

December 31st, 2018

New Year's Eve



FIRST

choice of one

LOCAL ORGANIC GREENS

triple crunch mustard, pumpkin seeds, dried fruit, Banyul's vinaigrette

PRIME'S ONION SOUP

Niagara Falls Brewing Company Amber Eh!, smoked Provolone, Pecorino and San Marzano tomato

PRIME'S SIGNATURE CAESAR SALAD

romaine hearts, buttermilk dressing, shaved Grana Padano torn focaccia, warm smoked bacon lardons

MAIN

choice of one

SPATCHCOCK 1/2 CHICKEN

scallion whipped potatoes, preserved lemon salsa verde

"EVERYTHING" CRUSTED ATLANTIC SALMON

Peruvian blue potatoes, hot and sour carrot jus

SMOKED CHICKEN CARBONARA

linguini noodles, smoked bacon, zucchini threads, yolk enriched cream sauce

ROASTED MUSHROOM RAVIOLI

garlic fried kale, caramelized cauliflower, truffle cream sauce

8 OZ. ANGUS SHORT RIB

horseradish mashed Yukon's, fine beans, red wine jus

—● upgrade to: ●—

8 OZ. TENDERLOIN

\$15 surcharge

16 OZ. ANGUS RIB EYE

\$20 surcharge

DESSERT

choice of one

PRIME'S CHOCOLATE LAYER CAKE

Nutella pudding hazelnut cookie crumb

WHIPPED CHEESECAKE IN A JAR

bourbon vanilla, sour cherry, almond biscuit crumble

MEYER LEMON TART

wild blueberry yuzu compote, white chocolate sabayon

\$79 per person ++

Menu items subject to change to ensure freshness and quality.