AMERICAN PRIME

Restaurant Week $55 Dinner Menu

**APPETIZER Choice Of**

**Truffle Arancini**  
sweet onion emulsion

**Assorted Beet Salad**  
red & golden beets, candied figs, spiced pecans, feta cheese

**Gazpacho w/ Crab**  
local heirloom tomato, peaches, lump crab

**ENTREE Choice Of**

**Braised Short Rib**  
truffle grits, zinfandel red wine reduction

**Pan Seared Scallops**  
lemon herb risotto

**House-Smoked Prime Rib**  
french green beans, mashed potato, au jus

**Pan Seared Halibut**  
cauliflower puree, brown butter, capers, almonds, golden raisins

**DESSERT Choice Of**

**Flourless Chocolate Cake**  
caramel sauce, raspberry coulis, whipped cream

**Bread Pudding**  
almonds, raisins, crème anglaise, cinnamon toast crumble

**Signature Restaurant Week Wines:**
*Stoneleigh Sauvignon Blanc, Chateau Fontareche Rose, Las Perdices Cabernet Sauvignon*

$8

**Ask about our Daily Featured Cocktail**

$11

**Tax & Gratuity not included. No substitutions.**