

RAW BAR

Kumamoto Oysters 4.00 each

Blue Point Oyster 3.50 each

Shrimp Cocktail 21

Four pieces shrimp with cocktail sauce

Tuna Tartare 23

Yellowfin tuna, shallot, jalapeno,
avocado, sea salt

ANTIPASTI

Clams Oreganata 14

Half shelled baked clams

Mussels 19

Light red sauce, diced jalapeno and fresh basil

Calamari 16

Lightly fried Rings of fresh local squid

Sea Scallops 24 Cauliflower, capers, and
pistachio vinaigrette

Octopus 24

Grilled; sashimi quality, peppers, onion and capers

Crab Cake 24

Jumbo lump crab served with remoulade

Applewood Smoked Bacon 14

Drizzled with Vermont spicy syrup

Meatballs 16

Slowly cooked veal meatballs

SOUP

Onion Soup 12

Traditional Onion Soup

Minestrone Soup 12

INSALATE

Caprese 17

Buffalo mozzarella, tomato, basil

Burrata & Prosciutto 24

Creamy imported mozzarella, prosciutto di Parma

Arugula & Parmigiano 15

Cherry tomatoes, arugula, shaved Parmigiano Reggiano cheese,
lemon vinaigrette

Tomato Salad 24

Beefsteak tomatoes, red onion, green bell peppers, cucumber,
mozzarella, champagne oregano vinaigrette

Caesar Salad 15

Romaine lettuce, Caesar dressing, croutons, parmigiana cheese

PASTA

Linguine Ai Gamberi 31

Jumbo shrimp, garlic, EVOO

Linguine Alle Vongole 26

Manila clams, white wine sauce

Spaghetti with Lobster 45

Tomato, chili flake and basil

Spaghetti Carbonara 25

Guanciale (pork cheek), egg and Pecorino Romano cheese

Pappardelle Al Ragù 28

Al Ragù Meat, House made Pappardelle and Ricotta

Cheese

Macaroni 25

Broccoli rabe, sausage and broccoli rabe pesto

Frutti di Mare 31

Fettuccine, mussels, squid, shrimp, and cherry tomatoes

SECONDI

Tuna 40

Sesame crusted and served with sautéed spinach

Salmon 33

Braised escarole, butter beans and tomato confit

Halibut 40

Pan seared, manila clams, fingerling potatoes, tomato
confit,crispy pancetta, white wine sauce

Branzino 36

Mediterranean Sea bass pan seared

with fingerling potatoes, fennel, onion and mint

Chicken Parmigiana 31

Breaded organic chicken breast,
tomato, fresh mozzarella

Chicken Diavolo 34

Organic chicken, spicy cherry peppers and sautéed spinach

Berkshire Pork Chop 37

Smashed sunchokes, guanciale, cabbage and apple

PIZZA

Margherita 18

Traditional tomato, mozzarella, basil

Robiola Tartufo 22

Black truffle

Prosciutto & Arugula 24

Mozzarella cheese, prosciutto, arugula

Chicken Parmesan Pizza for Two 55

Breaded organic chicken breast, mozzarella, basil and choice
of marinara or vodka sauce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

STEAK & CHOPS

10 oz Filet Mignon 56

18 oz Bone-in Filet Mignon 65

16 oz New York Sirloin 58

24 oz Ribeye on the Bone 67

16 oz Veal Chop 59

French Cut Lamb Chops 52

Prime Burger 25

Cheddar cheese, caramelized onion, shitake mushroom, truffle
aioli and hand cut fries

FOR THE TABLE

48 oz Prime Porterhouse Steak

145

40 oz Prime Tomahawk Steak

135

ALL MEATS ARE PRIME

SIDES

Steamed Asparagus 9

Creamy Truffle Spinach 11

Hand Cut Steak Fries 7

Sautéed Spinach 11

Garlic Mashed Potatoes 9

Pan Fried Brussel Sprouts 11 with honey and
cheese

Sautéed Broccoli Rabe 11

Mushroom 13

LUNCH MENU

Daily 12:00 pm-3:00 pm

LUNCH PRE-FIX

gratuity**NOT AVAILABLE TO GROUPS OVER 8 & HOLIDAYS**

\$30 pp, plus tax and

FIRST COURSE

Onion Soup
Applewood Smoked
Bacon
Mixed Green Salad
Caesar Salad

MAIN COURSE

Chicken Paillard
Pan seared salmon
8 oz sirloin with fries +5
Linguini in Garlic/oil with
Branzino

DESSERT

Fruit platter
Ice cream
Lava Cake
Panna Cotta

INSALATE

Crab Salad 19

Jumbo Lump Crab, red onion, celery, chives, light mayonnaise, lemon, sliced avocado over mixed greens

Prime Cobb Salad 19

Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, pan seared chicken breast over romaine lettuce lemon vinaigrette

Warm Pear Salad 14

Sliced warmed pears, mixed greens, onions, cherry tomatoes, blue cheese, honey Dijon dressing

Beet Salad 15

Diced beets, red onion, chives, Ricotta salata

Mixed Green Salad 14

Mixed greens, cherry tomatoes, red onion, shaved fennel, ricotta salata, balsamic vinaigrette

Tomato Salad 24

Heefsteak tomatoes, red onion, green bell peppers, cucumber, mozzarella, champagne oregano vinaigrette

Seafood Salad 24

Marinated Mussels, shrimp, squid, scallops, celery, red onion, romaine and red bell pepper

Add to any salad: chicken +8/shrimp +15 steak +15

PANINIS

Panino Caprese 16

Sliced tomato, buffalo mozzarella, Basil, served with a side of mixed green salad

Panino Chicken 16

Grilled chicken, avocado, tomato, arugula, spicy aioli, roasted red bell peppers, served with a side of mixed green salad

Panino Steak 20

Sliced sirloin, caramelized onion, Swiss cheese, au jus, served with a side of French fries

LUNCH ADDITIONS

Lobster Roll 26

Lobster Meat, celery, red onion, mayonnaise, lemon chives on a potato bun, with a side of French fries

Prime Burger 25

Caramelized onion, mushroom, cheddar on a brioche bun with French fries and truffle aioli

Penne Primo Sole 16

Penne with garlic, oil, spinach, sundried tomato, cherry tomato, and Parmesan cheese

chicken +8/shrimp +11

PRIME 1024

ENJOY

PRIME1024 TEAM