

Primarily

PRIME Rib

IS PROUD TO PARTICIPATE IN

LAS VEGAS

Restaurant Week

three square™

JUNE 19-23 & 26-28, 2019

FIRST COURSE (CHOOSE ONE)

SUMMER SALAD BOWL

CHOPPED FRESH GREENS WITH TOMATO, CORN, CHEDDAR CHEESE, RED ONIONS, CHOICE OF DRESSING, & TOSSED TABLESIDE

COCONUT FRIED SHRIMP

3 COCONUT COATED SHRIMP WITH HORSERADISH MARMALADE

SOUP AND SALAD

A CUP OF THE "SOUP OF THE DAY" AND TRADITIONAL WEDGE SALAD

SECOND COURSE (CHOOSE ONE)

PRIME RIB OF BEEF

10OZ, DRY AGED AND SLOWLY COOKED FOR FULL FLAVOR. BAKED OR FRESHLY MASHED POTATOES

SOUTHERN STYLE CHICKEN BREAST

LIGHTLY BATTERED, GOLDEN FRIED WITH CHIPOTLE B.B.Q. SAUCE. SERVED WITH COUNTRY MASHED POTATOES, CUT CORN AND ONION STRINGS

SAUTÉED ORANGE ROUGHY

WITH ARTICHOKE HEARTS, MUSHROOMS AND LEMON BUTTER CREAM. SERVED WITH GARDEN PEAS AND BAKED OR FRESHLY MASHED POTATOES

THIRD COURSE (CHOOSE ONE)

PEACH SHORTCAKE

SPONGE CAKE, PEACHES, ICE CREAM AND WHIPPED CREAM

WARM DUTCH APPLE TART

WITH CRÈME ANGLAISE

Includes Coffee or Tea

Some Menu Items May Contain Peanuts, Tree Nuts, Dairy, Eggs, Shellfish, Fish, Soy or Wheat.
Please Make Your Server Aware of Any Food Allergies or Dietary Concerns Prior to Ordering

THREE
COURSE MEAL

\$30*
PER
PERSON

*Price does not include tax or gratuity. No substitutions please.

ALSO SERVING OUR REGULAR MENU

"\$5 PER MEAL WILL BE DONATED TO THREE SQUARE TO HELP END HUNGER IN SOUTHERN NEVADA"