



PROVIDENCE PRIME

APPETIZERS

Warm Artichoke & Spinach Fondue <i>toasted flat bread</i>	9.95
Beef Carpaccio <i>capers, pecorino, arugula, crostini</i>	12.99
Sea scallops wrapped in bacon <i>espresso & maple glaze</i>	13.00
Nova Scotia cold Smoked Salmon <i>house smoked, red onion, chopped egg, capers, crostini, chive sour cream</i>	10.99
Point Judith Calamari <i>banana peppers, garlic butter, marinara</i>	9.99
Asian Beef & Scallion "Negimaki" <i>scallion, hoisin, soy glaze</i>	11.95
Classic Steak Tartar <i>topped with a quail egg</i>	13.99
PEI Mussel s <i>Portuguese style or Fra Di avolo</i>	10.95
Jumbo U-8 Shrimp Cocktail <i>horseradish, cocktail sauce, lemon</i>	each 3.99
Corr iander AHI TUNA <i>microgreens salad, soy, ginger, wasabi</i>	12.99
baked clams <i>lemon garlic butter</i>	9.95
Oyster s On The Hal f (6) <i>selected daily</i>	11.95
Shr imp Oreganato <i>crusty Italian bread</i>	10.99

SOUP & SALADS

Lobster Bisque <i>house made, sherry, fresh lobster</i>	7.95
French Onion Soup <i>gruyere cheese, crostini</i>	6.99
Gar den Sal ad	5.95
cl assic Caesar Sal ad <i>romaine, parmesan, house croutons</i>	6.95
cobb sal ad <i>chopped egg, bacon, avocado, blue cheese, grilled chicken</i>	14.00
Pr ime's Chopped Gar bage Sal ad	12.99
"wedge" Sal ad <i>iceberg lettuce, applewood bacon, crumbled blue cheese</i>	5.95
Peppercorn crusted steak sal ad <i>crumbled blue cheese, onion, mushrooms</i>	15.00

BAR FOOD

Har ry's Bar Grilled Cheese <i>Parma prosciutto, pesto, tomato</i>	11.95
Bacon Bl ue Cheese burger	10.99
"pr ime" Burger <i>100% USDA prime beef, lettuce, tomato, onion</i>	9.95
Swiss & Mushroom Burger	10.99
Cal ifornia Chicken Sandwich <i>blackened, avocado, tomato, goat cheese</i>	9.95
PRime Ribeye steak sandwich <i>caramelized onions, mushrooms, Swiss cheese</i>	14.00
Baby Back Ribs (half Rack) <i>house smoked, grilled with our own spices and bbq sauce</i>	13.99

POTATOES & SIDES

All sides are large enough to share

MAC AND CHEESE	7.99
CREAMED SPINACH	6.99
SAUTEED BROCCOLI RABE	7.50
ROASTED MIXED MUSHROOMS	6.25
WHIPPED POTATOES	5.50
POMMES FRITES	5.25
FRIED ONION STRINGS	4.95
ASPARAGUS GRILLED OR STEAMED	9.25
PRIME'S LOADED POTATO	7.25
SWEET POTATO AND PANCETTA hash	5.50

SEAFOOD

B.I. SWORDFISH <i>prosciutto wrapped, couscous, asparagus</i>	27.95	ATLANTIC SALMON <i>cedar plank roasted, whipped potato and hari cot verts</i>	22.95
YELLOWFIN TUNA <i>pan seared haricots vert, roasted tomato, basil oil</i>	29.00	SEARED SEA SCALLOPS <i>chorizo, saffron risotto</i>	24.00
LOBSTER POT PIE <i>fresh vegetables, gnocchi, lobster béchamel</i>	31.99	KING CRAB LEGS <i>1lb. steamed whipped potato and hari cot verts</i>	31.95
Jumbo SHRIMP DeJONGHE <i>sauteed in garlic oil, baked with parmesan cheese</i>	24.00	Georges BANKS COD <i>Provençal style, creamy polenta</i>	23.99

~PRIME-AGED BONE-IN CUTS ~

Kansas City Cut 16oz. <i>N.Y. Cut with bone in for added flavor</i>	37.00
porter house 20oz <i>The "Cadillac of Cuts" NY Sirloin and Filet</i>	41.00
Bone in Filet mignon 12oz <i>Most tender of all cuts, on the bone for added flavor</i>	36.00
Cowboy Cut(Ribeye) 18oz <i>Best Marbling on the bone for added flavor</i>	33.00

Fact: less than 2% of All beef in the US is graded U.S.D.A PRIME.

Our steaks are aged for a minimum 28 days for maximum flavor and juiciness, then cooked in our 1800 degree broiler to seal in the juices and give your steak that distinct charred crust

~PRIME STEAKS & CHOPS ~

Steak & Eggs 6oz, <i>filet mignon, apple smoked bacon, sunny side up egg</i>	25.95
Surf & Turf 10oz <i>sirloin and shrimp scampi</i>	33.95
Steak & Tail 6oz. <i>filet mignon and broiled Maine lobster tail</i>	36.00
Steak & Crab 6oz. <i>filet mignon and A laskan king crab leg</i>	33.00
Filet Mignon <i>Most tender of all cuts</i>	Small (6oz) 21.95 Large(10oz) 27.00
Filet Mignon Au Poivre 6oz. <i>peppercorn whisky sauce and mushrooms</i>	23.99
New York Strip Steak <i>Great marbling and full flavor</i>	Small(10oz) 25.95 Large(14oz) 29.00
Colorado Rack of Lamb <i>T ruffle lamb jus</i>	35.00
Porter house por k Chop 16oz <i>vinaiger peppers</i>	19.00
Baby Back Ribs <i>house smoked and grilled with our own spices and BBQ sauce</i>	21.95

PREPERATIONS

Hollandaise
Whiskey au poivre
Blue Cheese Crust
Horseradish Crust
Sauce Bernaise

TEMPERATURES

Rare ~ cool, red center
Medium Rare ~ warm, red center
Medium ~ Hot, pink center
Medium Well ~ Some pink
Well ~ No pink

CHEF'S DISHES

VEAL MILaNeSE <i>bone-in, with fresh mozzarella spinach and bruschetta tomatoes</i>	21.99
Chicken for ester <i>mushrooms, artichokes and oven roasted tomatoes, white wine herb sauce, sweet potato hash</i>	16.99
sausage and Pepper s <i>sweet italian sausage, roasted yellow red and green peppers, scampi sauce</i>	14.95
Steak tips diane <i>tenderloin tips and mushrooms in a brandy wine sauce over whipped potatoes</i>	23.95

*** Rhode Island Department of Health: S tate law requires us to inform you that eating raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs increase your risk of foodborne illness