

Now Accepting Reservations for Easter Brunch-April 4th!

Box Lunches!!

Prime Catering will begin offering corporate box lunches and catered full service and drop off luncheons at the end of February. Contact Michael@brandywineprime.com for more information.

**Baby Showers, Bridal Showers and Rehearsal Dinners!!
Visit our web site for sample menus or ask your server to show you around!**

• Raw Bar

Oysters on the Half Shell* \$2.35 ea
East coast oysters, cucumber mignonette
American Paddlefish Caviar (\$2 supplement)

Jumbo Shrimp Cocktail* \$3.50 ea

Grand Sampler \$50
Dozen oysters, 6 shrimp, 16 mussels, 12 little neck clams,
jumbo lump crab

Oyster Shooter \$7.50

Raw Bar Sampler \$34
6 oysters, 3 shrimp, 8 mussels, 4 little necks,
Jumbo lump crab

Kennett Square Mushroom Tart \$9
Sautéed local mushrooms, truffle oil and micro
greens, triple cream brie

Pan Fried House Made Mozzarella \$8
House made marinara

Beef Tenderloin Carpaccio* \$11
Thinly slice prime tenderloin, capers,
shaved Reggiano, truffle oil

• Salads

Mixed Field Green Salad \$8
Grapes, Maytag blue cheese, Bosc pears
balsamic vinaigrette

Baby Spinach Salad \$7
Sun-dried cranberry vinaigrette, goat cheese, red onion

Center Cut Iceberg Wedge \$8
Creamy blue cheese dressing, chopped bacon, tomato

Grilled Hearts of Romaine \$10
Garlic croutons, Reggiano, creamy garlic dressing

• Appetizers

Shrimp Tempura \$9
Coconut rum tempura, sweet Thai chili, Asian slaw

Prime Filet Tartare* \$12
Crostini, classic garnishes, parmesan cup

Crispy Fried Calamari \$8
Cornmeal crusted, spicy house made marinara

• From the Steakhouse Grill

12 oz Angus New York Strip	28	14 oz Double Cut Berkshire Pork Chop	25
10 oz Barrel Cut Rib Eye	35	12 oz Veal T-Bone	32
16 oz Bone-in Cowboy Steak	27	8 oz Angus Filet Mignon	30
16 oz Grass Fed New York Strip	37	12 oz Prime Hereford Delmonico	35
8 oz Prime Sirloin	22		

• Accompanied by:

Haricot Vert
Cabernet reduction
herb butter

• Customize your steak with:

Sautéed buttery jumbo lump crab \$10
Steak Frites-caramelized onion demi-glace, crispy fries \$6
Pan seared diver scallops* (2) \$9

Sides

Warm Blue Cheese Crumble	2	Glazed Asparagus with Hollandaise	8
Classic Béarnaise	2	Tempura Onion Rings	8
Sautéed Kennett Square Mushrooms	6	Creamy Potato Puree	6
Parmesan Truffle French Fries	6	Lobster Potato Puree	8
Salt Crusted Idaho Baked Potato	5	Truffle Au Gratin Potatoes	6

• Entrées

Sautéed Jumbo Lump and Claw Crab Cakes 25
Red bliss potatoes, sugar snap peas, shallot beurre blanc
soft white onions

Pan Seared Diver Scallops 26
Creamy English pea orzo, crispy forest mushrooms,
tomato beurre noisette

Local Mushroom Risotto 18
English peas, Reggiano cheese

Atlantic Salmon 23
Roasted fingerling potatoes, pearl onions,
mushrooms and asparagus, Provencal sauce

Butter Poached 10 oz. Lobster Tail MP
Truffle lobster risotto

Roasted Lemon Pepper Chicken Breast 19
Truffle au gratin potatoes, English peas, natural jus

Linguine with Crab 21
Pomodoro sauce

***Consuming raw or undercooked meat, poultry,
dairy or seafood may increase your risk of a
food borne illness.**