

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

ROASTED SALMON*

autumn squash, spiced honey glaze, cippolini onions GF

MILLER FARMS ROASTED HALF CHICKEN

meyer lemon, roasted garlic chicken jus GF

BLACKENED ROMESCO “STEAK” GF VG

— ENHANCE YOUR EXPERIENCE —

add

KC STRIP • 30. GF RIBEYE • 35. GF

Escorts

select one

PROPERLY WHIPPED POTATOES VG

SAUTEED BROCCOLI GF VG • 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 FISH

LINZ HERITAGE ANGUS CHEESESTEAK

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 friendly VG: vegetarian

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

An 18% gratuity will be included for parties of 6 or more in your final bill.

A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices.

Management will remove this charge upon request.