

PRIME CUT CAFÉ

& WINE BAR

Please join us for our Restaurant Week three-course Dinner for only \$30.00!
September 26th through October 2nd

Pair a Glass of Wine from our Special "Restaurant Week" Wine List for only \$5.00

Choose one item from each of the following sections below:

STARTERS

Burrata Mozzarella Salad ~ Fresh Burrata Mozzarella Cheese, Wild Arugula, Prosciutto & Marinated Cherry Tomatoes

Hearts of Romaine Caesar ~ Parmesan Croutons and Our Roasted Garlic Dressing

Granny Smith Apple Salad ~ Candied Pecans, Point Reyes Blue Cheese & Dried Cranberries

House Marinated Olives ~ Preserved Lemon and Organic Herbs

Old Fashioned Deviled Eggs ~ Bacon and a Hint of Spice

House Made Soup of the Season ~ Fresh, Made From Scratch (Your server will inform you of tonight's selection)

Baby Iceberg Wedge ~ Applewood Smoked Bacon, Chopped Egg, Tomatoes & Blue Cheese Dressing

SPECIALTIES

Today's Fresh Fish ~ Olive Oil & Citrus Marinated Cherry Tomatoes, Fresh Herbs & Whipped Potatoes

Braised Beef Short Ribs ~ Mascarpone Polenta and Roasted Root Vegetables

Chicken Burgundy ~ Sauteed Tender Thin Slices of Chicken Breast with Burgundy Mushroom Sauce and Whipped Potatoes

Herb-Roasted Chicken ~ Jidori, All Natural, Free Range ~ Roasted to Order (25 Min.) with Bread Salad & Whipped Potatoes

Prime Rib Dip Sandwich ~ Shaved Prime Rib, Rich Beef Jus, Mayonnaise, with Horseradish Sauce & French Fries

Filet Mignon Tacos (3) ~ Seasoned and Grilled Filet Mignon, Onions, Cilantro, served with Black Bean Corn Salad

PRIME RIB

Slow-Roasted Prime Rib with Traditional Yorkshire Pudding & Sauteed or Creamed Spinach

Prime Cut ~ 12 oz

PRIME CUT STEAKS

USDA Prime Aged 21-28 Days with Potato Gratin and Roasted Garlic

Sirloin Coulotte ~ 10 oz

Hanger Steak ~ 8 oz

Filet Mignon ~ Center Cut ~ 8 oz

DESSERTS

Cookies & Milk - 3 Fresh Baked Homemade Cookies, served Warm with a Glass of Ice Cold Milk for Dipping.

Seasonal Fruit Cobbler - Fresh Seasonal Fruit individually baked in Skillets with a Sour Cream and Brown Sugar Crust, served warm with Vanilla Bean Ice Cream.

*Tax and gratuity not included. Please no splitting or sharing Gratuity of 18% is added for parties of 8 or more
Please inform us of food allergies in advance. Our Fresh Cut Fries are cooked in Peanut Oil.*