

**LOBSTER BISQUE | 8**  
Classic preparation with Italian parsley

**BAKED POTATO SOUP | 7**  
Bacon and scallion and crème fraîche

**PRIME SALAD | 8**  
Tomatoes, carrots, radish, feta, pumpkin seeds on greens with house vinaigrette

**SPINACH | 9**  
Spinach, mushrooms, shaved egg, bacon and peppercorn dressing

**CAESAR | 9**  
Crisp romaine, herb croutons and parmesan  
with blackened chicken or garlic butter rock shrimp | 14

**HEIRLOOM TOMATO SALAD | 15**  
Local heirlooms, marinated Bocconcini cheese, basil, balsamic reduction

**LOBSTER SALAD | 18**  
Marinated lobster, artichoke hearts, herb croutons with a creamy mustard and thyme vinaigrette

**STEAK SALAD | 16**  
Thick cut 6oz New York served over our prime salad and topped with crispy fried onions

**FISH & CHIPS | COD ~ 14 HALIBUT ~ 17**  
Crisp tempura batter with house tarter

**CRISP PROSCIUTTO AND PROVOLONE PANINI | 13**  
On rosemary focaccia with avocado, tomato and roasted garlic aioli

**PRIME BURGER | 14**  
Fire broiled with cheddar, thick cut bacon, dill pickle, arugula and tomato

**LAMB BURGER | 15**  
Spiced ground lamb, with feta, arugula and yogurt cucumber dressing

**CHICKEN BURGER | 14**  
Blackened chicken breast, cheddar and bacon, tomato, arugula and mayo

**NEW YORK BEEF DIP AU JUS | 15**  
Toasted kaiser, crispy fried onions and aged cheddar

**LOBSTER ROLL | 18**  
Fresh Atlantic lobster and local hand peeled shrimp on a toasted roll

**BLACK N BLUE TUNA | 16**  
Sesame crusted, wasabi mustard and soy ginger served with mushroom risotto

**LOBSTER LINGUINI | 18**  
Lobster, bacon, arugula, cream and shaved parmesan

**PRIME STROGANOFF WITH PAPPARDELLE | 15**  
Mushrooms, gherkins, leeks and green peppercorns, fresh horseradish, brandy and cream

**STEAK SANDWICH | 16**  
Thick cut 6oz New York on garlic toast topped with mushrooms and crispy fried onions