



# PROVIDENCE PRIME

## APPETIZERS

Wasabi & Panko Crusted AHI TUNA.....	12	Crispy Cal amari with Hot Pepper Rings.....	9
KOBE SIRLION AND LOBSTER TAIL HIBACHI.....	45	Bal samic Cal amari.....	9
Prime'S bEEF cARPACIO.....	13	Jumbo LUMP Cr ab Cakes.....	13
Prociutto Wr apped Scallop Bruschetta.....	16	Braised Littlenecks with Sausage & Rabe.....	15
Sea Scal lops and Jicama Sl aw.....	9	Sauteed escargot.....	12
Sea scal lops wrapped in bacon.....	15	Jumbo U-8 Shr imp Cock tail.....	each 4
pRIME'S SIGNATURE aPPLEWOOD bACON.....	18	Oysters On The Hal f.....	1/2 dozen 13.50 dozen 27
ASIAN BEEF AND SCALLION "NEGIMAKI".....	16	Littlenecks On The Hal f.....	1/2 dozen 10 dozen 20
Duel ing Duck.....	18	Chil led Seafood Pl atter.....	50
		sTEAMED aLASKAN KING cRAB.....	1/2LB 24 1LB 45

## SOUP & SALADS

French Onion Soup.....	8	The "Wedge" Sal ad.....	half 6... Full 10
Spl it Green Pea Soup.....	6	Caesar Sal ad.....	7
LOBSTER BISQUE.....	12	Chopped Gar bage Sal ad.....	14
CHEF'S SOUP dE JOUR.....	11	House Sal ad.....	8
Tomato, Basil & Sweet Vidalia Onion.....	7	pRIME'S nICIOUS sALAD.....	14
Beefsteak and Buffal o Mozzar ella.....	16	pRIME'S wALDORF sALAD.....	16

## ~ STEAKS & CHOPS ~

We proudly Serve U.S.D.A. Prime Beef  
1400°

Filet Mignon "tender loin" 10 oz.....	34
new York Sir loin 14 oz.....	45
Prime's Porter house 38 oz.....	85
Cowboy Steak 23 oz (BONE IN RIB EYE).....	39
Veal porter house 16 oz.....	33
Duet Of American Lamb Chops.....	36
aMERICAN sTYLE KOBE SIRLOIN 14oz.....	MRKT

## Selected Entrees

Bacon & Blue Sl iced sir loin.....	33
<i>12 oz sir loin PAIRED WITH LYONAISE POTATOES AND FINISHED WITH APPLEWOOD SMOKED BACON AND BLUE CHEESE</i>	
KOBE sKIRT sTEAK.....	38
<i>8OZ gRILLED aMERICAN sTYLE KOBE sKIRT sTEAK, SERVED SLICED WITH A BLACK MISSION FIG AND MIXED GREEN sALAD, FINISHED WITH eSSENCE OF FIG</i>	
pETITE FILET.....	28
<i>6 OZ pAN SEARED FILET MIGNON SERVED WITH GRILLED ITALIAN BREAD, TOPPED WITH A WHOLE GRAIN MUSTARD DEMI-GLACE, GRILLED ASPARAGUS</i>	
tender loin Tips diane.....	31
<i>tender medal lions of filet mignon sauteed with mushrooms in a rich veal demi &amp; brandy sauce over lyonaise potatoes</i>	
roasted sTATLER chicken BREASTS.....	25
<i>tWO 8OZ sTATLER cHICKEN BREASTS ROASTED WITH A ROSEMARRY LEMON GLAZE SERVED OVER ROASTED FINGERLING POTATOES</i>	
por k Tender loin.....	29
<i>10OZ PARMA PROCIUTTO WRAPPED, r OASTED gARLIC WHIPPED POTATO, FRESH RASPBERRY AND RED WINE SAUCE</i>	
bRAISED sHORT r IB.....	28
<i>14 OZ sHORT r IB, BRAISED FOR EIGHT HOURS, SERVED WITH ROASTED GARLIC WHIPPED pOTATO AND GRILLED ASPARAGUS</i>	
wILD game tRiLOGY.....	39
<i>vENISON I OLLIPOP WITH CALIFORNIA CHERRY DEMI, SQUAB BREAST WITH SWEET POTATO PUREE, pANCHETTA WRAPPED RABBIT LOIN WITH ROASTED FENNEL</i>	

## SEAFOOD

yellowfin tuna.....	33
<i>sUSHI gRADE tUNA, tERiyAKI ANg gINGER r UBBED, cOCONUT MILK AND LEMONGRASS STICKY RICE, wASABI cUCUMBER granita</i>	
sal mon.....	31
<i>gRILLED, TOPPED WITH TWO GRILLED SCALLOPS, SERVED WITH gRILLED pINEAPPLE &amp; mANGO sALSA, GRILLED ASPARAGUS, cILANTRO vINAGRETTE</i>	
Linguini & Littleneck clams.....	26
<i>Fresh native clams Sauteed in a White wine, Butter, and shallots, served OVER LINGUINI</i>	
pan seared swor dfish.....	33
<i>sERVED WITH bABY SPINACH r ISSOTTO, HEIRLOOM TOMATO CONFIT, kALAMATA oLIVE eMULSION</i>	
maine Lobster by the Pound.....	Mr kt
Baked Lobster.....	mr kt+20
<i>The Lobster Of Your Preference, baked with shr imp, scallops, and jumbo lump crab</i>	

## POTATOES & SIDES

Mac N' Cheese.....	13	Creamed Spinach.....	8
sAUTEED bROCCOLI r ABE WITH sAUSAGE & pARMESAN.....	12	Roasted For est Mushrooms.....	10
Whipped Potatoes.....	6	Steamed Aspar agus with hol landaise.....	10
sWEET pOTATO AND pANCHETTA hASH.....	10	steamed broccoli.....	8
Lyonnaise potatoes.....	9	r isotto of the day.....	9
Pomme FRiteS.....	11	Twice Baked Potato.....	12
Fresh Cut Ribbon Onion Str ings.....	8		