THE EXECUTIVE

3 COURSES *65. per person*

First Course
select one

PRIME CHOPPED SALAD GF ◆ **WEDGE SALAD**

CAESAR SALAD ◆ **NEW ENGLAND CLAM CHOWDER**

Second Course
select one

7OZ FILET* roasted garlic GF

SALMON VESUVIO* crispy potatoes, english peas, white wine, roasted garlic GF

ROASTED HALF CHICKEN heirloom carrots, roasted garlic salsa verde, brown butter drippings GF

BLACKENED ROMESCO "STEAK" GF VG

ENHANCE YOUR EXPERIENCE

add

KC STRIP ◆ 30. GF **RIBEYE ◆ 35.** GF

Escorts
select one

PROPERLY WHIPPED POTATOES VG

SAUTÉED BROCCOLI GF VG

ROASTED WILD MUSHROOMS GF VG

DECADENT MACARONI & CHEESE VG

Dessert
select one

BANANA CREAM PIE

CHOCOLATE CARAMEL CAKE

THE ASSOCIATE

3 COURSES *45. per person*

First Course

select one

SHRIMP COCKTAIL GF ◆ **HOUSE-FLARED BACON**

NEW ENGLAND CLAM CHOWDER

Second Course

choice of sandwich or salad

SANDWICHES

CRISPY CHICKEN ◆ BLACKENED GROUPER

SHAVED RIBEYE CHEESESTEAK

DRY-AGED PRIME BURGER

ADD: *thick-cut bacon 4. • farm egg 3.*

SALADS

all salads are served with grilled chicken

PROTEIN SUBSTITUTIONS:

broiled wild salmon 6. • chilled lobster meat 7. • lump crab 6.

PRIME CHOPPED GF ◆ **CAESAR**

PRIME WEDGE

Dessert

select one

BANANA CREAM PIE

CHOCOLATE CARAMEL CAKE

GF: *gluten free* VG: *vegetarian*

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

An 18% service charge will automatically be added to all parties of 6 or more

A 3.95% surcharge is added to all checks to offset rising costs.
This is added in lieu of menu price increases and can be removed upon request.