



Rosemary French Fries

Vegetables

Pasta & Sauce

**Happy Valentines
Day!**

Appetizers

Calamari \$8

with red peppers and chipotle aioli

Fresh Mussels \$9

with lemon butter, garlic,
tomato, white wine and basil

Asian Pierogies \$8

with Thai chili sauce and Asian slaw

Sautéed Shrimp Scampi \$16

Sauerkraut Balls \$7

Pepperoni Bread \$9

Giant Shrimp Cocktail \$16

Escargot \$10

tender juicy escargot traditionally
prepared in garlic, butter, & asiago

Sides

Baked Potato

Garlic Mashed

Entrées

Add a Lobster Tail to any entrée for \$19

8 oz. Filet Mignon \$27

with a traditional demi glaze

Prime Rib

Regular (12oz.) \$23

Extra Cut (16oz.) \$28

Pan Seared Walleye \$19

served with savory bacon leek glaze

Prime 12 oz. Pork Chop \$19

french boned & broiled with either honey
& thyme or sundried tomato and
rosemary compound butter

Hand Cut Strip Steak

12oz. \$21

16oz. \$28

Stuffed Scrod \$16

stuffed with crab stuffing

Pan Seared Salmon \$17

in a balsamic raspberry reduction

Creamy Parmesan Scallops

\$20

over vegetable orzo pasta

Shrimp Alfredo \$18

grilled & seasoned shrimp in classic
Alfredo sauce over linguini

Lobster Ravioli Putanesca \$18

Handmade ravioli filled with sweet claw
lobster, served in traditional putanesca
sauce and fresh lemon

Chicken Breast Florentine \$15

served with fresh spinach and goat cheese

Pasta Pomodoro \$15

Pasta sautéed with tomato, olives, fresh spinach, shallots, garlic and feta cheese

Parmesan \$15

Choice of chicken or eggplant over linguini with marinara and a mozzarella cap

Champagne Chicken \$16

Pan Seared and Coated with a Brut champagne, tomatoes, asparagus, shallots, and garlic in a light cream sauce over angel hair pasta

"93" Marsala \$20

Prime's signature 12oz pork chop prepared in a Marsala wine sauce

Braised Short Ribs \$21

A classic short rib braised in a sweet BBQ and served over mashed sweet potatoes

Baked Swiss Steak \$15