



## **PRIME**

23 East 40<sup>th</sup> Street, New York, NY 10016  
Tel: 212-338-0818 | Fax: 212-297-9146 |  
Private Dining Office: 646.766.1450 ext. 108

## **Lunch Menu #1**

**Menu includes choice of one for each course onsite**

Includes non-alcoholic beverages  
(excludes bottled flat and sparkling water)

### **Appetizer**

#### **Seasonal Greens**

cherry tomatoes, balsamic vinaigrette

#### **Classic Caesar Salad**

garlic croutons, parmesan cheese

#### **Lobster Bisque**

brandy, oyster crackers

### **Entrée**

#### **Petit Filet Mignon**

USDA prime,  
selection of vegetable and potato

#### **Norwegian Salmon**

extra virgin olive oil, lemon,  
selection of vegetable and potato

#### **Garlic Confit Linguine**

roasted red peppers, cherry tomatoes, basil, parmesan cheese

#### **Bell & Evan's Organic Roasted Half Chicken**

roasted fingerling potatoes,  
chef's selection of vegetable

### **Chef's Selection of Dessert**

*Includes Freshly Brewed Coffee & Tea*



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## **Lunch Menu #2**

**Menu includes choice of one for each course onsite**  
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

### **Appetizer**

#### **Wedge Salad**

cherry tomatoes, bacon, bleu cheese dressing

#### **Classic Caesar Salad**

garlic croutons, parmesan cheese

#### **Grilled Calamari**

extra virgin olive oil, lemon, garlic

#### **Lobster Bisque**

brandy, oyster crackers

### **Entrée**

#### **Junior Bone-In Rib Eye**

USDA prime, dry aged

#### **Junior New York Strip**

USDA prime, dry aged

#### **Atlantic Swordfish**

traditional blackened spice, tartar sauce

#### **Garlic Confit Linguine**

roasted red peppers, cherry tomatoes, basil, parmesan cheese

### **Family Style Sides**

Mashed Potatoes

Onion Rings, bleu cheese dip

Creamless Creamed Spinach

Roasted Potatoes, onions, peppers

Broccoli, smoked paprika, parmesan

### **Chef's Selection of Dessert**

*Includes Freshly Brewed Coffee & Tea*



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## **Lunch Menu #3**

**(Dinner Size Portions)**

Menu includes choice of one for each course onsite

Includes non-alcoholic beverages  
(excludes bottled flat and sparkling water)

### **Appetizer**

**Scottish Salmon Tartar**  
citrus crème fraîche, frisée

**Imported Buffalo Mozzarella**  
tomato, basil

**Jumbo Lump Crab Cake**  
tartar sauce, red pepper coulis, beet remoulade, frisée

**Lobster Bisque**  
brandy, oyster crackers

### **Entrée**

**Porterhouse For Two**  
USDA prime, dry aged

**Rack Of Lamb**  
sautéed spinach, au jus

**Chilean Sea Bass**  
extra virgin olive oil, lemon

**Seasonal Truffle Risotto**  
arborio rice, seasonal vegetables

### **Family Style Sides**

Steak Fries  
Mashed Potatoes  
Onion Rings, bleu cheese dip  
Creamy Corn, smoked cheese, pancetta  
Broccoli, smoked paprika, parmesan  
Mixed Mushrooms, herbs, truffle cream

### **Chef's Selection of Dessert**

*Includes Freshly Brewed Coffee, Tea, Espresso & Cappuccino*