

Teresa's PRIME

"A UNIQUE ITALIAN STEAK HOUSE"

APPETIZERS

TUNA TARTARE 15

AHI TUNA, AVOCADO, SOY SINGER SCALLION
VINAIGRETTE, CRISPY WONTONS

CALAMARI 14

CRISPY FRIED CALAMARI TOSSED IN A SWEET AND SPICY
THAI CHILIE SAUCE WITH CRUSHED HONEY PEANUTS

CRAB CAKES 12/20

COLOSSAL LUMP CRAB CAKE WITH A CITRUS GRAIN
MUSTARD SAUCE

PRIME ANTIPASTO 16

CURED MEAT, IMPORTED CHEESES, OLIVES, ROMAN
ARTICHOKES, VINEGAR PEPPERS, MARINATED ROASTED
MUSHROOMS, BREADSTICKS

STEAK TARTARE 18

HAND CUT BEEF TENDERLION, SHALLOTS, CAPER GRAIN
MUSTARD, QUAIL EGG, TOASTED BREAD

BACON 14

TERESA'S FAMOUS TRIPLE CUT BACON, MAKER'S MARK
BOURBON GLAZE, LUXARDO CHERRIES

LOBSTER TEMPURA 16

DEEP FRIED LOBSTER TAIL WITH PONZU DIPPING SAUCE
AND ASIAN SLAW

SHRIMP SCAMPI CROSTINI 16

SAUTEED COLOSSAL SHRIMP AND ARUGULA, FINISHED
IN A LEMON GARLIC WHITE WINE SAUCE, GRILLED
BREAD

SOUPS & SALADS

FRENCH ONION SOUP 9

TRADITIONALLY PREPARED

CHEFS SEASONAL SALAD MKT

HOUSE SALAD 9

MIXED GREENS, CUCUMBER, TOMATO, RED ONION,
HOUSE MADE CROUTONS TOSSED WITH A HOUSE
VINAIGRETTE

BURRATA CAPRESE 16

PARMA PROSCIUTTO, VINE RIPENED TOMATOES, BABY
ARUGULA, AGED BALSAMIC AND EVOO AND SHAVED
PARMESAN CHEESE

PRIME CHOPPED SALAD 11

TERESA'S BLEND OF GREENS, ROASTED CORN, CHERRY
TOMATOES, AVOCADO, BACON, CRUMBLED BLUE
CHEESE, ONION STRINGS TOSSED WITH A CILANTRO
LIME VINAIGRETTE

CAESAR SALAD 10

ROMAINE HEARTS, SHAVED PAREMSAN CHEESE, WHITE
ANCHOIVES, CROUTONS, TOSSED WITH HOUSE CAESAR
DRESSING

WEDGE SALAD 13

CRISPY ICEBERG LETTUCE, BLUE CHEESE, TRI-COLOR
CHERRY TOMATOES, SHAVED RED ONION, "TP" BACON
PLANK

RAW BAR

SHRIMP COCKTAIL 19

4 COLOSSAL SHRIMP COCKTAIL, HOUSE MADE CITRON HORSERADISH COCKTAIL SAUCE

LITTENECKS 12

1/2 DZ OF LITTENECKS SERVED WITH TRADITIONAL ACCOMPANIMENTS

OYSTERS 15

1/2 DZ OF CHEF'S SELECTION OF EAST & WEST COAST SERVED WITH MIGNONETTE AND TRADITIONAL
ACCOMPANIMENTS

LOBSTER COCKTAIL MKT

STEAMED OR GRILLED SHELL

TERESA'S SHELLFISH PLATTER 48 FOR 2

2 COLOSSAL SHRIMP, 6 OYSTERS, 6 LITTENECKS, CHILLED LOBSTER TAIL, LUMP CRAB COCKTAIL

PASTA

GLUTEN FREE PENNE PASTA AVAILABLE

SHRIMP SCAMPI 29

SAUTEED COLOSSAL SHRIMP, ROASTED TOMATOES, BABY SPINACH, LEMON GARLIC WHITE WINE SAUCE, TOSSED
WITH FRESH FUSILLI PASTA

TAGLIATELLE BOLOGNESE 28

CLASSIC BEEF, PORK AND VEAL RAGU FINISHED WITH CREAM AND PARMIGIANO

SPAGHETTI WITH CLAMS 28

SAUTEED LITTLENECK CLAMS, CHORIZO, SICILIAN OLIVE OIL, LEMON GARLIC WHITE WINE SAUCE TOSSED WITH
FRESH SPAGHETTI PASTA

LOBSTER RAVIOLI 33

FRESH LOBSTER MEAT SAUTEED WITH ONIONS, CALABRIAN CHILIES, FINISHED IN A VODKA TOMATO CREAM SAUCE

SPECIALTY ENTREES

CLASSIC SURF N TURF 39

PETITE FILET MIGNON PAIRED WITH 2 "CRAB CAKE" STUFFED JUMBO SHRIMP SERVED WITH MASHED POTATOES AND ASPARAGUS, TOPPED WITH PRIME STEAK SAUCE

