# **PRIME** 1024

## Restaurant Week

APPETIZERS - Choice of:

Spicy Tuna Roll Tuna with spicy sauce, wrapped with rice

Applewood Smoked Bacon Drizzled with Vermont Spicy Syrup

> Clams Oreganata Half shelled baked clams

Caesar Salad Romaine lettuce, Parmesan cheese & Caesar dressing

**Octopus +8** Grilled; sashimi quality, peppers, onion, and capers

## ENTRÉE - Choice of:

## Mango Roll

Spicy tuna, salmon, avocado, tuna, mango, spicy mayo & Thai chili sauce wrapped with rice and soy paper

## Chicken Paillard

Grilled organic chicken breast, arugula, cherry tomatoes, shaved parmigiana cheese, red onions, homemade lemon dressing

## Branzino

Mediterranean Sea bass pan seared with fingerling potatoes, fennel, onion, and mint

## Salmon

Organic Salmon with mixed grilled vegetables

## Pappardelle Al Ragù

Al ragù meat, house made pappardelle and ricotta

8 oz New York Sirloin +7 Served with fries

#### <u>RESTAURANT WEEK – LUNCH MENU \$24+</u> Tax and gratuity not Included

4/27-5/4 \*AVAILABLE FOR GROUPS UP TO 6PPL\*

## **PRIME** 1024

Restaurant Week 4/27-5/4 Dinner Prix-Fixe

#### Appetizer

Choice of:

Salmon Avocado Roll Caesar Salad Clams Oreganata Applewood Smoked Bacon Octopus +8

#### Entree

Choice of:

Rainbow Roll Pappardelle Al Ragù Salmon Branzino 16 oz New York Sirloin\* +15

### Dessert

Choice of:

Sorbet Tiramisu Cheesecake

#### RESTAURANT WEEK – DINNER MENU \$46

Per Person, plus tax and gratuity \*\*Not available to groups over 6 and on holidays\*\* Sunday - Friday from 3pm - close Saturday 3pm – 7pm