



## Antipasta

**HOUSEMADE FOCCACIA \$8**  
whipped ricotta / extra virgin olive oil

**HEIRLOOM TOMATO  
BRUSCHETTA \$14**  
grilled ciabatta / fresh mozzarella /  
pistachio pesto

**HOUSEMADE PRIME MEATBALLS \$16**  
ground in house / san marzano sauce / whipped ricotta

**SAUSAGE STUFFED HUNGARIAN  
HOT PEPPERS \$16**  
house marinara / mozzarella

**BURRATA \$20**  
spiced figs / prosciutto di Parma / focaccia

**CRISPY FRIED CALAMARI \$20**  
cherry peppers / marinara / aioli

**CRISPY BRUSSELS SPROUTS \$16**  
raisins / capers / spicy balsamic-honey reduction /  
shaved parmesan

## Salads

**CHOPPED CAESAR \$14**  
focaccia crumbs / shaved parmesan

**STEAKHOUSE BIBB WEDGE \$14**  
cherry tomatoes / grilled red onions / crispy bacon /  
creamy gorgonzola dressing

**ARUGULA, FENNEL & ORANGE \$14**  
pistachio / goat cheese / olive oil / lemon

## Sides

**\$10**

**CLASSIC FRIED POTATO WEDGES  
WHIPPED SWEET POTATOES  
ROASTED GARLIC POTATO PUREE**

**\$12**

**BROCCOLINI  
JUMBO ASPARAGUS  
ROASTED WILD MUSHROOMS  
STEAKHOUSE MAC & CHEESE**

## Desserts

**SICILIAN STYLE  
CANNOLI (2)  
\$9**

**PISTACHIO CHEESECAKE  
\$14**

**TIRAMISU  
\$14**

**7 LAYER CHOCOLATE MOUSSE CAKE  
\$14**

**HOUSE MADE CRÈME BRÛLÉE  
\$14**

## Pasta

*We source our pasta from Mancini Pastificio Agricolo, an Italian farm in the heart of Italy's  
Le Marche region, which exclusively uses its homegrown durum wheat for pasta production*

**FRANKO'S LOBSTER SPAGHETTI \$47**  
poached lobster tail / lobster stock /  
cherry tomatoes / fresh herbs/ butter sauce

**ALL DAY "PRIME BEEF" BOLOGNESE \$30**  
paccheri pasta / fresh parmesan

**RICOTTA GNOCCHI \$28**  
parmesan truffle cream / wild mushrooms

**SPAGHETTI & CLAMS \$30**  
red or white / littleneck clams / bacon / shallots / garlic /  
white wine / fresh herbs

**PENNE ALLA VODKA \$24**  
pancetta / vodka / house marinara / basil / pecorino

**50 LAYER LASAGNE \$30**  
meat sauce / ricotta / mozzarella / parmesan

**ROASTED GARLIC PARMESAN CREAM \$24**  
spaghetti / parmesan / cream / roasted garlic / more parmesan

**SPAGHETTI AND MEATBALLS \$26**  
bronze-die spaghetti / 3 prime meatballs / house marinara / ricotta

## Entrees

**CHICKEN PARMESAN \$28**  
crispy breaded / olive oil / house marinara / mozzarella /  
served with spaghetti

**VEAL CHOP PARMESAN \$49**  
crispy breaded / olive oil / house marinara / mozzarella /  
served with spaghetti

**GRILLED SALMON \$36**  
artichokes / olives / fennel / capers / lemon / olive oil

## From the Grill

SERVED WITH YOUR CHOICE OF POTATO

**DRY AGED ALL NATURAL PORK CHOP \$38**  
16oz / apricot mostarda

**WHOLE RACK OF LAMB \$56**  
herb-parmesan crusted, chimichurri

**BLACK ANGUS FILET MIGNON \$44 / \$65**  
6oz / 10oz / garlic & herb butter

**PRIME NY STRIP \$57**  
16oz / garlic & herb butter

**PRIME RIBEYE \$59**  
18oz / garlic & herb butter

**BONE-IN BLACK ANGUS COWBOY RIBEYE \$87**  
32oz / garlic & herb butter

**ADD A GRILLED LOBSTER TAIL \$28**

**ADD A SIGNATURE SAUCE \$4**  
truffle butter / gorgonzola butter / chimichurri  
house steak sauce / creamy horseradish

*To preserve temperature, doneness, and presentation, items from the grill are  
not available for splitting.*



Try our new sister concept,  
Atlantic Prime, across the street!