



APPETIZERS

*Tuna Tartare

Pomegranate-soy dressing,
avocado salad, crisp shallots

Jumbo Shrimp Cocktail

Fresh poached and chilled,
citrus cocktail sauce

Jumbo Lump Crab Cake

Tartare sauce and lemon

*Foie Gras Slider with Rhubarb Chutney

Port wine jus, onion and basil roll

*Classic Steak Tartare

Toast points, parmesan crisp,
mustard mayonnaise

Goat Cheese, Red Pepper and Portabella Tart

Yellow bell pepper coulis

SOUPS & SALADS

Clam Chowder

Smoked bacon, potatoes, vegetables

American Onion Soup

Hoagie toast with cheddar
and pepper jack cheese

Hearts of Romaine Caesar

Anchovies, herbed croutons,
parmesan cheese

Iceberg Wedges

Crisp applewood smoked bacon,
hardboiled egg, fresh chives, buttermilk dressing

Beefsteak Tomato and Pickled Red Onion

Fresh basil, aged balsamic vinegar,
extra virgin olive oil

Harvest Salad

Mixed greens, kernel corn, roasted pumpkin,
pickled red beets, dried cranberries, dried cherries,
Cajun spiced pecans, honey-walnut vinaigrette

FEATURED PRIME STEAKS

*U.S.D.A. Prime New York Strip

12 ounces

*U.S.D.A. Prime Porterhouse Steak

18 ounces or 32 ounces for two people

*U.S.D.A. Prime Bone-In Rib Steak

18 ounces

*U.S.D.A. Prime Filet Mignon

6 ounces / 10 ounces

*Slow Roasted Prime Rib of Beef

Freshly grated horseradish

*“Our Signature” Surf and Turf

6 ounces filet mignon with one of your
seafood favorites - 6 ounces of lobster tail
or Alaskan king crab legs

SEAFOOD AND FISH SPECIALTIES

Alaskan King Crab Legs

A two pound cluster of sweet Alaskan crab legs,
warm drawn butter

Whole Maine Lobster

Warm drawn butter and lemon

Dover Sole

Caper and lemon sauce

*Barbecue Glazed Salmon Steak

House barbecue sauce

*Day Boat Special

MAIN COURSE SALAD

The Prime 7 “American Cobb” Salad

Maine lobster and Alaskan king crab meat,
avocado, tomato, hardboiled egg, scallions,
mixed greens, ranch dressing



LAMB

*New Zealand Double Cut Lamb Chops

10 ounces

PORK

*Double Cut "Kurobuta" Berkshire Pork Chop

14 ounces

VEAL

*Veal Tomahawk Chop

16 ounces

POULTRY

Roasted Empire Kosher Chicken

Cranberry-mango relish

SMALL PLATES

*New Zealand Double Cut Lamb Chop

6 ounces, scalloped potato gratin,
green beans, chimichurri sauce

*Sliced Prime Beef Strip Loin Steak

6 ounces, cranberry-port wine sauce, yukon gold mashed
potatoes with blue cheese, sautéed mushrooms, asparagus

*Seared Ahi Tuna

5 ounces, chipotle pepper sauce and
sweet soy sauce, chive mashed potatoes

Prime 7 Seafood Sampler

Half lobster tail, Alaskan king crab leg and jumbo scallop with
mango-citrus glaze, Hollandaise sauce, chive mashed potatoes

SAUCES

Béarnaise

Steakhouse Barbecue

Cranberry-Port Wine

Armagnac and Green Peppercorn

Jack Daniels Steakhouse

Chimichurri

SIDE DISHES

Twice Baked Potato

Sweet butter, sour cream,
crumbled bacon, scallions

Scalloped Potato Gratin

Yukon Gold Mashed Potatoes

Truffle Fries

Vegetable Rice

Creamed Spinach

Sautéed Sweet Corn

String Beans with Onions,

Sun-dried tomatoes and bacon

Sautéed Mushrooms

Asparagus with Truffle

Caramelized Root Vegetables

Red Beets, Carrots, Turnips

Crispy Onion Rings

YOUR CHOICE OF CLASSIC PREPARATIONS:

RARE

Nicely seared on the outside. Red, cool on the inside.

MEDIUM RARE

Red, warm center. Slightly firm.

MEDIUM

Hot, pink center. More firm than medium rare.

MEDIUM WELL

Cooked throughout, a slight hint of pink at the center.

WELL DONE

Fully cooked through. No pink left at center.

USDA PRIME BEEF

Of all the beef produced in the U.S. only 2% is certified prime grade by the USDA. Our USDA prime beef comes from the very finest Black Angus cattle the Midwest has to offer. Then we dry age the beef for a minimum of 28 days, imparting a buttery taste and meltingly tender texture that many beef connoisseurs herald as the ultimate beef experience.

SMALLER PORTIONS AVAILABLE

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