

LONG ISLAND RESTAURANT WEEK

January 28th - February 4th | Dinner Only | \$46 3-Course Prix Fixe

FIRST COURSE

caesar salad

romaine, croutons, parmesan, caesar dressing

caramelized figs

shaved prosciutto, almonds, goat cheese

nigiri trio* (\$10 supplement)

tuna, sweet & sour shishito, salmon,
chive miso, hamachi, thai chili, cilantro

gnocchi

parmesan-white truffle sauce

spicy roll*

tuna or salmon

SECOND COURSE

petite filet mignon* (\$20 supplement)

crispy potato, bordelaise, red wine sauce

scottish salmon*

garlic caper wheatberries, lemon dijon beurre monté

malfadine

alaskan king crab, garlic butter, lemon, breadcrumbs
(\$36 supplement)

double r ranch hanger steak

creamy polenta, roasted cippolini,
salsa verde

roasted half chicken

honey cayenne glaze, grits, arugula,
warm bacon dressing

surf & turf *upgrade* (\$39 supplement)

add a butter-poached lobster to any entrée

THIRD COURSE

new york cheesecake

triple berry compote, fennel pollen streusel

sticky toffee pudding

candied walnuts, whiskey toffee sauce, whipped cream

prime fudge sundae

chocolate brownie, jiffy pop, peanuts,
salted caramel gelato



Selections subject to change based on availability. Thank you for your understanding.

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Tax & gratuity not included | Please note these specials cannot be combined with any promotions or complimentary cards.

*Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.