

# PRIMEHOUSE

STEAK & SUSHI

## \$46 LONG ISLAND RESTAURANT WEEK THREE COURSE MENU

*Available Sunday, April 27th - Sunday, May 4th | Only Available Until 7pm On Saturday, May 3rd*

### STARTERS

#### **Strawberry & Arugula Salad**

green apple, blueberries, almonds, lemon, dijon, feta

#### **Lobster Arancini**

chili butter, lobster oil, truffle aioli, pecorino romano

#### **Smoked Chicken Quesadilla**

smashed avocado, mango pico, chipotle aioli

#### **Shrimp Cocktail**

raw bar accompaniments +7

#### **Thick Cut Candied Bacon**

vegetable kimchi, korean bbq flavors +7

#### **Jumbo Lumb Crab Cake**

roasted corn relish, smoked tomato hollandaise +7

### MAIN COURSE

#### **North Atlantic Salmon**

langoustine & sweet pea risotto, pea shoots

#### **Pork Filet Mignon**

loaded pommes puree, charred broccoli, bordelaise, red onion marmalade

#### **Market Fish of the Day**

chef's selection and daily preparation

#### **Sauteed Organic Chicken Breast**

sundried tomato and artichoke rice pilaf, wilted spinach, lemon velouté

#### **Char Grilled Bistro Filet\***

PH mashed potatoes, asparagus, red wine demi glace +10

#### **Marinated Skirt Steak\***

PH mashed potatoes, asparagus, crispy onion ring, soy syrup +15

#### **Char Grilled Filet Mignon\***

PH mashed potatoes, asparagus, green peppercorn au poivre +20

### DESSERT

#### **NY Style Cheesecake**

raspberry sauce, whipped cream

#### **Warm Blueberry Crumble**

vanilla bean gelato

#### **Triple Chocolate Fudge Brownie**

chocolate mousse, chocolate sauce

### **\$10 GLASSES & \$34 BOTTLES OF WINE:**

Ironstone Chardonnay, Stone Cap Riesling, Ironstone Cabernet Sauvignon, Pascal Toso Malbec

Please Inform Your Server Of Any Allergies. \*Consuming raw or undercooked meats, fish, shellfish or eggs increase your risk of food borne illness, especially if you have certain medical conditions.