

# PRIME<sup>®</sup>

AN AMERICAN KITCHEN & BAR

## FIRST COURSE

*choose one*

### shrimp cocktail

5 shrimp, cocktail sauce

### burrata

walnut xo sauce, pickled raisins frisée

### gnocchi parmesan

white-truffle sauce

### shrimp & lobster wontons

pan seared hoisin glaze, miso mustard

### red roof roll

shrimp, avocado, topped with spicy tuna, spicy mayo, eel sauce

## SECOND COURSE

*for everyone*

### long island green salad

radish, fennel, lemon chardonnay vinaigrette, herbed breadcrumbs

## THIRD COURSE

*choose one*

### 12 oz filet mignon

### 16 oz delmonico steak

### roasted half chicken

white bean "cacio e pepe", arugula, parmesan, cured lemon

### hudson valley steelhead salmon

shaved brussels sprouts, crispy potato, bearnaise sauce

## SIDE DISHES

*all included, family style*

mashed potatoes, creamed spinach,  
grilled asparagus, mac & cheese

## FOURTH COURSE

*choose one*

### junior's fudge cake

whipped cream

### cheesecake

salted caramel apple, sesame crumble

### seasonal cakes

whipped cream

**\$75\***

*per person*

## FIRST COURSE

*choose one*

### mini plateau

1 kumamoto oyster, 1 bluepoint oyster,  
2 shrimp cocktail, 2 clams, cocktail sauce lemon

### crab cake

celery root remoulade

### gnocchi parmesan

white-truffle sauce

### lobster cocktail

half 1¼ lb lobster, cocktail sauce lemon

### montauk roll

spicy tuna, avocado, tempura crunch, lobster top, yuzu mayo, eel sauce

## SECOND COURSE

*for everyone*

### long island green salad

radish, fennel, lemon chardonnay vinaigrette, herbed breadcrumbs

## THIRD COURSE

*choose one*

### 12 oz filet mignon

### 16 oz usda prime dry aged new york strip

### 20 oz usda prime dry aged t-bone

### hudson valley steelhead salmon

shaved brussels sprouts, crispy potato, bearnaise sauce

### market fish

seasonal prep

## SIDE DISHES

*all included, family style*

mashed potatoes, creamed spinach,  
grilled asparagus, mac & cheese

## FOURTH COURSE

*choose one*

### junior's fudge cake

whipped cream

### cheesecake

salted caramel apple, sesame crumble

### seasonal cakes

whipped cream

**\$90\***

*per person*

## UPGRADES FOR THE TABLE

### sushi platter \$125.00

2ea. spicy tuna, 2ea. starr roll, 2ea. crab &  
yellowtail rolls, 2ea. california rolls

### prime grand plateau

\$190.00 per tower

### large format steaks "for the table"

porterhouse \$125.00 | ribeye \$89.00

*\*Price is per person and does not include tax, tip, or alcohol.*

10.22.20