

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

EARLY DINING MENU

\$60 PER PERSON *Does not include tax and gratuity.*

AVAILABLE MONDAY – FRIDAY BEFORE 6 P.M.

FIRST COURSE *Choice of:*

FRENCH ONION SOUP

Brandy and Aged Swiss Cheese

LOBSTER BISQUE

Butter Poached Lobster

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

ENTRÉE *Choice of:*

BRANZINO

Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus

FREEBIRD FARMS CHICKEN

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

8 OZ FILET MIGNON

Buttered Asparagus, Cabernet Jus

DESSERT

FIVE LAYER CARROT CAKE

Cream Cheese Icing and Pineapple Syrup

CHOCOLATE TORTE *gfm*

Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds

CHEF'S SELECTION OF ICE CREAM OR SORBET with almond cookie