

SOUPS

Chicken Parmesan Soup \$15

Lobster Bisque \$25

Vegetable Minestrone \$13

RAW BAR

Jumbo Shrimp Cocktail \$9 each

Maine Lobster Cocktail \$24

Maryland Crab Cocktail \$21

Selection of Petrossian Caviars w/ Traditional Accompaniments \$MP

East and West Coast Oysters \$3.00 each

Served w/ Horseradish, Cocktail Sauce & Black Pepper Mignonette

PROSCIUTTO \$25

Aged 500 days, sliced to order & Served with a Daily Selection of Artisanal Cheeses, Fresh Seasonal Fruits & House Made Grissini

APPETIZERS

Jumbo Lump Crab Cake w/ sweet corn, speck, English peas & red pepper aioli \$19

"A 5" Kobe Beef Carpaccio w/ arugula, black truffle Pecorino & Mustard Vinaigrette \$55

Steamed Mediterranean Mussels w/ spicy marinara & garlic croutons \$23

Hawaiian Big Eye Tuna Tartare w/avocado, crispy garlic & chili sauce \$21

Crispy Calamari w/ lemon & spicy marinara \$18

Pan Seared Diver Scallops w/ slow braised short rib, truffle mash & pinot noir sauce \$28

Fried Bufala Mozzarella w/ bruscetta, arugula, & garlic herb focaccia \$17

SLIDERS \$25

Kobe Meatball

Chicken Parmesan

Kobe Burger

Crispy Pork Belly

MEATBALLS \$30

Kobe Meatball Salad

Kobe Meatball w/Bufala Ricotta

Ricotta & Sausage Stuffed Brick Oven Meatball

Grilled Kobe Meatball w/polenta, tomato & shaved parmesan

SALADS

Hearts of Romaine Caesar Salad w/ focaccia croutons & parmesan \$18

Kale & Roasted Beet Salad w/apples, marcona almonds, maytag blue & poppyseed vinaigrette \$17

Bufala Mozzarella & Heirloom Tomatoes w/25yr. balsamic vinegar & extra virgin olive oil \$26

Organic Mixed Greens w/endive, shaved apples, gorgonzola, candied walnuts & lemon thyme vinaigrette \$17

Beefsteak Tomato Salad w/fleur de sel, cracked black pepper, parmesan, extra virgin olive oil & aged balsamic \$17

Prime Italian Chopped Salad w/romaine, spinach, artichokes, hearts of palm, chick peas, asparagus, grape tomatoes, portobello mushrooms, green beans, provolone, soppressata & house made italian dressing \$24

Our Beef is USDA Prime and Dry Aged for 21-28 Days

PRIME STEAKS

8 oz. Filet Mignon \$39

12 oz. Filet Mignon \$55

16 oz. Bone In Filet \$56

14 oz. NY Strip \$49

20 oz. NY Strip \$59

22 oz. Bone-In Rib Eye \$58

30 oz. Bone-In Rib Eye for 2 \$74

48 oz. Porterhouse for 2 \$ 98

Masami Ranch Kobe Filet \$30 per oz.

MAINE LOBSTER: MKT. PRICE

Broiled, Steamed Cracked and Stuffed w/Jumbo Lump Crab & Scallops \$20 extra

Fra Diablo w/ choice of pasta \$20 Extra

BUTTERS \$3

Gorgonzola

Truffle

Garlic & Herb

SAUCES \$2

Prime 112 Steak

Horseradish Cream

Bearnaise

Chimichurri

Peppercorn

CHAPEAUX

Gorgonzola \$4

Lobster Oscar \$20

Rossini (Foie Gras) \$18

CHEF'S COMPOSITIONS

House Made Hot & Sweet Italian Sausage w/ Peppers & Onions \$27

Veal Parmesan w/spicy marinara & Bufala Mozzarella \$47

Veal Milanese w/ Arugula, Tomatoes & Aged Parmesan \$45

Chicken Parmesan w/ Spicy Marinara & Bufala Mozzarella \$34

Pan Roasted Boneless Half Chicken W/ Roasted Garlic Mash,

Wilted Escarole, Dried Cranberries & Pine Nuts \$32 Eggplant Parmesan w/ Spicy Marinara & Bufala Mozzarella \$28

Giant Shrimp Scampi on Toast w/ Lemon, Garlic, White Wine & Chillies \$45

Branzino "Francaise" w/ Arugula, Lemon & Capers \$39

Hawaiian Big Eye Tuna w/ Quinoa, Heirloom Tomatoes, Cucumber, Marcona Almonds & Arugula Sauce \$39

Grilled Swordfish "Putanesca" w/Broccoli Rabe & Garlic Chips \$36

Chilean Sea Bass w/Ginger Spinach, Carrot Butter & Crispy Shiitakes \$39

Brick Oven Roasted Wild King Salmon w/Italian Bread Salad \$38

BRICK OVEN PIZZA

Maine Lobster \$37

Fontina & Grilled Scallions

Margherita \$24

Fresh Bufala Mozzarella & Tomato

Pepperoni \$27

Molinari Pepperoni & Trugole Cheese

Kobe Meatball \$29

Mozzarella, Bufala Ricotta & Basil

Four Cheese \$24

Mozzarella, Fontina, Gorgonzola & Parmesan

Grilled Chicken \$28

Creamy Goat cheese, Oven roasted tomatoes, & kalamata olives

Slow Braised Beef Short Rib \$36

caramelized onions & Aged Cheddar

Prosciutto \$35

Bufala Mozzarella , Arugula & aged balsamic

Truffle Mac N Cheese \$28

Fontina, Gruyere, Mozzarella, Cheddar & White Truffle

PASTA

Spaghetti & Kobe Meatball

Fresh Bufala Ricotta & Basil \$35

Rigatoni alla Carbonara

Guanciale, Pecorino & poached egg \$27

Linguini & Manila Clams

white wine, Garlic & Chilies \$31

Baked Rigatoni

Hot & Sweet Sausage \$26

Kobe Lasagna Bolognese \$29

House Made

Fettucine Alfredo \$27

Angel Hair

Fresh tomato & basil \$25

Orecchiette

House made Italian Sausage, Rapini & Roasted Tomatoes \$28

Penne alla Vodka

Prosciutto & Fresh Peas \$27

RISOTTO

White Truffle w/Braised Short Rib \$42

Maine Lobster w/Asparagus \$45

POTATOES \$12

Sea Salt Baked Potato

w/ Vermont Butter, Applewood Smoked Bacon Bits and Chive Sour Cream \$14

Hash Browns

Sweet Potato Steak Fries w/creamy goat cheese

Crispy French Fries

Sweet Potato Mash

Roasted Garlic Mash

Rosemary Potatoes

House Made Parmesan Gnocchi \$25

w/Marinara, Alfredo, or Pesto

Lobster Mash \$23

Truffle Parmesan Fries \$15

ACCESSORIES \$13

Parmesan Cauliflower Fritters

Sautéed Spinach

Crispy Zucchini w/lemon basil aioli

Roasted Beets w/ Maytag Blue

Creamed Corn

Mushrooms Marsala

Creamed Spinach

Grilled Asparagus

Four Cheese Truffle Mac

Crispy Mac N Cheese Balls Green Beans w/garlic bread crumbs

Steamed Broccoli & parmesan Brussels Sprouts w/ pancetta

Sautéed Broccoli Rabe

Spinach & Artichoke Stuffed Tomatoes

Spaghetti, Rigatoni, Linguine, Angel Hair or Penne w/ Marinara or Garlic & Olive Oil