

# DINNER

primetime

## FLAT BREADS

<b>Fresh Tomato &amp; Mozzarella:</b> Fresh basil, extra virgin olive oil & pesto	<b>8</b>
<b>Grilled Vegetables:</b> Pesto, eggplant, zucchini, bell peppers, portobello mushrooms, red onion, diced plum tomatoes, feta & mozzarella	<b>10</b>
<b>Barbeque Chicken:</b> House made apricot-BBQ sauce, thinly sliced chicken breast, red onions, cilantro, cheddar & jack cheese	<b>10</b>
<b>Filet Mignon:</b> Caramelized onion purée, Gruyere Cheese, scallions	<b>14</b>
<b>Shrimp &amp; Arugula:</b> Poached rock shrimp on sundried tomato pesto flatbread, with bacon, mozzarella & ricotta cheeses, topped with dressed arugula	<b>16</b>

## STARTERS

<b>Warm Maytag Blue Cheese Chips:</b> House made potato chips, Maytag blue cheese	<b>9</b>
<b>Creamy Spinach Dip:</b> House made tortilla chips	<b>11</b>
<b>Grilled Vegetable Plate:</b> Zucchini, eggplant, red bell pepper, plum tomato, portobello mushrooms, balsamic glaze, pesto	<b>12</b>
<b>Thai Chicken Satay:</b> Marinated grilled chicken tenderloins, somen noodles & spicy peanut sauce	<b>12</b>
<b>Grilled Chicken Quesadilla:</b> Swiss, cheddar cheese, cilantro	<b>13</b>
<b>Polynesian Chicken Wings:</b> Tossed with sweet chili lime sauce	<b>12</b>
<b>Crispy Calamari:</b> West Indian cocktail sauce, tomato rémoulade	<b>14</b>
<b>Rock Shrimp Quesadilla:</b> Cheese infused spinach, queso blanco, chipotle cream	<b>16</b>
<b>Lump Crab Cakes:</b> Lightly breaded blue crab meat pan seared, tomato rémoulade	<b>17</b>
<b>Shrimp Cocktail:</b> Five jumbo shrimp, West Indian cocktail sauce	<b>18</b>
<b>Soup of the Day:</b>	Cup <b>6</b> / Bowl <b>8</b>
<b>Caesar Salad:</b> Traditional dressing, shaved parmesan cheese, ciabatta croutons	<b>6</b>
<b>Mesclun Salad:</b> Field greens, carrots, tomato, cucumber, French beans, choice of dressing	<b>6</b>

## ENTRÉE SALADS

<b>Cobb Salad:</b> Romaine, chopped free-range chicken breast, avocado, carrots, scallions, tomatoes, eggs, crumbled blue cheese & bacon, choice of dressing	<b>14</b>
<b>Roasted Red &amp; Yellow Beet Salad:</b> Field greens, toasted pistachios, pesto oil, goat cheese, balsamic glaze	<b>14</b>
<b>Caesar Salad:</b> Traditional dressing, shaved parmesan cheese, ciabatta croutons Add: Chicken <b>4</b> / Shrimp <b>6</b> / Crispy Calamari <b>5</b>	<b>12</b>
<b>Mesclun Salad:</b> Baby field greens, carrots, tomatoes, cucumbers, French beans, choice of dressing Add: Chicken <b>4</b> / Shrimp <b>6</b> / Crispy Calamari <b>5</b>	<b>12</b>
<b>Greek Salad:</b> Mixed greens, cucumber, red onions, tomatoes, Kalamata olives, crumbled Feta cheese, oregano, vinaigrette dressing	<b>14</b>
<b>Grilled Sesame Chicken Salad:</b> Our Signature Salad, sliced free-range chicken breast, mixed greens, diced tomatoes, carrots, snow peas, bean sprouts, scallions, roasted cashews, crispy Won-Tons, curried cilantro dressing & drizzled with spicy peanut sauce	<b>16</b>
<b>Spinach Salad:</b> California spinach, sliced free range chicken breast, fresh raspberries, candied walnuts, raspberry vinaigrette, crumbled blue cheese	<b>16</b>
<b>Ahi Tuna Nicoise Salad:</b> Sushi grade tuna steak seared rare, mesclun mix, French beans, potatoes, tomatoes, eggs, kalamata olives, anchovy fillets, vinaigrette dressing	<b>21</b>




## SIDES

<b>Cole Slaw</b> <b>5</b> / <b>French Fries</b> <b>6</b> / <b>Sweet Fries</b> <b>7</b> / <b>Potato Chips</b> <b>5</b> / <b>White Rice</b> <b>5</b> / <b>Black Beans</b> <b>5</b>
<b>Sautéed Spinach</b> <b>7</b> / <b>Mac &amp; Cheese</b> <b>5</b> / <b>Baby Bok Choy</b> <b>7</b> / <b>Broccoli</b> <b>7</b> / <b>Asparagus</b> <b>7</b>
<b>Mashed Potatoes</b> <b>6</b> / <b>Grilled Vegetables</b> <b>7</b> / <b>French Beans</b> <b>7</b>

**NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

## BURGERS & SANDWICHES



All sandwiches are served with a choice of: Creamy Cole Slaw, House Made Potato Chips, French Fries or for \$1.95 extra, Sweet Potato French Fries

 <b>Half Pound PRIME Chuck Hamburger or Turkey Burger on Brioche Bun:</b> Lettuce chiffonade, vine ripened tomato, red onions, pickles	<b>11</b>
 <b>Holy Smoke Cheeseburger:</b> Crispy onions, cheddar cheese, apple wood smoked bacon, smoky apricot BBQ sauce	<b>14</b>
 <b>Main Street Swiss Burger:</b> Caramelized onions, sautéed mushrooms & Swiss cheese	<b>15</b>
<b>Philly Mignon:</b> Shaved black angus tenderloin, griddled red onions & bell peppers, on a toasted hoagie, Swiss & cheddar cheese	<b>15</b>
<b>Blackened Grouper:</b> Pan seared Blackened Grouper, lettuce, tomato, onion	<b>21</b>

## PASTAS

<b>Fettucine Alfredo:</b> Parmesan cheese cream sauce	<b>12</b>
Add: Chicken <b>4</b> / Shrimp <b>6</b>	
<b>Spinach Gnocchi:</b> Four cheese sauce, roasted plum tomato	<b>14</b>
<b>Chicken Picatta:</b> Thinly pounded organic chicken breast lightly sautéed with shallots, butter, lemon, wine, capers & linguine	<b>18</b>
<b>Organic Chicken Penne:</b> Seared chicken tenderloins, artichoke hearts, mushrooms, roasted pine nuts, capers, apple wood bacon, garlic & shallots, lemon cream sauce	<b>17</b>
<b>Three Mushroom Penne with Chicken:</b> Seared chicken tenderloins with shitake, portobello, and porcini mushroom infused cream sauce	<b>16</b>
<b>Fettucine with Sliced Filet Mignon:</b> Wild mushrooms, sun-dried tomatoes, red wine sauce, goat cheese	<b>19</b>
<b>Maine Lobster Ravioli:</b> Ravioli filled with lobster meat, pink sauce	<b>23</b>
<b>Sea Scallops &amp; Apple Smoked Bacon Linguine:</b> Zucchini, lobster tomato reduction	<b>24</b>

## ENTRÉES

<b>Grilled Tuna Steak:</b> Sweet soy & cucumber cusabe sauce, asian noodle stir fry	<b>26</b>
<b>Miso Salmon:</b> Fresh miso marinated salmon, baby bok choy, white rice, miso sauce	<b>24</b>
<b>Black Grouper:</b> Pan seared, mashed potatoes, steamed broccoli	<b>32</b>
<b>Wild Mushroom Chicken Madeira:</b> Pan seared chicken breast topped with asparagus & melted mozzarella cheese. Covered with wild mushroom Madeira wine sauce, served with mashed potatoes	<b>18</b>
<b>Crispy Chicken Basket:</b> Chicken tenders, coated with Japanese bread crumbs fried golden & extra crispy, served with French fries, creamy cole slaw, apricot BBQ & cilantro mustard sauce	<b>16</b>
<b>Half Roasted Chicken:</b> Semi-boneless, mashed potatoes, steamed broccoli	<b>19</b>
<b>Baby Back Ribs:</b> Creamy cole slaw, French fries	Half Rack <b>14</b> / Full Rack <b>22</b>
<b>Rack of Lamb:</b> 6 bones of New Zealand's finest, herb-marinated and chargrilled to order. Served with whipped potatoes, garlicky sautéed spinach and port wine demiglaze	<b>36</b>
<b>Skirt Steak:</b> 12oz, grilled, white rice, black beans, chimichurri sauce	<b>26</b>
<b>Filet Mignon:</b> 8oz, center cut, pan seared, mashed potatoes, French beans	<b>34</b>
 <b>PRIME New York Strip:</b> 14oz, grilled, mashed potatoes, sautéed spinach	<b>39</b>
 <b>PRIME Rib Eye:</b> 14oz, grilled, mashed potatoes, grilled vegetables	<b>37</b>

## DESSERTS

<b>Apple Pie:</b> A la Mode <b>9</b> / <b>Key Lime Pie</b> <b>8</b> / <b>Cheesecake</b> <b>9</b> / <b>Carrot Cake</b> <b>9</b> / <b>Bread Pudding</b> <b>9</b>
<b>Fudge Brownie:</b> A la Mode, Warm Fudge <b>9</b> / <b>Traditional Crème Brûlée:</b> Hint of Raspberry <b>8</b>
<b>Häagen-Dazs Ice Cream:</b> Vanilla, Chocolate or Strawberry <b>Per Scoop</b> <b>3</b>

1744 MAIN STREET / WESTON, FL 33326 / 954-349-2100 / PRIMETIMWESTON.COM