

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

Appetizers

Grilled Local Peaches	14
Stuffed with Marscarpone cheese, crushed walnuts, drizzled with local honey and garnished with organic arugula	
Fried Calamari	12
With fried zucchini served with marinara sauce	
Lobster & Crab Cakes	16
Served over baby arugula with a chipotle shrimp vinaigrette	
Stuffed Shrimp	13
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 Tartar	15
Layered with chopped avocados and cucumbers in a sesame ginger sauce, served with garlic crostinis	
Pepper Crusted Beef Tenderloin Carpaccio	17
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	10
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 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	

Build Your Own Cocktail Platter

Served with cocktail sauce, horseradish and Chianti Mignonette

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

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
Soppresata	Smoked Cured Beef
Smoked Beef Montenegro Sausage	Smoked Beef Hot Montenegro Sausage

Cheese \$5 per choice of cheese

- Gorgonzola Cheese: U.S.

Subtle earthiness and creamy texture, blend of cow and sheep milk, aged a minimum of 90 days

- Artigiano: Wisconsin, Italy

Hand crafted small batch enrobed in balsamic vinegar

with a hint of cipollini onions, slightly sweet and savory flavor

- Extra Sharp Cheddar: Vermont

Aged a minimum of 24 months

- Feta: Montenegro

Brined cured cheese from sheep's milk

- Parmesan Cheese

- Brie: France

Soft ripened cheese known as the Queen of Cheeses

- Smoked Maasdam: Holland

Traditional semi hard Dutch cheese from cow's milk aged for 4 weeks

Entrees

Lobster Mac & Cheese	35
<i>Orecchiette pasta with chopped lobster meat and 3 cheese</i>	
Beef Tenderloin Tips & Chicken Scallopini	30
<i>Sautéed with hot Italian sausage, mushrooms, fresh peppers in a cognac battered herb sauce, served over parmesan risotto, garnished with beer battered onion rings</i>	
Fettuccine Pasta	20
<i>With blackened chicken, fresh broccoli, Roma tomatoes and finished with a fresh garlic herb Alfredo sauce</i>	
Pepper Crested Ahi Tuna	37
<i>Over a truffle Parmesan risotto served with stuffed spinach in garlic and olive oil with hot chili port wine reduction</i>	
Zuppa De Pesce	38
<i>Lobster tail, shrimp, scallops, calamari, clams and mussels in a fra diavolo sauce over linguine</i>	
Chicken Piccata	23
<i>Mashed potatoes, broccoli in a caper lemon butter white wine sauce</i>	
Wild Canadian Salmon	27
<i>Katamala olive crusted salmon, layered over spinach Mascarpone risotto and celery root chips, garnished with a mash salad in Barolo wine emulsion</i>	
Diver Scallops	35
<i>Oven roasted almond risotto and grilled zucchini with pomegranate molasses</i>	

From The Grill

Rack of Lamb (GF)	48
<i>Served over mashed potatoes and Brussels sprouts</i>	
16 oz. Rack of Veal	45
<i>Topped with shrimp and grilled scallops, served with mashed potatoes and green beans</i>	
N.Y. Prime 14 oz. Strip (GF)	45
<i>Served with mashed potatoes and green beans</i>	
Prime 10 oz. Filet Mignon (GF)	50
<i>Severed over mashed potatoes, green beans, garnished with beer battered onion rings</i>	

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>	120
40 oz. Porterhouse for Two (GF) <i>with your choice of 3 sides</i>	110
24 oz. Bone-in Ribeye Steak (GF) <i>with your choice of 1 sides</i>	65
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>	55

Signature Steak Sauce

Peppercorn Cognac • Gorgonzola Cream • Peter Luger Sauce

Sides

7 each

<p>Mac & Cheese</p> <p>Onion Rings</p> <p>Mashed Potatoes</p> <p>Sautéed Fresh Spinach in garlic and olive oil</p>	<p>Brussels Sprouts</p> <p>Baked Potato</p> <p>Truffle Fries</p> <p>with roasted garlic and parmesan cheese</p>	<p>Parmesan Risotto</p> <p>Grilled Asparagus</p> <p>Sautéed Mushrooms</p> <p>Sautéed Broccoli in garlic and olive oil</p>
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Special Side Lobster Tail 20

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
- Nutella, Walnut & Banana Crepes**
Served warm with vanilla bean and wild strawberry ice cream
- 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.