SALMON 34

LUMP CRAB AND BABY SPINACH RISOTTO, GRAIN MUSTARD SAUCE

TERESA'S PORK CHOPS 32

VINEGAR PEPPERS AND ROASTED POTATOES

SWORDFISH MKT

CHEF'S SEASONAL PREPARATION

BOUILLABAISSE 39

TRADITIONAL SEAFOOD STEW SHRIMP, SCALLOPS, LOBSTER, CLAMS AND LUMP CRAB MEAT SAFFRON LOBSTER BROTH, GRILLED BREAD

DIVER SCALLOPS 34

ROASTED CORN SUCCOTASH, PORK BELLY, CITRUS MANGO SAUCE

VEAL CHOP PARMIGIANO 41

16 OZ. VEAL CHOP POUNDED, LIGHTLY BREADED AND PAN FRIED TOPPED WITH TERESA'S FAMOUS MARINARA AND FRESH MOZZARELLA, CHOICE OF FRESH PASTA

LOBSTER RISOTTO 36

SAUTEED LOBSTER TAIL AND LOBSTER MEAT CORN AND ASPARAGUS RISOTTO

POLLO MILANESE 28

PANKO CRUSTED CHICKEN, ARUGULA, TRI-COLOR CHERRY TOMATOES, CITRUS AIOLI, SHAVED PARMESAN

AHI TUNA 36

SEARED RARE, SESAME CRUSTED LOBSTER WASABI CAKE, TEMPURA THAI CAULIFLOWER, SAUTEED BROCCOLINI, PONZU DIPPING SAUCE

OUR FAMOUS HAND CUT STEAKS & CHOPS

SERVED WITH TWO ACCOMPANIMENTS

FILET MIGNON 8 oz 42 10 oz 48

NY AGED SIRLOIN 16 oz 48

RIBEYE 16 oz 48

COWBOY RIBEYE BONE-IN 22 oz 49

BONE-IN FILET 16 oz 55

PORTER HOUSE 24 oz 54

HANGER STEAK (SLICED) 10 oz 34

LAMB CHOPS 46

MINT GREMOLUTA, RED WINE DEMI GLAZE SAUCE

TEMPERATURE GUIDE

RARE: COOL RED CENTER

MEDIUM RARE: WARM RED CENTER

MEDIUM: WARM PINK THROUGHOUT

MEDIUM WELL: SLIGHT PINK HOT CENTER

WELL: COOKED THROUGHOUT

ENHANCEMENTS

ESPRESSO CHILI RUB **2**

CARAMELIZED ONIONS **3**

GREAT HILL BLUE CHEESE **3**

AU POIVRE **4**

OSCAR STYLE **MKT**

1/2 STUFFED LOBSTER TAIL **10**

JUMBO SHRIMP SCAMPI **12**

SEARED SCALLOPS **12**

SAUCES

PRIME STEAK SAUCE **2**

BERNAISE **2**

TERESA'S CHIMICHURRI **2**

COGNAC GREEN

PEPPERCORN **2**

TRUFFLE BUTTER **2**

ACCOMPANIMENTS

SWEET CORN W/ SPECK **7**

SAUTEED BROCCOLINI **8**

JUMBO ASPARAGUS **9**

ROASTED MUSHROOMS AND
CARAMELIZED ONIONS **9**

JUMBO ONION RINGS **7**

GRILLED BABY ARTICHOKE W/
GOAT CHEESE **8**

BRUSSEL SPROUTS W/
PANCETTA **8**

SAUTEED GARLIC SPINACH **8**

CREAMED SPINACH **8**

ROASTED CAULIFLOWER **7**

PRIME AU GRATIN **9**

BAKED POTATO **8**

MASHED POTATOES **8**

ROASTED POTATOES **7**

MAC & CHEESE **9**
WITH LOBSTER **16**

RISOTTO OF THE DAY **9**

"TP" STEAK FRIES **7**

LOADED TWICE BAKED POTATO **8**