

Prime 210

Restaurant Week

Appetizers {pick 1}

stuffed wontos with a lobster cream sauce

Steak fondue with fresh garlic bread

Prawn shrimp 2 ways with a dry sherry cream sauce {add \$9}

Fried manie lobster with basil oil {daily we sale out \$25}

Subject to change

Entree {pick 1}

8OZ New York Strips {Dry age}

with Charred grilled season veggies & with a blue cheese butter

Salmon

lightly blacken topped with a cajun cream sauce Charred grilled season veggies

Chef's feature of the night {wine par \$13-\$16}

let chef Nedra pick for you

Dessert {pick 1}

Bread pudding with Port infuse whip cream topping

Chocolate cake with coffee batter and homemade ice-cream & \$9 add after dinner

drink tip-top with Grand-Marnier fresh cinnamon cream