



Randy's

PRIME SEAFOOD & STEAKS

Restaurant Week Dinner Menu

Monday, January 25 - Sunday, February 7

\$55 per person

(No substitutions please)

STARTERS & SMALL SALADS

(Choose 1)

Shrimp Cocktail...6 jumbo shrimp, fresh lemon & cocktail sauce

Mixed Baby Beets...whipped goat cheese, Marcona almonds & pearl onions, microgreens

Ahi Tuna Tartare*...avocado, pickled ramps & Grand Marnier aioli

Crispy Fried Point Judith Calamari...smoked tomato sauce, almond pesto & grilled artichokes

Caesar Salad...romaine lettuce and parmesan

Baby Kale & Fresh Fruit Salad...strawberries, blueberries, quinoa & Pecorino Romano with balsamic vinaigrette

Prime & Wagyu Meatballs...tomato demi and grilled focaccia

MAIN COURSE

(Choose 1)

Branzino...oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes

Day Boat Scallops...George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter

Pan Seared Halibut...oven braised chickpeas, wild mushrooms, and roasted andouille, basil butter broth

Twin Bone-In Chicken Breasts...Bell & Evans crispy pan roasted breasts of chicken, sautéed spinach, roasted mushrooms with truffle-madeira jus

7 oz Prime Filet Mignon* & Duck Fat Fries

SWEETS

(Choose 1)

The Chocolate Cake...chocolate ganache & toffee crumbles

Tressa's Pavlova...Meyer lemon curd, passion fruit coulis, kiwi, orange & blueberries

Hot Fudge Sundae...vanilla ice cream

Chef's Choice Cupcakes



@RandysPrime

RESTAURANT WEEK MENU CANNOT BE COMBINED WITH OTHER OFFERS.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Written information is available upon request regarding these items