

RESTAURANT WEEK 2024

SUNDAY THROUGH THURSDAY

APPETIZER

Bacon Wrapped Scallops

Served with Lemon Herb Aioli and Cucumber Relish

21 Main Roll

Kani Kama, Avocado, Cucumber, Blue Fin Tuna, Salmon, Hamachi Yellowtail, Japanese Mayo, Eel Sauce, Sriracha, Multi-colored Tobiko, Wasani Aioli

Crab Cake

Served with Tarragon Aioli

French Onion Soup

Beef Stock, Onions, Crouton, Gruyere & Provolone Cheese

Caeser Salad

Romaine, Croutons, Parmesean Crisp

ENTRÉE S

Filet Mignon 6 oz. (8 oz. Add \$10)

Roasted Garlic Whipped Potatoes, Braised Asparagus, Cabernet Demi-Glace

Pan Fried Frenched Chicken Breast

Sweet Potato Puree, Oven Roasted Broccolini

12-ounce Bone in Butcher Block Prime Pork Chop

Roasted Garlic Whipped Potatoes, Sweet Red Wine Reduction

Chilean Sea Bass

Chef's Daily Preparation

Chef's Daily 45 Day Dry Aged Beef Feature Add \$20

Ask your server for tonight's feature

CHOICE DESSERTS

New York Cheesecake Fresh Berries, Melba Sauce

Chef's Crème Brulee Chef's Daily Preparation

\$59 PER PERSON

No substitutions. Valid thru **February 28, 2024**. Closed Mondays.
Cannot be combined with any other offers. No split plates.

21 MAIN
PRIME STEAKHOUSE