LEGENDARY STEAKS ★ SERVICE AND STYLE

THE PRIME RIB

SINCE 1965

RESTAURANT WEEK
$69 PER PERSON

AUGUST 10 – 20 | MONDAY – THURSDAY | DINNER ONLY

Featured Beverages

Not included in Restaurant Week pricing

PRIME PUNCH
Fresh Orange & Pineapple Juice, Mango Syrup, Lime Juice
$10

MANGO MEXICAN MULE
Dulce Vida Blanco, Mango Syrup, Fresh Lime Juice, Ginger Beer, Crushed Ice
$16

Appetizer

CHOICE OF

SHRIMP COCKTAIL
Cocktail Sauce, Lemon

CALAMARI
Lightly Fried, Hot and Sweet Peppers

LOBSTER BISQUE

WEDGE SALAD
Baby Iceberg Lettuce, Crumbled Blue Cheese, Heirloom Grape Tomatoes, Crispy Applewood Smoked Nueske's Bacon

Entrée

CHOICE OF

7oz FILET MIGNON
Chef's Vegetable

BROILED SALMON
Blood Orange Gastrique and Herb-Frisée Salad

FREE-RANGE CHICKEN
Pan Roasted, Blood Orange Jus

16oz PRIME RIB
Slow Roasted with Butter and Herbs; Served with Horseradish Sauce and Au Jus
+$10 Entree Upgrade

Dessert

CHOICE OF

MINI CHOCOLATE CAKE

MINI CHEESECAKE

Beverage, tax and gratuity not included. Dine-In Only.

A FACILITY FEE OF UP TO 3% WILL BE ADDED TO THE TOTAL OF EACH CHECK. THIS FEE IS NOT A TIP OR SERVICE CHARGE. AN 18% SERVICE CHARGE WILL BE ADDED TO THE TOTAL OF EACH CHECK FOR PARTIES OF 7 OR MORE.

A CUT ABOVE

Live!
RESTAURANT
WEEK

LEGENDARY STEAKS ★ SERVICE AND STYLE

THE PRIME RIB

SINCE 1965