21 MAIN
PRIME STEAKHOUSE

RESTAURANT WEEK

$69 3-COURSE FINE DINING SPECIAL*

INCLUDES YOUR CHOICE OF ONE IN EACH OF THE FOLLOWING COURSES:

STARTER

FRENCH ONION SOUP
Rich Beef Stock, Caramelized Onion, Crouton, Gruyere & Provolone Cheese

CALAMARI FRITTI
Rhode Island Premium Northern Short Fin Calamari, Cilantro, Pickled Peppers,Tarragon Aioli, Sweet Chili Aioli

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

6OZ PRIME FILET MIGNON
8OZ + $15

FRENCHED CHICKEN BREAST
Pan Au Jus

CHEF'S DRY AGED FEATURE: 20OZ BONE-IN RIBEYE
+ $20

12OZ PRIME PORK CHOP
Butchers Block Bone-In, Fig & Rosemary Jam

CATCH OF THE DAY
Lemon Basil Aioli

SIDE

WHIPPED POTATOES

MAC & CHEESE AU GRATIN

GARLIC BALSAMIC ASPARAGUS

SAUTEED MUSHROOMS

SWEET COURSE

CREME BRULEE

NY CHEESECAKE

CHOCOLATE TARTE

AVAILABLE JANUARY 8-18, 2026

*Excludes tax and gratuity | No Substitutions | Runs the entire 10 day period including weekends (except for Monday, January 12)