

PRIMEHOUSE

STEAK & SUSHI

\$46 LONG ISLAND RESTAURANT WEEK THREE COURSE MENU

Available Sunday, April 27th - Sunday, May 4th | Only Available Until 7pm On Saturday, May 3rd

STARTERS

Strawberry & Arugula Salad

green apple, blueberries, almonds, lemon, dijon, feta

Lobster Arancini

chili butter, lobster oil, truffle aioli, pecorino romano

Smoked Chicken Quesadilla

smashed avocado, mango pico, chipotle aioli

Shrimp Cocktail

raw bar accompaniments +7

Thick Cut Candied Bacon

vegetable kimchi, korean bbq flavors +7

Jumbo Lumb Crab Cake

roasted corn relish, smoked tomato hollandaise +7

MAIN COURSE

North Atlantic Salmon

langoustine & sweet pea risotto, pea shoots

Pork Filet Mignon

loaded pommes puree, charred broccoli, bordelaise, red onion marmalade

Market Fish of the Day

chef's selection and daily preparation

Sauteed Organic Chicken Breast

sundried tomato and artichoke rice pilaf, wilted spinach, lemon velouté

Char Grilled Bistro Filet*

PH mashed potatoes, asparagus, pickled red onion, cajun butter +10

Marinated Skirt Steak*

PH mashed potatoes, asparagus, crispy onion ring, soy syrup +15

Char Grilled Filet Mignon*

PH mashed potatoes, asparagus, green peppercorn au poivre +20

DESSERT

NY Style Cheesecake

raspberry sauce, whipped cream

Warm Blueberry Crumble

vanilla bean gelato

Triple Chocolate Fudge Brownie

chocolate mousse, chocolate sauce

\$10 GLASSES & \$34 BOTTLES OF WINE:

Ironstone Chardonnay, Stone Cap Riesling, Ironstone Cabernet Sauvignon, Pascal Toso Malbec

Please Inform Your Server Of Any Allergies. *Consuming raw or undercooked meats, fish, shellfish or eggs increase your risk of food borne illness, especially if you have certain medical conditions.