



PRIMEHOUSE
S T E A K & S U S H I

RESTAURANT WEEK \$42 PP

APPETIZERS

fig salad

micro arugula, heirloom tomatoes, fresh burrata, balsamic syrup

fire roasted onion soup

garlic parmesan croustade

roasted brussel sprouts

warm maple bacon vinaigrette

rustic meatballs

fresh ricotta, shaved parmesan

pan roasted "chimichurri" calamari

rosemary-white bean puree, artichoke, tomato, hearts of palm salad

spicy tuna tempura roll

ginger-scallion mashed avocado, sriracha mayo, eel sauce

jumbo shrimp cocktail (+5)

remoulade & cocktail sauces

½ chilled lobster cocktail (+10)

remoulade & cocktail sauces

ENTREES

chicken caprese

breaded cutlet, fresh mozzarella, arugula, warm tomato-artichoke salad

shrimp and grits jambalaya

applewood smoked chicken, andouille sausage, jumbo shrimp, stone mill grits

herb crusted monkfish medallions

roasted garlic puree, sauteed spaghetti squash, sundried tomato sauce

expresso dusted pork tenderloin

coach farms goat cheese polenta, garlic braised broccoli rabe, truffle pork demi

applewood smoked duck breast (+8)

black pearl barley, caramelized butternut squash,

pickled onion, mandarin-ginger butter au jus

veal osso buco (+6)

black pepper risotto, roasted garlic, charred herb tomatoes, red wine

whole lobster risotto (+14)

butter poached lobster, truffle, herbs, parmesan

8oz petite filet mignon (+14)

roast garlic potato puree, grilled broccolini, bordelaise

ARTISIAN DESSERTS

tiramisu~~tahitian vanilla cheesecake~~ tartufo

**NO SHARING~~NO SUBSTITUTIONS
NOT VALID WITH OTHER PROMOTIONS**

MENU ITEMS SUBJECT TO CHANGE