



PRIME STEAKHOUSE & WINE BAR

West Hartford Summer Restaurant Week 2019 August 20th – September 2nd *\$40 Per Guest not including tax & gratuity*

Starter choice of

Harvest Burrata Salad

summer melon, prosciutto, wild arugula, balsamic glaze

Modern Caesar Salad

hearts of romaine, parmesan, fried capers, crisp prosciutto chips

Sweet Corn Chowder

Entrée choice of

Petite Filet Mignon * with F 17 Sauce

eight ounces of our leanest, most tender cut of beef

Blackened Branzino

chorizo, cranberry beans & potato ragout

Prime Short Ribs

slow roasted, natural jus, cheesy grits

Pork Tomahawk*

eighteen ounces of our bone in pork chop

**all entrees are accompanied with
Idaho Russet mashed potatoes & creamed corn**

Steak Enhancements

Additional charge will apply

11 oz. Main Filet Mignon \$10

14 oz. CAB Ribeye \$16

16 oz. Prime NY Strip \$20

20 oz. BI Ribeye \$24

Steak Companions

Additional charge will apply

Truffle-Poached Lobster \$18

with béarnaise sauce and caviar

Diablo Shrimp \$14

baked with a spicy BBQ butter

Jumbo Lump Crabmeat \$13

oscar style with béarnaise sauce

Dessert

Chef Headley's Olive Oil Cake

housemade, peach compote

*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients