

STEAK & LOBSTER SPECIAL

Served with house-made bread

APPETIZER

Tuna Tartare

avocado, cucumber, wasabi & sweet thai chili

Bruschetta

garlic, basil, olive oil, parmesan & balsamic

Shrimp Stuffed Mushrooms

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

Bacon Wrapped Shrimp

*spinach risotto, mango salsa & sweet vermouth cream *\$3*

Filet Chile Relleno

*filet, jack, spinach, basil, rosemary, sour cream & chipotle *\$4*

SOUP OR SALAD

Prime Caesar

tomatoes, green onions, parmesan, croutons & caesar dressing

Steakhouse Wedge

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

Beet Salad

*walnuts, mandarin oranges, red onion, avocado, gorgonzola & honey balsamic dressing *\$2*

Italian Wedding Soup

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

Shrimp & Corn Chowder

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

STEAK & 10oz LOBSTER TAIL

8oz Baseball Chateau *USDA Prime*

cheese and potato cake with blue cheese marsala \$75

16oz Chef's Specialty New York Strip

black pepper crusted, mushrooms, rosemary, thyme, creamed horseradish \$89

10oz Filet Mignon

pinot noir demi-glace \$99

16oz Ribeye

mushrooms, onions & brandy black peppercorn \$99

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