

PRIME 239 STEAKHOUSE

3-COURSE DINNER • \$49.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

FIRST COURSE

Garden Salad

*Fresh Baby Field Greens, Cucumber, Tomato, And Onion
With Choice Of House-Made Blue Cheese Or Raspberry Vinaigrette Dressing*

Classic Caesar

Crispy Romaine, Fresh Shaved Parmesan, And House-Made Croutons Tossed In A Creamy Caesar Dressing

Lobster Bisque

A Traditional Bisque Soup Made With Sherry And Crème Fraîche, Then Loaded With Butter Poached Lobster

SECOND COURSE

6oz Filet Mignon

*A Prime Favorite, This Is A 6oz. Aged Filet Mignon Cut In-House And Cooked To Perfection To Your Desired Temp
Upgrade To The 8oz. Filet OR 12oz. N.Y. Strip add \$10.00*

Madeira Mushroom Chicken

*Our Succulent Bone-In Chicken Served Over A Bed Of Sauteed Spinach And Topped With A Homemade Mushroom Ragout
Upgrade To Our 6oz Wild Caught Antarctic Salmon add \$10.00*

UPGRADED TOPPING OPTIONS

Broiled 6oz. Lobster Tail add \$23.00

Jumbo Shrimp Scampi add \$8.00

PICK YOUR SIDE

Choose One At No Extra Charge

Homemade Yukon Gold Mashed Potatoes

Load With Cheddar-Jack Cheese And Bacon add \$4.00

Fresh Steamed Broccolini

THIRD COURSE

Key Lime Mousse

Tangy And Delicious Key Lime-Flavored Mousse Layered With Oats And Served With Fresh Berries

Apple Crisp

A Traditional Apple Crisp, Made In-House And Topped With Vanilla Ice Cream And A Caramel Drizzle

Crème Brulee

Creamy Custard Made Fresh To Order With A Caramelized Sugar Shell



THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.