

# 21 MAIN

## PRIME STEAKHOUSE

FOR THE SEASON

**\$59** 3-COURSE FINE  
DINING SPECIAL  
*(Excludes tax and gratuity)*

*Includes your choice of one in each of the following courses:*

### STARTER

#### FRENCH ONION SOUP

- Rich Beef Stock, Caramelized Onion, Crouton, Gruyere & Provolone Cheese

#### PARMESAN POTATO WEDGES

- Herb Cheese Sauce

#### CAESAR SALAD

- Hearts of Romaine, House Made Croutons, Reggiano, Caesar Dressing

#### SPICY TUNA ROLL

- Spicy Tuna, Scallions, Blue Fin Tuna, Micro Greens, Wasabi Tobiko, Wasabi Aioli

### ENTREE

#### 6<sup>oz</sup> FILET MIGNON (8<sup>oz</sup> +\$10)

- 1855 Black Angus Center Cut

#### CHICKEN ALFREDO

- Parmesan Cream Sauce

#### 12<sup>oz</sup> PRIME PORK CHOP

- Butchers Block Bone-In, Fig & Rosemary Jam

#### CATCH OF THE DAY

- Lemon, Butter, Wine, Caper

**CHEF'S DRY AGED FEATURE: 20<sup>oz</sup> BONE-IN RIBEYE (+\$20)**

### SIDE

#### WHIPPED POTATOES

#### GARLIC BALSAMIC ASPARAGUS

#### MAC & CHEESE AU GRATIN

#### SAUTEED MUSHROOMS

### SWEET COURSE

#### GELATO

*Chef's Daily Préparation*

#### NY CHEESECAKE

*Fresh Berries & Melba Sauce*

#### CHOCOLATE CAKE

*La Crème Anglaise*

*No Substitutions. Available Sunday through Thursday.*

*Not available on Thanksgiving Day, Christmas Eve, Christmas Day, New Years Eve, New Years Day*