

21 MAIN

PRIME STEAKHOUSE

FOR THE SEASON

\$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

CAESAR SALAD

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

CALAMARI FRITTI

Rhode Island Premium Northern Short Fin
Calamari, Cilantro, Pickled Peppers, Spicy
Marinara

SPICY TUNA ROLL

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

ENTREE

6^{oz} PRIME FILET MIGNON

8^{oz} + \$15

12^{oz} PRIME PORK CHOP

Butchers Block Bone-In, Fig & Rosemary Jam

FRENCHED CHICKEN BREAST

Pan Au Jus

CATCH OF THE DAY

Lemon Basil Aioli

CHEF'S DRY AGED FEATURE: 20^{oz} BONE-IN RIBEYE + \$20

SIDE

WHIPPED POTATOES

GARLIC BALSAMIC ASPARAGUS

MAC & CHEESE AU GRATIN

SAUTEED MUSHROOMS

SWEET COURSE

CREME BRULEE

NY CHEESECAKE

CHOCOLATE TARTE

*Excludes tax and gratuity | Available Sunday - Thursday
No Substitutions | Valid through February 26, 2026