

Valentine's ♥ Menu 2026

Appetizer

Please Order By Number

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| 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 Fraiche | \$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

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| 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 ¼ 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

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| 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