

# Valentine's Menu 2026

## Appetizer Please Order By Number

1. Salad of Baby Organic Greens with Cucumbers, Grape Tomatoes, Radishes and Balsamic Vinaigrette	\$8
2. Classic Caesar Salad with Crisp Garlic Croutons and a Creamy Parmesan Dressing	\$8
3. Tender Hearts of Romaine with Blue Cheese, Toasted Walnuts, Sun Dried Cranberries and Balsamic	\$9
4. Baby Arugula Salad with Blood Oranges, Fennel, Toasted Almonds, Feta Cheese and Citrus Vinaigrette	\$10
5. Grilled Portobello Mushroom Salad with Baby Arugula, Gorgonzola Cheese, Roasted Peppers & Extra Virgin Olive Oil	\$10
6. Classic Colossal Shrimp Cocktail (4) with Fresh Lemon and Cocktail Sauce	\$16
7. Lobster Bisque with Chives and Crème Fraîche	\$12
8. Potato Leek with White Truffle Oil and Croutons	\$8
9. Heart Shaped Three Cheese Ravioli with Spinach and PRIME Marinara	\$12/\$19

## Main Course Please Order By Number

10. Grilled Natural Chicken with a Polenta-Parmesan Heart, Roasted Grape Tomatoes, Broccolini and Natural Jus	\$24
11. Grilled Pork Tenderloin with a Sweet Potato-Cornbread Pudding, Spinach, Crispy Onions and a Caramelized Apple Jus	\$25
12. Sautéed Shrimp with Saffron Parmesan Risotto, Roasted Heirloom Carrots and Scampi Sauce	\$32
13. Stuffed Split 1 ½ Pound Lobster with Crab Meat Stuffing, Lemon Fettucine, Peperoncino and Italian Parsley	\$55
14. Grilled Filet Mignon with a Potato Croquette, Haricot Vert, Roasted Garlic and Truffle Sauce	\$49
15. Roast Rack of Lamb with an Garlic Mashed Potato, Petite Peas, Cipollini Onions and Rosemary Jus	\$49
16. Pan Seared Red Snapper with Coconut Rice, Sugar Snap Peas, Crispy Plantains and Mango Salsa	\$35

## Dessert Please Order By Number

17. Chocolate Brownie Heart with a Fresh Berry Salad, Vanilla Sauce and Whipped Cream	\$12
18. Blood Orange Crème Brûlée with Oatmeal Crisps, Dried Orange and a Citrus-Pomegranate Salad	\$12
19. Chocolate Budino with Fresh Raspberries, Chocolate Covered Espresso Beans and Mocha Whipped Cream	\$12
20. Graham Cracker Key Lime Tart with "Margarita" Mixed Berries and Coconut Whipped Cream	\$12
21. "Sweet Heart" Strawberry Shortcake with Vanilla Bean Whipped Cream and Macerated Strawberries	\$12
22. Red Velvet Heart with a Vanilla Cream Cheese Mousse, Toasted Coconut Crisp and Strawberry Sauce	\$12
23. New York Cheesecake with a Ginger Cookie Crust, Fresh Berry Salad and Caramel Sauce	\$12
24. Fresh Seasonal Fruit and Berries with Vanilla Whipped Cream and Cranberry-Almond Biscotti	\$9
25. Chocolate Dipped Valentines Long Stem Strawberries (3)	\$9
26. PRIME Lovers Bites with Linzer Hearts, Mini Brownie Bites, Chocolate-Covered Strawberries and Red Velvet Cupcakes	\$24



HAPPY  
Valentine's Day

Bon Appétit!!!  
Henry, Marc and Gio

Scan Here For Heating Instructions

