

# Primarily

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# PRIME Rib

## Valentine's Menu

**February 13-16 • 4pm - Close**  
**3 Course Meal**

*Includes a Bottle of the "Wine of the Month" for Every Two People\*\**

### *First Course:* (choice of one)

#### **Lovers Salad**

*Select Lettuces with Teardrop Tomatoes, Hearts of Palm, Dried Cranberries  
Candied Pecans and Apple Cider Vinaigrette*

#### **Cream of Asparagus Soup**

**Honey Glazed Shrimp Kabob**  
*Over Saffron Rice*

### *Second Course:* (choice of one)

#### **Roast Halibut Juliet**

*Almond Crusted with Watercress Cream*

#### **Cupid's Chicken**

*Pan seared with Saffron Cream and Topped with Asparagus Tips*

#### **Prime Rib of Beef**

*10oz. Dry Aged and Slowly Cooked for Full Flavor*

**Served with Parisian Vegetables and Potatoes**

### *Third Course:* (choice of one)

#### **For You To Share**

*Classical Crème Brulee, Truffles and Chocolate Dipped Strawberries*

#### **From Days Gone By**

*A Cream Filled Twinkie with Marinated Raspberries  
Crème Anglaise*

#### **Chocolate Lava Cake**

*With Fresh Berries and Whipped Cream*

**Includes Coffee or Tea**

*Please alert your server of any food allergies or dietary concerns prior to ordering.  
Also serving our regular menu.*

*\*Price does not include tax or gratuity*

*\*\*Must be 21 years of age and up*

**\$39\***

(per person)

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