



PRIME

Italian Steakhouse & Bar

15 Franklin Street, Lenox, MA 01240

413-637-2998

www.primelenox.com



Check our reviews on
Tripadvisor.com

– APPETIZERS –

Bruschetta

Ripe plum tomatoes, spanish onions, chopped basil, celery, nine year aged sweet balsamic, EVOO, capers, fresh garlic, served with thinly sliced grilled bread.

Fried Ravioli

Ravioli stuffed with buffalo mozzarella, Mascarpone cheese, then drizzled with Piedmont's white truffle oil.

Calamari Fritti

If you think that Federal Hill's is good, wait until you have ours. Domestic calamari lightly coated and fried, served with a side of lemon aioli.

Chachi's Calamari

Prime's signature appetizer, fried calamari sautéed with banana peppers, pesto, sweet cherry tomatoes, and kalamata olives, sautéed in a tangy lemon, garlic, vinaigrette sauce.

Jumbo Lump Crab-Cakes

Two fresh colossal lump crab, tossed with vidalia onions, bell peppers, carrots, then lightly breaded with Japanese panko bread crumbs.

Colossal Shrimp Cocktail

Served with Prime's special spicy cocktail sauce.

Spicy Homemade Sausage & Peppers

Grilled sausage, sweet roasted red peppers, zesty banana peppers, sautéed in EVOO and garlic, served over toast points and thin slices of parmigiano Reggiano with a drizzle of sweet balsamic reduction.

– SALADS –

House Salad

Mixed greens, tomatoes and onions, drizzled with our house vinaigrette and topped with parmigiana shavings.

Caesar Salad

Romaine hearts, crispy croutons, shaved pecorino romano cheese, all tossed in our house made Caesar dressing.

Dirty Caesar

Our classic Caesar with bacon and ripe tomatoes tossed with a *young-aged short balsamic dressing*.

Nock's Wedge

Iceberg lettuce, apple wood bacon, and tomatoes, topped with our homemade chunky blue cheese dressing.

– FROM THE GRILL –

All grilled items served with the starch and vegetable of the day.

Free Range Chicken

Succulent free range chicken breast marinated in a citrus broth and slowly grilled.

Wild Jumbo Shrimp

Warm water jumbos, white tigers grilled to perfection.

Wild Grilled Salmon

Pacific Salmon slightly seasoned with sea salt and pepper, grilled through.

Prime's NY Strip

14-16 oz. The most tender of the short loin, the classic cut of all steaks.

Rack of Lamb

12-14 oz. French-cut New Zealand rack of lamb, perfectly spiced, and grilled with EVOO.

Rib Eye

16-18 oz. Char-grilled certified Black Angus rib eye. The juiciest, most flavorful cut of beef.

Center cut Filet Mignon

8 oz. Center cut choice aged beef. "The Queen of Beef".

– ITALIAN ENTRÉES –

Pollo Carina

Chicken sautéed with peas, artichoke, mushrooms, broccoli, served over pasta in a creamy garlic pesto sauce.

Veal or Chicken Parmigiana

Lightly breaded then sautéed and topped with marinara sauce and mozzarella cheese, then baked to perfection. Served over pasta.

Homemade Gnocchi

If you think your Noni made the best gnocchi, then think again! Made by Antonio and rolled by his chubby fingers in a sweet marinara sauce Cooked in a Pomodoro sauce; fresh basil, garlic, tomatoes.

Spicy Sausage a la Gennaro's

Sweet peppers, banana peppers, kalamata olives sautéed with EVOO and roasted sun-dried puree tossed with shaved Reggiano cheese. Served with pasta.

Pasta Bolognese

Angus beef, Berkshire pork, milk-fed veal, and lamb, simmered slowly and served in a creamy marinara tossed with pasta.

– SEAFOOD ENTRÉES –

Calamari Marinara

The most tender calamari slowly braised in onions and olive oil, simmered in a tangy marinara sauce over pasta or vegetables.

Prime Ravioli

Lobster stuffed ravioli sautéed with diced onions, asparagus, in a creamy Grey Goose cream sauce.

Shrimp Capri

Broccoli, olive oil, garlic and tomatoes. Served over whole-wheat pasta.

Panko Encrusted Yellow fin Tuna

Sushi grade tuna, creamy mushroom risotto, and asparagus, with a sweet but sour cherry gastrique sauce. (Can substitute the risotto for vegetable. Extra charge)

– SIDES –

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| Crispy Prime fries | 6 |
| Fried Sweet Potato Sticks | 6 |
| White Truffle Fries | 9 |
| Pasta or Risotto | 6 |
| Broccoli Oil and Garlic | 8 |
| Sautéed Wild Mushrooms | 8 |
| Spicy Grilled Sausage | 9 |
| Grilled Asparagus | 9 |