

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 ♦ LUMP CRAB 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.