

1410
Highland Avenue,
Cheshire

203-806-1430



Brunch
10AM - 2PM
Every Sunday!

HAPPY HOUR • Mon.-Sun. 3-5:30pm

\$8 Specialty Martinis • \$1.75 Oysters • \$1.00 Clams

DINNER

Appetizers

Lobster & Crab Cakes	17
Served over baby arugula with a chipotle shrimp vinaigrette	
Crispy Fried Calamari	15
With fried zucchini served with marinara sauce	
Burrata	14
Fresh Burrata served over Prociutto with fresh strawberries, pineapple drizzled with honey and balsamic glaze	
Fig & Prosciutto Flatbread	16
Fig jam spread, mozzarella cheese and Prosciutto di Parma, garnished with organic arugula	
Ahi Tuna Tartar	15
Layered with chopped avocados and cucumbers in a sesame ginger sauce, served with garlic crostinis	
Pepper Crusted Beef Tenderloin Carpaccio	16
Thin, raw sliced beef garnished with capers, chianti pecorino, toscano cheese and arugula. Served with homemade hummus and garlic crostinis	
Zuppa de Mussels	12
With kale fra diavolo sauce	
Lobster Bisque	7 Cup 10 Bowl

Salads

All our greens and vegetable products are organic

Classic Caesar Salad	9
Crispy romaine lettuce and whole wheat croutons in a homemade Caesar dressing	
Signature Prime Salad	12
Baby arugula, dried cranberries, shaved apples, crumbled gorgonzola cheese, cucumbers, tomatoes in a raspberry chocolate vinaigrette	
Garden Salad	8
Mesclun greens, fresh tomatoes, cucumbers, shaved red onion, and olives with a balsamic vinaigrette	
Roasted Red Beet Salad	12
Apples, walnuts, goat cheese with honey balsamic vinaigrette and garnished with organic arugula	
Wedge Salad	13
1/4 Wedge Crispy Bacon cherry tomatoes, crumbled blue cheese and blue cheese dressing	

Build Your Own Cocktail Platter

Served with cocktail sauce, horseradish and Chianti Mignonette

Chilled Jumbo Shrimp 3	Smoked Salmon 5
Oysters 3	Lobster Tail 13
Clams 2	Jumbo Lump Crab 10

Build Your Own Meat & Cheese Selection

Served with fresh grapes, honey, almond and Kalamata olives

Meat \$6 per choice of meat

Prosciutto Di Parma	Capicola
Soppressata	Smoked Cured Beef
Smoked Beef Montenegro Sausage	Smoked Beef Hot Montenegro Sausage

Cheese \$6 per choice of cheese

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| <ul style="list-style-type: none"> • Gorgonzola Cheese: U.S.
<i>Subtle earthiness and creamy texture, blend of cow and sheep milk, aged a minimum of 90 days</i> • Artigiano: Wisconsin, Italy
<i>Hand crafted small batch enrobed in balsamic vinegar with a hint of cipollini onions, slightly sweet and savory flavor</i> • Extra Sharp Cheddar: Vermont
<i>Aged a minimum of 24 months</i> | <ul style="list-style-type: none"> • Feta: Montenegro
<i>Brined cured cheese from sheep's milk</i> • Parmesan Cheese • Brie: France
<i>Soft ripened cheese known as the Queen of Cheeses</i> • Smoked Maasdam: Holland
<i>Traditional semi hard Dutch cheese from cow's milk aged for 4 weeks</i> |
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Entrees

Lobster Mac & Cheese	35
Orecchiette pasta with chopped lobster meat and 3 cheese	
Beef Tenderloin Tips & Chicken Scallopini	33
Sautéed with hot Italian sausage, mushrooms, fresh peppers in a cognac battered herb sauce, served over parmesan risotto, garnished with beer battered onion rings	
Fettuccine Pasta	23
With blackened chicken, fresh broccoli, Roma tomatoes and finished with a fresh garlic herb Alfredo sauce	
Pepper Crested Ahi Tuna	37
Over a truffle Parmesan risotto served with stuffed spinach in garlic and olive oil with hot chili port wine reduction	
Zuppa De Pesce	42
Lobster tail, shrimp, scallops, calamari, clams and mussels in a fra diavolo sauce over linguine	
Chicken Piccata	25
Mashed potatoes, broccoli in a caper lemon butter white wine sauce	
Wild Canadian Salmon	29
Katamala olive crusted salmon, layered over spinach Mascarpone risotto and celery root chips, garnished with a mash salad in Barolo wine emulsion	
Diver Scallops	37
Oven roasted almond risotto and grilled zucchini with pomegranate molasses	
Lobster Ravioli	29
Sautéed sundried tomatoes, chopped shrimp, fresh spinach in a cognac cream sauce	

From The Grill

Rack of Lamb (GF)	48
Served over mashed potatoes and Brussels sprouts	
16 oz. Rack of Veal	45
Topped with shrimp and grilled scallops, served with mashed potatoes and green beans	
Prime 14 oz. N.Y. Strip (GF)	47
Served with mashed potatoes and green beans	

Dried Aged Beef

All steaks are 60 days dry aged in house

40 oz. Tomahawk for Two (GF) <i>with your choice of 3 sides</i>	115
40 oz. Porterhouse for Two (GF) <i>with your choice of 3 sides</i>	105
24 oz. Bone-in Ribeye Steak (GF) <i>with your choice of 1 sides</i>	60
18 oz. Bone-in New York Steak (GF) <i>with your choice of 1 sides</i>	55
10 oz. Bone-in Filet Mignon (GF) <i>with your choice of 1 sides</i>	50

Signature Steak Sauce

Peppercorn Cognac • Gorgonzola Cream • Bearnaise Sauce

Sides

7 each

Mac & Cheese
Onion Rings
Mashed Potatoes
Sautéed Fresh Spinach
in garlic and olive oil

Brussels Sprouts
Baked Potato
Truffle Steak Fries
with roasted garlic and parmesan cheese

Parmesan Risotto
Grilled Asparagus
Sautéed Mushrooms
Sautéed Broccoli
in garlic and olive oil

Special Side Lobster Tail 22

Homemade Desserts

All desserts are \$10

Big Carrot Cake

With cream cheese icing, studded with pecans and shards of fresh toasted coconut. Incredibly moist

New York Style Cheesecake

Traditional New York cheesecake flavored with a hint of natural vanilla and orange

Affogato

Vanilla bean ice cream and crushed Oreo cookies, layered with a shot of hot espresso and creamy Baileys

Caramelized Banana & Waffle

Served with fresh berries

Molten Lava Cake

Ask server for assortment of flavors

Crème Brûlée

With Grand Marnier flavoring and caramelized sugar

Traditional Tiramisu

Fresh Local Fruit Bread Pudding

Homemade bread pudding with locally sourced fresh fruit, served warm, topped with vanilla bean ice cream

GF = Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.