## **PRIME** 1024

# Restaurant Week 10/27-11/3 Dinner Prix-Fixe

### **Appetizer**

Choice of:

Salmon Avocado Roll Caesar Salad Clams Oreganata Applewood Smoked Bacon Octopus +8

#### **Entree**

Choice of:

Rainbow Roll
Pappardelle Al Ragù
Salmon
Branzino
16 oz New York Sirloin\* +15

#### **Dessert**

Choice of:

Sorbet Tiramisu Cheesecake

### **RESTAURANT WEEK - DINNER MENU \$46**

Per Person, plus tax and gratuity

\*\*NOT AVAILABLE TO GROUPS OVER 6 AND ON HOLIDAYS\*\*

SUNDAY - FRIDAY FROM 3PM - CLOSE

SATURDAY 3PM — 7PM

## **PRIME** 1024

## Restaurant Week

### **APPETIZERS - Choice of:**

Spicy Tuna Roll

Tuna with spicy sauce, wrapped with rice

Applewood Smoked Bacon

Drizzled with Vermont Spicy Syrup

Clams Oreganata

Half shelled baked clams

Caesar Salad

Romaine lettuce, Parmesan cheese & Caesar dressing

Octopus +8

Grilled; sashimi quality, peppers, onion, and capers

## **ENTRÉE - Choice of:**

Mango Roll

Spicy tuna, salmon, avocado, tuna, mango, spicy mayo & Thai chili sauce wrapped with rice and soy paper

#### Chicken Paillard

Grilled organic chicken breast, arugula, cherry tomatoes, shaved parmigiana cheese, red onions, homemade lemon dressing

#### **Branzino**

Mediterranean Sea bass pan seared with fingerling potatoes, fennel, onion, and mint

#### Salmon

Organic Salmon with mixed grilled vegetables

## Pappardelle Al Ragù

Al ragù meat, house made pappardelle and ricotta

8 oz New York Sirloin +7
Served with fries

## RESTAURANT WEEK - LUNCH MENU \$24+

Tax and gratuity not Included

10/27-11/3

\*AVAILABLE FOR GROUPS UP TO 6PPL\*