

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

RESTAURANT WEEK DINNER MENU

JANUARY 20 – FEBRUARY 5, 2023

\$59 PER PERSON *Does not include tax and gratuity.*

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

ENTRÉE *Choice of:*

FREE BIRD FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

WINE PAIRING: *Rosé Longmeadow Ranch, Anderson Valley, 2019 \$14*

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

WINE PAIRING: *Pinot Noir, Chalone, Monterey, 2019 \$18*

SEA SCALLOPS* *gfm*

Parmesan Risotto, English Peas, Citrus Vinaigrette

WINE PAIRING: *Chardonnay, Talbott Kali Hart, Monterey, 2019 \$16*

8 OZ FILET* *\$5 Upcharge*

Gouda Potato Cake, Seared Spinach, Cabernet Jus

WINE PAIRING: *Cabernet Sauvignon, Hahn, California, 2019 \$14*

ACCESSORIES

BERNAISE SAUCE \$9

BLACK TRUFFLE BUTTER \$11

AU POIVRE \$10

BLUE CHEESE CRUST \$9

OSCAR STYLE \$15

GARLIC SHRIMP SCAMPI \$17

DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup