

1410
Highland Avenue,
Cheshire

203-806-1430



Brunch
10AM - 2PM
Every Sunday!

HAPPY HOUR • Sun.-Thurs. 3-5:30pm

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

BRUNCH MENU

- Two Eggs** 7
With bacon, potato hash and toast
- Eggs Benedict**.....12
Poached eggs and Canadian bacon, topped with Hollandaise sauce, Served on an English muffin with potato hash
- Traditional Omelet** 9
With cheddar cheese served with potato hash and toast
- Create Your Own Omelet!**12
Add any of the following items to our traditional omelet: bacon, ham, onions, tomatoes, cream cheese, mushrooms, spinach, broccoli, asparagus. Served with potato hash and toast
- Bone In Frittata**10
Chef's choice spring vegetables, smoked beef sausage and feta cheese
- Pesto, Ricotta & Egg Pie**.....11
Chopped pesto, creamy ricotta, fluffy eggs, served on a pita bread and baked in the oven
- French Toast**..... 9
Topped with fresh fruits and garnished with powdered sugar
- Waffles** 9
Topped with sliced banana

GF = Gluten Free

Sides

- Bacon 4
- Hot Italian Sausage 5
- Fresh Fruits 6
- Potato Hash..... 6

Mimosa

- Traditional
9/ glass - 30/ carafe
- Tequila Sunrise Mimosa
Tequila, prosecco, orange juice
11/glass - 33/ carafe
- Blushing Mimosa
Orange juice, pineapple juice,
grenadine, prosecco
10/glass - 33/carafe
- Pomegranate Blush
Pomegranate liquor, prosecco
10/glass - 33/carafe

Bagels

- Plain or Everything Bagel 2
- Cream Cheese 2
- Smoked Salmon 3
- Capers 1
- Sliced Red Onion 1
- Egg (Any Style) 2
- American Cheese 1

Build Your Own Bloody Mary

- Regular Bloody Mary 9
- Bloody Maria (Tequila) 10
- Add:
Chilled Shrimp 3.50
Raw Oyster 2 (per piece)
Raw Clams 1.50 (per piece)
Bacon 2

Travel Though The World Breakfast

- Taste of Spain** 15
Scrambled eggs, jalapeno rice, fresh bean salsa, grilled sausage patty, lettuce, tomato served over a grilled tortilla
- American Surf & Turf** 25
6oz petit filet, two sunny side up eggs, smoked salmon. Served with potato hash and toast

- Breakfast in Europe**20
Two eggs sunny side up, grilled steak and chicken skewers, sliced tomatoes, red onions, feta cheese. Served with potato has and toast
- Taste of Italy**18
Buratta cheese, 2 eggs sunny side up, Prosciutto di Parma, basil pesto, Genoa salami, tomatoes

LUNCH MENU

Appetizers

- Grilled Local Peaches**14
Stuffed with Mascarpone cheese, crushed walnuts, drizzled with local honey and garnished with organic arugula
- Fried Calamari**12
With Fried zucchini served with a marinara sauce
- Lobster & Crab Cakes**15
Served over baby arugula with a chipotle shrimp vinaigrette
- Stuffed Shrimp**11
Stuffed with fresh mozzarella and wrapped in bacon over a homemade crostini in a gorgonzola sauce
- Fig & Prosciutto Flatbread**16
Fig jam spread, mozzarella cheese and Prosciutto di Parma, garnished with organic arugula
- Ahi Tuna Tartare**15
Layered with chopped avocados and cucumbers in a sesame ginger sauce, served with garlic crostinis
- Pepper Crusted Beef Tenderloin Carpaccio**17
Thinly sliced raw beef garnished with capers, chianti pecorino, Toscano cheese and arugula. Served with homemade hummus and garlic crostini
- Zuppa de Mussels**10
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** 10
Baby arugula, dried cranberries, shaved apples, crumbled gorgonzola cheese, cucumbers, tomatoes in a raspberry chocolate vinaigrette
- Cheshire Salad** 19
Grilled shrimp, chicken and mushrooms over greens with tomatoes, olives, cucumbers, crumbled gorgonzola cheese, balsamic vinaigrette
- Roasted Red Beet Tartar** 10
Apples, walnuts, goat cheese with honey balsamic vinaigrette and garnished with organic arugula
- Wedge Salad** 12
1/4 Wedge Crispy Bacon cherry tomatoes, crumbled blue cheese and blue cheese dressing
- Caprese Salad** 15
Local heirloom tomatoes, homemade fresh mozzarella and basil pesto with balsamic glaze

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

Entrees

- Beef Tenderloin Tips & Chicken Scallopini**20
Sauteed with hot Italian sausage, mushrooms, fresh peppers in a cognac herb sauce, served over parmesan risotto, garnished with beer battered onion rings
- Potato Gnocchi**16
With sun-dried tomatoes, gorgonzola cheese and fresh spinach in an alfredo sauce
- Fettuccine Pasta**15
With blackened chicken, fresh broccoli and Roma tomatoes finished with a fresh garlic herb alfredo sauce
- Exotic Wild Mushroom Ravioli**15
In a white truffle cream sauce
- Chicken Piccata**14
Mashed potatoes, broccoli, and a caper lemon butter white wine sauce
- Grilled Salmon**19
Over a bed of greens with grilled zucchini and a balsamic glaze
- 6oz. Filet Mignon**21
Served with roasted potatoes, grilled zucchini and onion rings

Sandwiches & Wraps

All sandwiches & wraps come with your choice of salad, fries or onion rings

- Turkey Club** 13
Grilled whole wheat bread, crispy bacon, mozzarella cheese, lettuce, tomato, onion and mayo
- Reuben**13
Corned beef served on rye bread with mozzarella cheese, sauerkraut, and thousand island dressing
- Philly Steak Panini**14
Fresh peppers, mushrooms, shaved onions, provolone cheese, and crushed red pepper aioli
- Grilled Chicken Pesto Panini**13
Roasted red peppers and fresh mozzarella
- Buffalo Wrap**12
Crispy chicken, lettuce, tomato, onion, hot sauce and blue cheese dressing
- Bone & Prime 8 oz. Cheeseburger**15
Served on a hard roll with crispy bacon, avocado, and American cheese
- 8oz. Cheeseburger**12
Served on a hard roll with American cheese
- Blackened Chicken Panini**13
With empressatta cheese, fresh baby arugula, heirloom tomatoes, grilled mild jalapeno peppers

Build Your Own Cocktail Platter

Served with cocktail sauce, horseradish and Chianti Mignonette

- Chilled Jumbo Shrimp 4
- Oysters 3
- Clams 2
- Smoked Salmon 4
- Lobster Tail 15
- Jumbo Lump Crab 12