECT WHISKEY

MAKE IT BOOZY...

ADD +\$15 TO ANY DISH
Includes Two Cocktails From Below

MIMOSA • BELLINI • KIR ROYALE
SCREWDRIVER • BLOODY MARY

SKILLETS

24

All Skillets Served with Poached Eggs

FRESH CORNED BEEF HASH
housemade

PRIME SKIRT STEAK
potatoes, peppers & onions, gruyere

SWEET CHORIZO HASH
sweet potato, grilled onion, guacamole

CANTINA

CRISPY FISH TACOS - 15
sea bass, pico de gallo, chipotle sour cream

SHORT RIB TACOS - 18
caramelized onions, mozzarella,
shredded lettuce, chipotle sour cream

CARNE ASADA TACOS - 18
skirt steak, onions, chipotle sour cream, cilantro

CRUNCHY CHICKEN RANCH - 18
QUESADILLA
pepper jack cheese, bacon, avocado, pico de gallo

BENEDICTS

CLASSIC - 24
smokehouse bacon, poached eggs,
toasted english muffin, hollandaise sauce

LUMP CRAB CAKE - 26
market fresh

SMOKED SALMON - 26
wild sourced

TWO ORGANIC EGGS with bacon, smoked ham, sausage, turkey bacon or sausage	16	ORGANIC EGG FRITTATA zucchini, ricotta, tomato, pesto	18
ORGANIC OMELET <i>your way, 3 eggs</i> MEATS: bacon, ham, sausage, turkey bacon, turkey sausage, chorizo, andouille VEGGIES: spinach, tomato, onion, mushroom, bell pepper CHEESE: mozzarella, swiss, cheddar, american, pepper jack, feta, fontina	18	TRUFFLED FRIED EGG CIABATTA applewood bacon, fontina, tomato, truffle butter & oil	18
ANDOUILLE SAUSAGE QUESADILLA scrambled eggs, swiss, avocado, peppers, onions, tomato	18	AVOCADO TOAST with poached egg	16
CHORIZO EGG WRAP avocado, pepper jack, tomato, peppers & onions	18	BIG BOY BREAKFAST two eggs any style, choice of: bacon, ham, or sausage choose - french toast, pancakes or waffles	26
S'MORES PANCAKES <i>or</i> WAFFLES nutella, graham cracker, maple syrup, mini marshmallows	16	CHILAQUILES VERDES pulled organic chicken, eggs, avocado, queso fresco, shredded tortilla, sour cream	24
PRIME HANGAR STEAK & EGGS house chimichurri, truffle-parmesan fries	38	CINNAMON & PECAN FRENCH TOAST warm maple & blueberry compote	18
FRENCH TOAST PANINI caramelized bananas, crushed pecans, maple syrup	18	PEANUT BUTTER, BANANA PANCAKES	18
CRISPY DUCK CONFIT & WAFFLES crispy duck confit, sweet plantains, maple syrup	20	BREAKFAST BURRITO scrambled eggs, chorizo, queso fresco, avocado, rice, grilled tomato, onion, jalapeño	18



HAND CRAFTED

Served with Organic Blue Tortilla Chips or French Fries

SANFORDS WRAP	organic chicken, bacon, swiss, lettuce, tomato, onions, honey mustard	20
CRUNCHY CHICKEN RANCH WRAP	crispy chicken, swiss, cheddar, onions, ranch	20
YELLOWFIN TUNA WRAP	seared tuna, avocado, tomato, onion, sesame-ginger aioli	22
CRUNCHY THAI CHICKEN WRAP	panko chicken, avocado, fontina, onion, sesame-ginger	20
GRILLED CHICKEN AVOCADO CLUB	applewood bacon, swiss, tomato & mayo	22
BBQ BERKSHIRE PULLED PORK	brioche bun, housemade bbq sauce	18
PRIME SKIRT STEAK CIABATTA	caramelized onions, swiss, cajun aioli	28

SOUP

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

SALADS

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

MAINS

PAN ROASTED ORGANIC CHICKEN	22
roasted yukon gold potatoes, artichokes, tomato concasse	
CHICKEN MILANESE	22
organic, grape tomatoes, baby arugula, shaved onions	
LOBSTER RAVIOLI	30
north atlantic lobster, sherry cream sauce	
RIGATONI <i>with</i> CHICKEN	22
house oven dried tomato cream sauce	
TERIYAKI CHICKEN	22
organic chicken, avocado, stir fried veggies, jasmin rice	
IRISH ORGANIC SALMON	24
lemon cous cous, rustic seasonal vegetables, tomatoes, capers, white wine sauce	
MINI SHELLS <i>with</i> ITALIAN SAUSAGE	20
broccoli rabe, shaved garlic, tomato cream sauce	
CHICKEN PARMIGIANA	22
organic chicken, served with linguini marinara	
WILD MUSHROOM RAVIOLI	22
porcini, portobello & oyster mushrooms, truffle cream sauce	
SESAME CRUSTED YELLOWFIN TUNA	28
shaved seasonal vegetables, jasmine rice, soy-ginger broth	
BRAISED SHORT RIB CAVATELLI	26
baked with mushrooms, pearl onions, whipped ricotta	

★★★ PRIME BURGERS ★★★

1/2 pound house blend, served with French Fries

~ Gluten Free Buns Available ~

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

EXECUTIVE CHEF EZEQUIEL MEJIA

**Please inform your server of any allergies you may have. **A 20% gratuity will be added to parties of six (6) or more. July 2024 v1 - P+C*