

# AMERICAN PRIME

*Summer Restaurant Week*

*\$55 Dinner Menu*

## APPETIZER CHOICE OF

### TRUFFLE ARANCINI

Sweet onion emulsion & parmesan cheese  
*Simi Chardonnay \$10*

### ASSORTED BEET SALAD

Golden & red beets, candied rhubarb, pistachios, feta cheese, aged maple balsamic  
*AIX Rose \$13*

### HEIRLOOM TOMATO GAZPACHO

Jumbo lump crab  
*Honig Sauvignon Blanc \$15*

## ENTREE CHOICE OF

### SLOW ROASTED SHORT RIB

Truffle grits  
*J Lohr Cabernet \$16*

### PAN SEARED SCALLOPS

Local corn, bacon & ramp vinaigrette  
*Novelty Hill Chardonnay \$14*

### HOUSE-SMOKED PRIME RIB

Au jus  
*Duckhorn Decoy \$15*

## SIDE TO SHARE (CHOOSE ONE)

Grilled Asparagus. Deconstructed Prime Potato

## DESSERT CHOICE OF

### KEY LIME PIE

Florida key limes, graham crust

### BREAD PUDDING

Crème anglaise & caramel sauce

*Grahams 10yr \$15*

TAX & GRATUITY NOT INCLUDED. NO SUBSTITUTIONS.