



LUNCH SPECIALS

Shrimp Cocktail	22
New England Clam Chowder smoked bacon, chives	15
Market Green Salad fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette	15
The Wedge tomato, onion, blue cheese dressing, tomato vinaigrette <i>add slice of thick-cut candied bacon +5</i>	15
Traditional Caesar Salad house-made croutons, shaved parmesan <i>add chicken +6; add beef tips +6; add white anchovies +5</i>	15
Chicken Parmesan Sandwich mozzarella, parmigiano reggiano, french fries	18
Prime Steakhouse Burger* cheddar, provolone, steak sauce aioli, pickles, grilled onions, bacon, lettuce, tomato, french fries	18
Petite Filet & Wedge Salad* tomato, onion, blue cheese dressing, tomato vinaigrette	25
Pasta Primavera pomodoro, vegetables, choice of shrimp or chicken	25
French Dip Sandwich swiss, au jus, french fries	20
STEAKS <i>all served with a side of fries & house-made steak sauce</i>	
18oz. 30-Day Dry-Aged Ribeye*	56
18oz. 55-Day Dry-Aged Ribeye*	62
14oz. New York Strip*	42
8oz. Filet Mignon*	52

EXECUTIVE CHEF GARY LAMOTHE

**Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*