

**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 grilled with lemon and capers  
With sauteed string beans and carrots*

#### **Salmon**

*Organic Salmon with mixed grilled vegetables*

#### **Pappardelle Al Ragù**

*Al ragù meat, house made pappardelle and ricotta*

#### **Steak Sandwich**

*Served with fries*

#### **8 oz New York Sirloin +8**

*Served with fries*

### RESTAURANT WEEK – LUNCH MENU \$24+

#### Tax and gratuity not Included

4/26-5/3

\*AVAILABLE FOR GROUPS UP TO 6PPL\*