

# Dinner Menu 

## Appetizers/Sharing

## Cheese Board

## 25

Grilled breads, Crackers white grapes, three select cheeses, grain mustard, spiced pecans, apricot marmalade.

Hummus 10
Carrots, Celery, fried pita, olive oil.

## Steak Bites 22

Tenderloin bites, wild mushrooms, onions, demi.

Flash Fried Mediterranean Calamari 18
Pepperoncini, black olives, gremolata.

Shrimp Cocktail 21
Cocktail sauce, lemon wedges.

Crab \& Lobster Cake 22
Dynamite Aioli, Asian Coleslaw.

## Poutine Quebecoise 11

House cut French fries, gravy, cheese curds.

## Spianata Bread 6

Olive Oil

## Soups/Salads

## Signature Lobster Bisque Tableside 15

## Beet Salad 15

Roasted red and yellow beets, arugula, goat cheese, candied walnuts, shaved fennel, calamansi.

## Wedge 14

Bacon bits, blue cheese dressing, watermelon radish, tomato.

## Caesar <br> 10

Romaine lettuce shaved parmesan and crisp croutons.

## Pastas/Seafood/Vegan

## Tagliatelle San Marino 22

100-year-old family recipe, tomato meat sauce.

## Chicken Jerusalem Linguini 29

Pan seared, lemon butter caper cream, artichokes, rolled linguine.

## Chicken Marsala 32

Linguini, mushrooms, mixed vegetables

## Barramundi <br> 33

Mixed grain tabbouleh, Mediterranean herb butter.

## Grilled Salmon Filet 32

Lemon Grass Risotto, snap peas, summer squash, hearts of palm, leek sauce.

## Twin Lobster Tails 65

Clarified butter, mashed potatoes, asparagus.

## Brodetto Fabbri Market Price

Oceanic broth, calamari, shrimp, mussels, clams, grilled Spianata bread.

## Eggplant Primavera <br> 28

Pesto, snap peas, red peppers, asparagus, eggplant

## Steaks and Meat Entrees

All steaks dressed in whipped potato and grilled asparagus
8oz Filet Mignon ..... 59
$140 z$ New York Strip ..... 49
16 oz Ribeye Steak ..... 58
24 oz Porterhouse ..... 95
Cumin Lamb Pappardelle ..... 32Dark pickled mustard seeds, black Urfa chili, cilantro.
Braised Beef Ribs ..... 34Brown ale and tallow, caramelized root vegetables.
Chef's Prime Burger ..... 21
Zip Sauce ..... 4
Peppercorn Sauce ..... 4
Bordelaise ..... 4
Lobster Mac N Cheese ..... 11
Creamed Spinach ..... 7
Garlic Mashed Potato ..... 7
Grilled Asparagus ..... 8
Truffle Fries ..... 7
Sauteed Wild Mushrooms ..... 9
Lobster Tail 50z ..... 15
Sharp aged white Irish cheddar, truffle aioli, pickle spear. Seasoned French Fries.
Add To Steaks

## Desserts

Caramel Crème Brulé ..... 13Mixed berries
Key Lime Pie ..... 13
Coconut dulce, graham cracker
New York Cheesecake ..... 12
Mixed berries compote
Lava Cake ..... 14Vanilla Ice Cream
Vanilla Bean Ice Cream ..... 8

Consuming undercooked meats or eggs may increase your risk of foodborne illness

