



Lunch

Appetizers

Fried Buffalo Calamari

Crispy riglets & tentacles fried, tossed in a tangy spicy hot sauce
\$12

Chef's Cheese Plate

Selection of cheeses available today, sliced pears, grapes, sliced baguette, marinated French olives
\$14

Artichoke Heart & Roasted Red Pepper Hummus

Warm pita bread triangles & topped with chiffonade of basil leaves
\$10

Soup & Salad

Tomato Bisque

Roasted organic Roma tomatoes, garlic, shallots, basil
\$5

Soup of the Day

Our Chef's creation utilizing fresh, local ingredients
\$5

Jumbo Lump Crab Salad

Crab meat tossed in a citrus & jalapeño vinaigrette over baby mixed greens & cilantro, grape tomatoes, avocado, diced cucumbers & Grissini breadsticks
\$16

Chopped Salad

Iceberg & romaine lettuces, grape tomatoes, chicken breast, chilled ditalini pasta, egg crumbles, sliced avocado, herbed balsamic vinaigrette
\$15

Classic Caesar Salad

Romaine lettuce, herb & garlic croutons, shaved parmesan cheese. Served with creamy Caesar dressing
\$12

Sandwiches

Prime Burger

Prime ground chuck grilled to your likings topped with white cheddar cheese, brown sugar cured bacon strips, toasted brioche bun served with house made fresh cut fries
\$14

Basil Pesto Grilled Chicken Breast

Shaved Serrano ham, fresh mozzarella, baby mixed greens, toasted ciabatta roll served with house made fresh cut fries
\$14

Goey Triple Decker Grilled Cheese

Slices of brioche bread griddled with white cheddar, American & Swiss Cheeses served with our house made tomato bisque
\$12

BLT Turkey Club

Thin sliced smoked turkey breast, pesto mayo, brown sugar cured bacon strips, lettuce, tomato, sliced white cheddar, toasted wheat bread served with house made fresh cut fries
\$13

Pastas & Flat Breads

Margarita Flat Bread

Sliced Roma tomatoes, fresh mozzarella with chiffonade of basil leaves & garlic
\$12

Mushroom & Fontina Cheese Flat Bread

Truffle scented flat bread, roasted cremini, button & portobello mushrooms
\$12

Grilled Vegetable Ravioli

Sautéed asparagus, caramelized onions, roasted red pepper strips, scallions tossed with grilled vegetable ravioli in a smoked tomato cream sauce topped with shaved parmesan cheese
\$16

Country Style Rigatoni

Sautéed mild Italian sausage with garlic, green peas, deglazed with white wine added to a cream sauce finished with basil pesto
\$15

Entrees

Brown Sugar Cured Bacon Wrapped Filet

Seared 8oz filet wrapped with brown sugar cured bacon, red wine shallot demi glace, roasted fingerling potatoes & grilled asparagus spears
\$38

Roasted Chicken Breast

Herb & garlic roasted skin on chicken breast served with a lemon & thyme scented chicken broth, grape tomatoes, asparagus, scallions & potato Gnocchi
\$25

Basil Grilled Farm Raised Salmon Filet

in organic tomato basil water, herb & garlic roasted fingerling potatoes, served with wilted spinach
\$26

