

. PRIME . ITALIAN .

SOUPS

LOBSTER BISQUE SPIKED
W/ DRY SACK SHERRY
\$27

VEGETABLE
MINISTRONE W/ PESTO
\$13

RAW BAR

JUMBO SHRIMP COCKTAIL \$10 EACH
MAINE LOBSTER COCKTAIL \$27
MARYLAND CRAB COCKTAIL \$24

SELECTION OF PETROSSIAN CAVIARS
W/ TRADITIONAL ACCOMPANIMENTS \$MP

EAST AND WEST COAST OYSTERS \$3.50 EACH
SERVED W/ HORSERADISH, COCKTAIL SAUCE &
BLACK PEPPER MIGNONETTE

PROSCIUTTO DI PARMA
\$25 PER PLATE

AGED 500 DAYS, SLICED TO ORDER
& SERVED WITH A DAILY SELECTION OF ARTISANAL CHEESES,
FRESH SEASONAL FRUITS & HOUSE MADE GRISSINI

APPETIZERS

BRICK OVEN ROASTED WHOLE CAULIFLOWER w/WHIPPED FETA CHEESE \$25

JUMBO LUMP CRAB CAKE w/ SWEET CORN, SPECK, ENGLISH PEAS & RED PEPPER AIOLI \$22

“A 5” KOBE BEEF CARPACCIO w/ ARUGULA, BLACK TRUFFLE PECORINO &
MUSTARD VINAIGRETTE \$55

HOT & SWEET HOUSE MADE ITALIAN SAUSAGE w/ PEPPERS & ONIONS \$18

STEAMED MEDITERRANEAN MUSSELS w/ SPICY MARINARA & GARLIC CROUTONS \$23

HAWAIIAN BIG EYE TUNA TARTARE w/AVOCADO, CRISPY GARLIC & CHILI SAUCE \$22

CRISPY CALAMARI w/ LEMON & SPICY MARINARA \$18

PAN SEARED DIVER SCALLOPS w/ SLOW BRAISED SHORT RIB, TRUFFLE MASH &
PINOT NOIR SAUCE \$32

FRIED BUFALA MOZZARELLA w/ MARINATED TOMATOES, ARUGULA, & AGED BALSAMIC \$17

SLIDERS

KOBE MEATBALL \$25

CHICKEN PARMESAN \$22

KOBE BURGER \$27

MEATBALLS \$35

KOBE MEATBALL SALAD
KOBE MEATBALL w/HOUSE MADE
RICOTTA

RICOTTA & SAUSAGE STUFFED
BRICK OVEN MEATBALL

OR TURKEY MEATBALL WITH ANY OF
THE ABOVE \$30

SALADS

CHOPPED KALE SALAD w/QUINOA, BLACK CURRANTS, CRUSHED WALNUTS, SHAVED
PARMESAN & LEMON THYME VINAIGRETTE \$21

HEARTS OF ROMAINE CAESAR SALAD w/ FOCACCIA CROUTONS & PARMESAN \$19

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 \$18

BEEFSTEAK TOMATO SALAD w/FLEUR DE SEL, CRACKED BLACK PEPPER, PARMESAN,
EXTRA VIRGIN OLIVE OIL & AGED BALSAMIC \$18

PRIME ITALIAN CHOPPED SALAD w/ROMAINE, SPINACH, ARTICHOKE, HEARTS OF PALM,
CHICK PEAS, ASPARAGUS, GRAPE TOMATOES, PORTOBELLO MUSHROOMS, GREEN BEANS, PROVOLONE,
SOPPRESSATA & HOUSE MADE ITALIAN DRESSING \$24

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OUR BEEF IS USDA PRIME AND DRY AGED FOR 21-28 DAYS

PRIME STEAKS

8 OZ. FILET MIGNON \$43
12 OZ. FILET MIGNON \$59
16 OZ. BONE IN FILET \$64
14 OZ. NY STRIP \$58
20 OZ. NY STRIP \$67
22 OZ. BONE-IN RIB EYE \$65
30 OZ. BONE-IN RIB EYE FOR 2 \$85
48 OZ. PORTERHOUSE FOR 2 \$ 125

BUTTERS \$4

GORGONZOLA
TRUFFLE
GARLIC & HERB

SAUCES \$3

PRIME 1 1/2 STEAK
HORSERADISH CREAM
BEARNAISE
CHIMICHURRI
PEPPERCORN

CHAPEAUX

GORGONZOLA \$4
LOBSTER OSCAR \$20
ROSSINI (FOIE GRAS) \$25

JAPANESE A5 KOBE

FILET \$35 PER OZ.
(2 OZ. MINIMUM)

