martinis, margaritas, mojitos

$8.00

Devil in a Blue Dress
Stoli Orange, Peach Schnapps, Blue Curacao, Grenadine

White Chocolate Martini
Godiva White Chocolate, Baileys, Stoli Vanilla, Creme de Cacao, Dark Chocolate Swirl

The Big O (no faking this one!)
Bacardi O, Red Passion Aisqe, Splash of Pacific Echo, Orange Garnish

Blue Cuban
Cruzan Pineapple Rum, Blue Curacao, Tropical Fruit Juices, Shaved Coconut

Mambo King
Stoli Raspberry Vodka, Pacific Echo, Chambord, sugar glazed rim

Love at First Bite
Aisqe Passion, fresh orange juice, champagne

Pear Martini
Sky Vodka, Pear William, pear nectar, pear garnish

Lemon Grass Martini
Absolut Kurant, Cointreau, fresh lemon juice

Truth Serum
Courvoisier, Lemons, fresh squeezed orange juice, lemon, sugared rim

The Mojito
Bacardi Silver, fresh limes, misty mucho bolado

Caspirinha
The Brazilian Mojito! Cachaca, lotsa lime, a pinch of sugar and a Cocuado of ice!

Periodista
Mt. Gay Rum, apricot brandy, triple sec, fresh lime juice

M3
Bacardi Silver and Syr. Rum, fresh lime and orange juice, mango puree, garnished with a tarragon sprig

Spanish Inquisition
Cuervo Gold, Cisaron, Grand Marnier, lime juice

sake

Fu-ki Sake, served warm Japan
Momoikawa Asian Pear, chilled Oregon
Momoikawa Pearl (unfiltered) chilled Oregon
Momoikawa Diamond: Oregon
Napa Sake
Bichu Sake Junmai Ginjo Japan
Y Rain, ginger infused Oregon
Y Sky, dry

Hinoki (box) | Wakensake (carafe) | Bottle
--- | --- | ---
4.5 | 8. | ---
5. | 10. | 27.
5. | 10. | 27.
6. | 11. | 28.
-- | -- | 25.
-- | -- | 75.
-- | -- | 48.
-- | -- | 54.

beer

Coors Light 16oz. 3.74
Amstel Light 4.00
Corona 4.00
Buzzaars Bay Pale Ale 3.74
Newcastle 18.6oz. 6.00
Asahi 16oz. 3.74
Sapporo 22oz. 7.00
Hoegarden 12oz. 4.50

Budweiser 16oz. 3.74
Bass 20oz. 6.00
Heineken 4.00
Sam Adams 3.74
Sam Adams Light 3.74
Kirin Ichiban 3.74
Hakke Beck 3.50
Sam Smith Oatmeal Stout 18.7oz. 7.50

For a good time, call Maggie 1.866.8.PRIME Private Dining and Special Events. Parties of six or more 18% gratuity added.

Please put cell phones on vibrate, before someone gets hurt.
Dining Room is Non-Smoking, no pipes or cigars please.

Raw or undercooked food can pose a health risk in sensitive individuals.
sushi rolls for beginners
California Maki - cucumber, crab, avocado and caviar 6.5
Sashimi Maki - soft shell crab, caviar, avocado and cucumber 10
Dynamite Maki - shrimp tempura, caviar, cucumber and avocado 8
Vegetable Maki - avocado, cucumber, asparagus, spinach and pidded radish 7.5
Roll 10 - Maine lobster, smoked salmon, asparagus, avocado and caviar 12

designer rolls
Grilled Salmon Skin Maki - smoked salmon skin, bonito flakes, burdock root 8.5
Futo Maki - 8 secret ingredients 9.5
Alaskan Maki - salmon asparagus, scallion, salmon pearls 8.5
Bikini Maki - shrimp, crab meat, tamago, caviar, cucumber and spinach 10.5
Screaming Salmon Maki - salmon, very spicy sauce, scallion and cucumber 8.5
East Coast Maki - eel, lettuce, cucumber and spicy peanut sauce 8.5
Tiger Eyes Maki - salmon, scallion, asparagus and salmon roe 8.5
Dragon Maki - eel and cucumber wrapped in edel 10
Rainbow Maki - California roll wrapped with salmon, eel and tuna 11
Spicy Tuna Maki - tuna, spicy sauce, scallions and cucumber 7.5
T&K Maki - tuna and avocado 6.5
Sushi Sandwich - yellowtail, salmon, tuna, caviar and two sauces 14

raw bar and ceviche
Oysters on the 1/2 shell, ask for today’s selection 10. (1/2 dozen)
Littleclams on the 1/2 shell; traditional or scallion ginger sauce 7. (1/2 dozen)
5 Jumbo Shrimp, traditional horseradish cocktail sauce 12
Alaskan King Crab, jiced 1/2 pound 17. 1 pound 32
Tuna Ceviche, lemon grass, cilantro and ginger juice in coconut shell 12

love boats for party animals
Assorted Nigiri and Maki, Chef’s selection
24 pieces 45. 42 pieces 75. 64 pieces 110.

sides
Cottage Fried Potatoes and Onion Strings 5
Garlic Smashed Potatoes 5
Death by Butter Potatoes 6
Rosti Potato Cake 6
Crisp Onion Strings 5
BIG S#1* Baked Potato Loaded 5
JUMBO Steamed Asparagus Hollandaise 7
White Cheddar Tater Tots 6
Fresh Spinach, Creamed or Not 6
Macaroni and Cheese Gratin with a "College Education" 6

soups
Rhode Island Quahog and Corn chowder cup 4. bowl 5
Miso soup - spinach, Maine crab and tofua cup 4. bowl 5

the fish
Alive and Kicking Maine Lobsters, 3lbs and up Market
Mahogany Glazed Salmon, sushi rice and fancy greens 22
Ahi Tuna sashimi quality, Mediterranean speaking 24

entrees we love
Grilled Meatloaf our best ground sirloin, three onion demi glace, garlic smashed potatoes and onion strings 18
Osso Bucco, braised veal shanks over garlic smashed potatoes 26
Grilled Seasonal Vegetables, garlic smashed potatoes, truffle oil 18

1010° Fahrenheit Grill
Our Signature Prime Steaks are hand selected from the finest corn-fed midwestern beef. We age them 5-6 weeks, giving us the most flavorful, juicy, delicious steaks.
Wicked Steak, a fiery spiced flat iron steak, are you wicked enough? 3-5 oz. 22
Prime New York Sirloin 14 oz. 28
Filet Mignon 12 oz. 27
The King of Steaks, the Steak of Kings
Twin Bacon Wrapped Filet Mignons, two 6 oz. 28
This will be served until the Red Sox win a World Series
Bone in Grilled Prime Rib 28 oz. 27
If you want a lean steak, this isn’t for you.
Veal Chop Tuscan Style, grilled portobello mushroom, arugula, shaved parmesan and truffle oil 16 oz. 28
Prime Porterhouse Steak 24 oz. 33
Colorado Lamb Chops 3 oz. 26
Bodacious Breast of Chicken 20 oz. 18

souces available
Bernaise, Mushroom Wine, Mojito, House Ketchup

1010° Club Deals
A WHOPPING 40 OZ. USDA PRIME PORTERHOUSE. OUR HOUSE SPECTIALTY. FINISH IT ALL AND HAVE YOUR NAME ON OUR PLAQUE TO HONOR YOUR ACHIEVEMENT. 65.
Rare, Medium Rare and Medium Only please.

prices are subject to change