

APPETIZERS

Escargot 12
*Escargot baked in
garlic butter lemon sauce*

Mussels 14
*Sautéed with our white wine
or classic tomato sauce*

Fried Calamari 15
*Crispy fried calamari, zucchini, sweet
chili peppers & tomato sauce*

Salmon Croquette 16
*Fried salmon croquette (4), arugula garnish
served tartar sauce*

Grilled Octopus 18
*Grilled Portuguese octopus, baby arugula,
cannellini beans & citrus vinaigrette*

Beef Tenderloin Carpaccio 19
*Thin slices of raw beef tenderloin, capers, truffle oil,
arugula, shaved Parmigiano & citrus vinaigrette*

*Signature Meatballs 9

In-house made meatballs (3) served in our classic tomato & basil sauce

SOUPS & SALADS

Soup of the Day 9
Chef inspiration

Steakhouse Salad 12
*Organic mixed baby greens, tomato,
red onions and choice of dressing
(balsamic ▪ creamy Italian ▪ ranch ▪ gorgonzola)*

*Signature Vegetable Potage 9
Thick, rich and savory blended vegetable soup

Caesar 14
*Crispy romaine, house-made Caesar dressing,
croutons & shaved Parmigiano*

Vine Tomato Tower 18
*Fior di latte mozzarella, beef steak tomato,
fresh basil and extra virgin olive oil*

*Signature Grilled Romaine Wedge 15
*Grilled romaine, blue cheese dressing
and crispy pancetta*

BUTCHER BLOCK

All dishes are served with vegetables & potato of the day

▪dishes served with red wine demi-glace

▪Filet Mignon 6oz 39

▪NY Strip 12oz 35

Pork Chop 12oz (Asian sauce) 28

▪Grilled Lamb Chops 39

▪Short Ribs 29

Chicken Fiorentina 20

*Signature Prime Steakhouse Burger & Fries 15

Loaded Baked Potato 8

Baked potato loaded with sour cream, bacon, scallions and mozzarella

SURF ON THE BEEF

Grilled shrimp (U-8) 9/ea

Grilled Sea Scallops (U-10) 9/ea

Lobster Tail (6 oz.) 26/ea

Oscar Delight 26

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions*

FISH & SEAFOOD

Served with vegetables and potato of the day

Fish & Chips 25

Oven-baked battered cod served with fries, coleslaw and tartar sauce

Branzino in Cartoccio 40

Baked with EVOO, garlic, thyme and cherry tomatoes

Sesame Tuna 38

Sesame encrusted pan-seared Ahi Tuna

Northern Cod 35

Baked in CRAZY broth

Shrimp Skewer 39

4 (U-8) jumbo shrimp and served with a lemon white wine sauce

Jumbo Sea Scallops 38

Pan-seared u/10 scallops with a meunière sauce

***Signature Cedar Plank Salmon 29**

Baked on the cedar plank with citrus vinaigrette

● HAPPY HOUR DINNER SPECIAL

Sunday to Friday 4-7 (excluding holidays)

All main course entrées will be served with a soup or salad from our menu and a dessert of the day

● HAPPY HOUR DRINK SPECIAL

Enjoy our Happy hour 50% off all drinks

7 days a week from 4-7pm in the dining room

● FEBRUARY ITALIAN WINE FESTIVAL

Every evening 7-Close (excluding holidays)

Purchase 1 bottle of wine and receive the 2nd at 50% off the lesser value

Head Chef: Jose Anselmi

Competitor in MasterChef Atlanta 2019

Fresh and innovative menus will be released every month