



# PRIME LUNCH MENU

## FIRST COURSE

Mixed Green Salad, Classic Caesar Salad,  
Lobster Bisque, Jumbo Shrimp Cocktail

## ENTRÉE SELECTIONS

### Wasabi and Panko Crusted Ahi Tuna

sesame cucumber salad and soy dressing

### Chicken Malfata

topped with baby arugula, chopped tomato and red onion,  
tossed in garlic vinaigrette

### Prime New York Strip 14 ounce parsley butter

### Jumbo Lump Crab Cakes (2) chipotle tartar sauce

### Nova Scotia Lobster BLT Sandwich

crispy bacon, baby arugula, oven dried tomatoes and Goddess dressing

## VEGETABLES & POTATOES

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach,  
Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns,  
Three Cheese Potatoes Au Gratin

## DESSERT & COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$38<sup>90</sup> per person**

0-30 GUESTS *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

31-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

41+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

Prices do not include sales tax and service charge. Prices subject to change without notice.

In addition to the menu price above, your final bill will include (2) additional expense items. The first such item is a suggested 15% banquet gratuity which will be allocated and distributed among the wait staff working your event including bartenders and service staff. This gratuity is not mandatory and you may increase or decrease it at your discretion. We would ask that any such modifications be discussed in advance of the event with our Sales Manager or at the time of the event with the Manager on duty. The second charge is a mandatory 5% administrative fee which is not a gratuity and is intended to cover the direct costs of planning, scheduling, setting up and monitoring your event.