MAINE LOBSTER: MKT. PRICE

BROILED, STEAMED
CRACKED AND STUFFED W/ JUMBO LUMP CRAB & SCALLOPS \$20 EXTRA
FRA DIAVOLO W/ CHOICE OF PASTA \$20 EXTRA

CHEF'S COMPOSITIONS

PRIME PHILLY CHEESE STEAK W/ SWEET PEPPERS, ONIONS & AGED PROVOLONE \$34

CHICKEN PARMESAN W/ MARINARA & BUFALA MOZZARELLA \$34

CHICKEN MILANESE W/ ARUGULA, TOMATOES & AGED PARMESAN \$33

16 OZ VEAL CHOP PARMESAN OR MILANESE \$59

PAN ROASTED BONELESS HALF CHICKEN "MARSALA"
W/ ROASTED GARLIC MASH & CREMINI MUSHROOMS \$36

BRICK OVEN BAKED EGGPLANT PARMESAN \$28

GIANT SHRIMP SCAMPI ON GARLIC TOAST W/ LEMON, GARLIC, WHITE WINE & CHILIES \$48

BRANZINO "FRANCAISE" W/ ARUGULA, LEMON & CAPERS \$39

HAWAIIAN BIG EYE TUNA W/ QUINOA, HEIRLOOM TOMATOES, CUCUMBER, MARCONA
ALMONDS & ARUGULA SAUCE \$43

GRILLED SWORDFISH "PUTTANESCA" W/BROCCOLI RABE & GARLIC CHIPS \$38

CHILEAN SEA BASS W/GINGER SPINACH, CARROT BUTTER & CRISPY SHIITAKES \$42

BRICK OVEN ROASTED WILD KING SALMON W/ITALIAN BREAD SALAD \$39

SIMPLY GRILLED FISH \$MP

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BRICK OVEN PIZZA

MARGHERITA \$24

FRESH BUFALA MOZZARELLA & TOMATO

PEPPERONI \$27

MOLINARI PEPPERONI & TRUGOLE CHEESE

KOBE MEATBALL \$29

MOZZARELLA, BUFALA RICOTTA & BASIL

ARTICHOKE \$26

CRISPY PANCETTA, MOZZARELLA & FRESH BASIL

KALE & SAUSAGE \$28

HOUSE MADE RICOTTA & PARMESAN

WHITE CLAM \$29

MOZZARELLA, ITALIAN PARSLEY & GARLIC OIL

PROSCIUTTO \$35

BUFALA MOZZARELLA , ARUGULA & AGED BALSAMIC

MAINE LOBSTER \$42

FONTINA & GRILLED SCALLIONS

TRUFFLE MAC N CHEESE \$28

FONTINA, GRUYERE, MOZZARELLA, CHEDDAR & WHITE TRUFFLE

PASTA

SPAGHETTI & KOBE MEATBALL \$38

FRESH BUFALA RICOTTA & BASIL

RIGATONI ALLA CARBONARA \$29

SMOKED BACON, PECORINO & POACHED EGG

LINGUINI & MANILA CLAMS \$33

WHITE WINE, GARLIC & CHILIES

BAKED RIGATONI \$28

HOT & SWEET SAUSAGE

KOBE LASAGNA BOLOGNESE \$32

HOUSE MADE

FETTUCINE ALFREDO \$29

ANGEL HAIR \$27

FRESH TOMATO & BASIL

ORECCHIETTE

& CRISPY KOBE MEATBALLS \$34

BROCCOLI RABE & LOCATELLI CHEESE

PENNE ALLA VODKA \$29

PROSCIUTTO & FRESH PEAS

RISOTTO

PARMESAN RISOTTO \$35

BRAISED SHORT RIB W/ WHITE TRUFFLE \$42

MAINE LOBSTER W/ ASPARAGUS \$45

SIDE PASTA

HOUSE MADE PARMESAN GNOCCHI

W/MARINARA, ALFREDO, OR PESTO \$18

**SPAGHETTI, RIGATONI, LINGUINE,
ANGEL HAIR OR PENNE**

W/ MARINARA OR GARLIC & OLIVE OIL \$15

ACCESSORIES \$13

SEA SALT BAKED POTATO W/ VERMONT BUTTER, APPLEWOOD
SMOKED BACON BITS AND CHIVE SOUR CREAM \$14

HASH BROWNS

ROASTED GARLIC MASH

CRISPY FRENCH FRIES

TRUFFLED PARMESAN FRIES \$15

SAUTÉED SPINACH

CREAMED SPINACH W/ CRISPY SHALLOTS

CRISPY ZUCCHINI W/LEMON BASIL AIOLI

CREAMED CORN W/ BLACK TRUFFLES

MUSHROOMS MARSALA

SAUTÉED BROCCOLI RABE W/ROASTED GARLIC

GRILLED ASPARAGUS

FIVE CHEESE TRUFFLE "MAC"

CRISPY MAC N CHEESE BALLS

TRUFFLED LOBSTER MAC N CHEESE \$27

STEAMED BROCCOLI W/ TRUFFLE PARMESAN

SLOW ROASTED BRUSSELS SPROUTS W/ CRISPY PANCETTA

VISIT OUR OTHER RESTAURANTS

PRIME 1 12, PRIME FISH & BIG PINK