

PRIME LUNCH MENU

FIRST COURSE

Mixed Green Salad, Classic Caesar Salad,
Lobster Bisque, Jumbo Shrimp Cocktail

ENTRÉE SELECTIONS

Wasabi and Panko Crusted Ahi Tuna
sesame cucumber salad and soy dressing

Chicken Malfata
topped with baby arugula, chopped tomato and red onion,
tossed in garlic vinaigrette

Prime New York Strip 14 ounce parsley butter

Jumbo Lump Crab Cakes (2) chipotle tartar sauce

Nova Scotia Lobster BLT Sandwich
crispy bacon, baby arugula, oven dried tomatoes and Goddess dressing

VEGETABLES & POTATOES

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach,
Whipped Potatoes, Half & Half, Hand Cut French Fries, Hash Browns,
Three Cheese Potatoes Au Gratin

DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

\$38⁹⁰ per person

0-30 GUESTS *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts
31-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts
41+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

In addition to your chosen food, beverage and miscellaneous charges, your final bill before discounts,
will include an additional mandatory 5% administrative fee, which is not a gratuity.

This fee is intended to cover the direct costs of planning, scheduling and setting up your event.
No gratuity will be added automatically for the wait staff, service or bar employees serving your function.