



DINNER \$60 per person

excluding tax, gratuity & surcharge

FIRST COURSE choice of:

Lobster Bisque

butter-poached lobster, brioche croutons

BLT Iceberg Wedge

heirloom cherry tomato, blue cheese crumbles, red onion, bacon and blue cheese dressing of, v*

Charred Octopus

marble potato salad, spanish chorizo, tuscan salsa verde, piquillo pepper, arugula, red pepper coulis gf*

ENTRÉE choice of:

Roasted Eggplant

vegan ragout, basmati cilantro rice, arugula, red pepper coulis gf*, v

North Atlantic Salmon

farro risotto, roasted tomatoes, parmesan, parsley, brandy beurre blanc

Steak Frites

10oz sterling new york, arugula-frisée, rosemary parmesan fries, cognac-peppercorn sauce gf*

Chicken 'Under a Brick'

tuscan salsa verde, pickled fresno chilis, crushed yukon gold potatoes, caramelized onion gf

DESSERT choice of:

Flourless Chocolate Cheesecake

raspberry coulis, fresh blackberries gf*

Key Lime Tart

raspberries, mint spears

Vanilla Crème Brulée

mission figs, candied ginger gf

gf = gluten free v = vegetarian gf*= can be prepared gluten free upon requestThis discounted menu cannot be combined with any other coupon or discount.

ISLANDPRIME.COM • 619.298.6802