

# 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

PAN SEARED SALMON\*

salsa verde, fennel, radish & snap pea salad 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 <sup>GF</sup> • 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 <sup>GF</sup>**

**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 3.5% 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.*