

# PRIME 108

WE ARE COMMITTED TO SERVING ONLY THE FRESHEST AND FINEST PRODUCTS AVAILABLE, INCLUDING ORGANIC VEGETABLES, HORMONE FREE MEATS, AND SUSTAINABLE SEAFOOD

## DINNER

### BEGINNINGS

Soup Du Jour	6
Chicken and Dumpling Soup <i>Garnished with Crispy Dumpling &amp; Arugula</i>	7
Artisan Crafted Cheeses <i>Selection of four Artisan Cheeses, Honeycomb, Berries, Lavash Crackers, &amp; Spiced Nuts</i>	13
Shrimp and Smoked Sausage Flatbread <i>Pimento Cheese, Roasted Pepper, &amp; Tomato</i>	15
Frito Misto <i>Fried Calamari, Shrimp, Vegetables, Saffron Aioli, &amp; Roasted Pepper Coulis</i>	16
Prime Crab Cakes <i>Creole Remoulade, Cucumber-Caper Relish, &amp; Micro Greens</i>	16

### SALADS

House Garden Greens <i>Organic Greens, Cucumber, Jewel Box Tomato, Artichoke, Greek Olives, &amp; Pesto Ranch</i>	7
Spinach Salad <i>Feta, Cucumber, Tomato, Strawberry, Mandarin Orange, Marcona Almonds, &amp; Raspberry Vinaigrette</i>	10
Signature Union Station Caesar <i>Romaine Hearts, Garlic Croutons, Crispy Capers, Asiago Tuile, Shaved Parmesan, &amp; Roasted Pepper Caesar Dressing</i>	9
Crunch Salad <i>Chopped Greens, Pear, Craisins, Mandarin Orange, Spiced Pecans, Pepitas, Smoked Bleu Cheese, &amp; White Cranberry-Balsamic Vinaigrette</i>	10

### ENTREE SPECIALTIES

Fresh Papardelle Pasta <i>Butternut Squash, Zucchini, Tomatoes, Pesto, &amp; Ricotta Cheese</i>	24
Shrimp & Grits <i>Garlic Sautéed Prawns, Grit Cakes, Summer Sausage, Wild Mushrooms, Roasted Jewel Box Tomatoes, &amp; Peppadew Peppers</i>	33
Sage Roasted Local Chicken <i>Roasted Butternut Squash, Spinach, Saffron-Parmesan Orzo, Tennessee Prosciutto, &amp; Wild Mushrooms</i>	28
Grilled Harris Ranch Filet <i>Yukon Gold Smashed Potatoes, Grilled Asparagus, Crispy Leeks, &amp; Red Wine Reduction</i>	37
Snake River Farm Wagyu Strip Steak <i>Fingerling Potato Chips, Garlic Broccolini, &amp; Tamarind Glaze</i>	45
New Zealand Lamb Lollipops <i>Fried Marbled Potatoes, Cauliflower, &amp; Blackberry Gastrique</i>	36
Duroc Tomahawk Pork Chop <i>Pancetta, Brussel Sprouts, Candied Sweet Potato, &amp; Asian Pear Compote</i>	31
Day Boat Fresh Fish <i>Chef's Daily Inspiration</i>	Market Price

### SIDE DISHES — A LA CARTE

Grilled Asparagus	7	Saffron-Parmesan Orzo	7
Yukon Gold Smashed Potatoes	7	Balsamic Brussel Sprouts with Pancetta	7
Candied Sweet Potato	7	Garlic & Red Pepper Flake Broccolini	7

