

PRIME®

AN AMERICAN KITCHEN & BAR

FIRST COURSE

for everyone

long island green salad

radish, fennel, lemon chardonnay vinaigrette, herbed breadcrumbs

SECOND 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

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

\$85*

per person

FIRST COURSE

for everyone

long island green salad

radish, fennel, lemon chardonnay vinaigrette, herbed breadcrumbs

SECOND 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

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

\$105*

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