



Restaurant Week

MENU

\$59 PER PERSON

APPETIZER

Choice Of:

CEASAR SALAD

local sweet gem, homemade caesar dressing, imported white anchovies, parmigiano reggiano, truffle herb croutons
G.F. – no croutons or crostin

BLT WEDGE

local baby iceberg lettuce, Maytag Farms blue cheese, cherry tomatoes, red onion, smoked bacon, blue cheese dressing

CRISPY CALAMARI & SHISHITO PEPPERS

housemade marinara, chipotle aioli

TOMATO BISQUE SOUP

roasted tomatoes, fresh herbs, and a touch of cream

BRUSCHETTA

organic heirloom tomatoes, e.v.o.o, ciabatta

SIDE ADD ONS:

BRUSSELS SPROUTS	\$14
pancetta, goat cheese, balsamic glaze	
PARMESAN TRUFFLE FRENCH FRIES (G.F.)	\$16
CREAM OF SPINACH (G.F.)	\$12
SAUTEED SPINACH (G.F.)	\$12
ELOTE	\$14
cream, bell pepper, parmesan reggiano	
WILD MUSHROOMS (G.F.)	\$12
GRILLED ASPARAGUS	\$17
bearnaise sauce	
LOBSTER MAC AND CHEESE	\$38
TRUFFLE MAC AND CHEESE	\$24
MASHED POTATOES	\$12
LOADED BAKED POTATO	\$14
CREAM HORSERADISH (G.F.)	\$3
BEARNAISE	\$3
JUMBO SHRIMP SCAMPI	\$25
TRUFFLE BUTTER (G.F.)	\$4
6OZ WILD AUSTRALIAN LOBSTER TAIL	\$39
BEEF BONE BORDELAISE (G.F.)	\$3
CARAMELIZED ONION	\$5
CHIMICHURRI (G.F.)	\$3

\$69 PER PERSON | 2 PEOPLE MINIMUM

THE SIGNATURE PRIME EXPERIENCE

All Steaks are G.F.

RIBEYE

6oz; 36 days dry aged

NY STRIP

6oz; 21 days dry aged

FLANK STEAK 6oz

AUSTRALIAN LAMB CHOPS

2 Chops

DESSERT

To Share:

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

ADD ONS:

3 oz Australian Wagyu +\$40 | 3 oz Japanese + \$120

ENTREE

Choice Of:

LINGUINE AL PESTO

jumbo shrimp, sundried tomatoes, pesto

ROASTED BONE-IN CHICKEN BREAST (G.F.)

pancetta fingerling potatoes, roasted shallots, tomato coulis
rosemary, champagne herb a jus

WILD ISLE'S KING SALMON (G.F.)

pancetta potato puree, sauteed spinach, delicate beurre blanc

USDA PRIME N.Y. +\$10 (G.F.)

TRUFFLE GNOCCHI (VEG)

stuffed ricotta gnocchi, parmesan reggiano sauce, black truffle

DESSERT

To Share:

CHOCOLATE HAZELNUT MOUSSE CAKE

candied pecans, chocolate leaf

LIMONCELLO CAKE

BERRY TARTE (G.F.)

WINE SUGGESTION \$29

A Duo of Red and White Italian Indigenous Wines,
recommended for your dinner.

BLACKOUT DATES
JANUARY 26TH, JANUARY 27TH