F I R S T C O U R S E S

Homemade Soup of the Day | $5.00

Crispy Flash Fried Calamari | $13.50
Arugula, Lemon, Parmesan, Spicy Marinara

Caesar Salad | $9.50
Hearts of Romaine, Ciabatta Croutons, Reggiano, Bella Cerignola Olives

Ravenna Wedge Salad | $8.50
Candied Bacon, Heirloom Tomatoes, Buttermilk Blue Cheese, Red Onion

House Salad | $6.50
Organic Field Greens, Cucumber, Heirloom Tomatoes

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E N T R É E S

Bouquetière of Vegetables | $15.50
An Array of Seasonal Vegetables as an Entree

Chicken Florentine | $21.50
Swiss Gruyère Braised Spinach, Roasted Garlic Butter

Penne Pomodoro with Grilled Pesto Shrimp | $26.50
Tomatoes, Basil, Garlic, Extra Virgin Olive Oil

Prime NY Steak & Frites, Maître d Butter | $28.50
Petite House Salad, Crispy Fries

Prime Medallions of Beef | $32.50
Caramelized Pearl Onions, Red Wine Sauce

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D E S S E R T S
$7.50

Key Lime Pie	*Lime Chantilly Cream*
Flourless Chocolate Cake	*Crème Anglaise, Raspberry Coulis*
New York Cheesecake	*Seasonal Berries*
Peppermint Ice Cream	*Callebaut Chocolate Sauce*
Berries Flambé	*Warm Grand Marnier Berries with Häagen-Dazs Vanilla*

Some items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shell fish or eggs may increase your risk of foodborne illness.