



PRIME

23 East 40th Street, New York, NY 10017
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



PRIME

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



PRIME

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