

# PRIME ITALIAN STEAKHOUSE

## Steak & Lobster Special

*Served with house-made bread*

### APPETIZER

#### **Spinach Wontons**

*creamed spinach, mushroom, serrano & gorgonzola cream*

#### **Tuna Tartare**

*avocado, cucumber, wasabi & sweet thai chili*

#### **Arancini**

*fried risotto ball, corn, serrano, red bell pepper, parmesan, scampi and marinara*

#### **Bruschetta**

*tomatoes, garlic, basil, olive oil, parmesan & balsamic*

#### **Shrimp Stuffed Mushrooms**

*bell pepper, parmesan, scampi \*\$2*

#### **Filet Chile Relleno**

*filet, jack cheese, spinach, basil, rosemary, sour cream & chipotle \*\$3*

#### **Bacon Wrapped Shrimp**

*spinach risotto, mango salsa & sweet vermouth cream \*\$4*

### SOUP OR SALAD

#### **Prime Caesar**

*romaine, grilled corn, fennel, red onion, white cheddar, croutons & caesar dressing*

#### **Steakhouse Wedge**

*iceberg wedge, hickory bacon, tomato, red onion & blue cheese dressing \*\$2*

#### **Italian Wedding Soup**

*celery, onion, tomatoes, spinach, dill, basil, & meatballs \*\$3*

#### **Shrimp & Corn Chowder**

*herbs, potatoes, & bacon \*\$3*

### ENTREE

#### **All Entrees Served with Lobster Tail**

#### **8oz Baseball Chateau USDA Prime**

*cheese and potato cake with blue cheese marsala \$69*

#### **16oz Chef's Specialty New York Strip**

*black pepper crusted, mushrooms, rosemary, thyme, creamed horseradish \$75*

#### **10oz Filet Mignon**

*pinot noir demi-glace \$79*

#### **Ribeye 16oz**

*mushrooms, onions & brandy black peppercorn \$79*

### SIDE

#### **Garlic Mashed**

#### **Fettuccine Alfredo**

#### **Garlic & Herb Linguine**

#### **Creamed Spinach**

#### **Vegetable Sauté**

#### **Basil Mac & Cheese \*\$3**

#### **Grilled Brussels Sprout, Port Wine Reduction, Dates and Shaved Parmesan \*\$3**

#### **Loaded Garlic Mashed with Cheese, Bacon and Chives \*\$4**

#### **Baked Potato with Butter, Sour Cream & Chives \*\$4**