

LUNCH

primetime

FLAT BREADS

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

STARTERS

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

ENTRÉE SALADS

Cobb Salad: Romaine, chopped free-range chicken breast, avocado, carrots, scallions, tomatoes, eggs, crumbled blue cheese & bacon, choice of dressing	14
Roasted Red & Yellow Beet Salad: Field greens, toasted pistachios, pesto oil, goat cheese, balsamic glaze	14
Caesar Salad: Traditional dressing, shaved parmesan cheese, ciabatta croutons	12
Add: Chicken 4 / Shrimp 6 / Crispy Calamari 5	
Mesclun Salad: Baby field greens, carrots, tomatoes, cucumbers, French beans, choice of dressing	12
Add: Chicken 4 / Shrimp 6 / Crispy Calamari 5	
Greek Salad: Mixed greens, cucumber, red onions, tomatoes, Kalamata olives, crumbled Feta cheese, oregano, vinaigrette dressing	14
Grilled Sesame Chicken Salad: 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	16
Spinach Salad: California spinach, sliced free range chicken breast, fresh raspberries, candied walnuts, raspberry vinaigrette, crumbled blue cheese	16
Ahi Tuna Nicoise Salad: Sushi grade tuna steak seared rare, mesclun mix, French beans, potatoes, tomatoes, eggs, kalamata olives, anchovy fillets, vinaigrette dressing	21




SIDES

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

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

 Half Pound PRIME Chuck Hamburger or Turkey Burger on Brioche Bun: Lettuce chiffonade, vine ripened tomato, red onions, pickles	11
 Holy Smoke Cheeseburger: Crispy onions, cheddar cheese, apple wood smoked bacon, smoky apricot BBQ sauce	14
 Main Street Swiss Burger: Caramelized onions, sautéed mushrooms & Swiss cheese	15
Veggie Burger: All natural, low saturated fat, no cholesterol, made with oat bran, carrots, onions, string beans, soy beans, zucchini, peas & spinach	10
California Reuben: Top round corned beef, creamy cole slaw, jalapeño jack cheese, Russian dressing on organic rye	12
Grilled Chicken Club: Free range chicken breast, lettuce chiffonade, tomato, apple wood smoked bacon, Swiss & cheddar cheese, cilantro honey mustard	13
Philly Mignon: Shaved black angus tenderloin, griddled red onions & bell peppers, on a toasted hoagie, Swiss & cheddar cheese	15
Blackened Grouper: Pan seared Blackened Grouper, lettuce, tomato, onion	21

PASTAS

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

ENTRÉES

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

DESSERTS

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

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