

**Specials-**

**Mondays-BYOWINE-no corkage, other night's \$7 corkage**

**Sunday-Prime Pair-\$45-Any salad, 12 oz. Creekstone Farms Strip, buttery jumbo lump crab+one side**

Dinner M-Sat. @5pm, Sunday@4pm

Lunch Saturday@Noon-2

Sunday Brunch 10-2

Open anytime for a private party! Private rooms available for baby showers, birthday parties, rehearsal dinners and corporate events from 10-60.

Full-service catering available from Prime Hospitality Catering!  
Contact info; Katie@brandywineprime.com

**• Raw Bar**

<b>Tuna Tartare*</b>	<b>15</b>
Avocado, soy marinated onions, tortillas, wasabi aioli	
<b>Jumbo Lump Crab Cocktail*</b>	<b>15</b>
Red sea salt, artisan olive oil; wakame seaweed salad	
<b>Freshly Shucked Raw Oysters on the Half Shell-\$MP</b>	
<b>Fresh Texas U12 Shrimp Cocktail*</b>	<b>3 ea.</b>
<b>Raw Bar Sampler*</b>	<b>45</b>
6 oysters, 4 shrimp, tuna tartare, crab cocktail	
<b>Local Buffalo Carpaccio</b>	<b>14</b>
Raw Buffalo Run Ranch, arugula, Parma ham, roasted Shallot jam, pecorino cheese	

<b>Kennett Square Mushroom Tart</b>	<b>11</b>
Sautéed local mushrooms, truffle oil and micro-greens, triple cream brie	
<b>Hand-rolled Shrimp Spring Rolls</b>	<b>12</b>
Apricot, ginger BBQ	
<b>Grilled Pacific Octopus</b>	<b>15</b>
Local micro greens, avocado, salmon roe, Meyer lemon-rosemary vinaigrette	

**• Soup & Salads**

<b>Mixed Greens-</b>	<b>8</b>
Red grapes, Rogue Valley blue cheese, candied nuts, dark balsamic vinaigrette	
<b>Chopped Iceberg-</b> Tomato, cucumber, bacon,	<b>9</b>
Smokey buttermilk Rogue Valley blue cheese dressing	
<b>Baby Spinach Salad</b>	<b>9</b>
Candied pecans, creamy goat cheese, sun-dried cranberry-Port wine vinaigrette	
<b>Grilled Romaine</b>	<b>9</b>
Creamy garlic dressing, Parmignano-Reggiano cheese, croutons	
<b>Crock of French Onion Soup</b>	<b>10</b>
Pain perdu, gruyere cheese	

**• Appetizers**

<b>House Made 3-Cheese Flatbread</b>	<b>13</b>
Hand-made mozzarella, Reggiano, boursin, prosciutto, Tomato, aged balsamic	
<b>Chef's Market Selection of Cheeses</b>	<b>20</b>
Dunbarton Blue-Wisconsin blue veined cheddar-cow's milk Humboldt Fog-mold ripened-CA-goat's milk Round Top Farm-Johnny's Clothbound Cheddar-PA-cow's milk	
<b>Crispy House Made Mozzarella</b>	<b>10</b>
Fire roasted tomato sauce, basil pesto	

**• From the Steakhouse Grill\*-all steaks come with butter braised French green beans, herb butter, and BP steak sauce**

<b>15 oz. Prime Pork Chop</b>	<b>30</b>	<b>12 oz. Creekstone Farms Black Angus NY Strip</b>	<b>38</b>
<b>8 oz. Center Cut Choice Filet Mignon</b>	<b>39</b>	<b>10 oz. Barrel Cut Ribeye Creekstone Farm Black Angus</b>	<b>40</b>
<b>14 oz. USDA Prime NY Strip</b>	<b>48</b>	<b>10 oz. USDA Prime Center Cut Filet Mignon</b>	<b>54</b>
<b>8 oz. Choice Club Eye</b>	<b>29</b>	<b>6 oz. Chianti Braised Short Ribs-cabernet reduction</b>	<b>25</b>
<b>16 oz. USDA Prime Delmonico Ribeye</b>	<b>MP</b>		

Sauce      Classic Béarnaise      \$2

**Sides**

Creamy Spinach/Artichoke	8	Creamy Potato Puree	6	Sautéed Colossal Crab	16
2X Baked Potato+Sour Cream+Pancetta	7.5	Salt Crusted Plain Baked Potato	5	NOLA Blackening Spice	NC
Truffle Parmesan Fries	7.5	House Cut Crispy Fries	5	Duck Fat Roasted Mushrooms	8.5
Melted Dunbarton Blue Cheese	2	3-cheese Truffle Potato Gratin	7	Local Asparagus Black Truffle Pecorino	8

**• Entrées**

<b>6 oz. NY Strip Black Angus Steak Salad</b>	<b>23.95</b>	<b>Exotic Mushroom Ravioli</b>	<b>22</b>
Iceberg, tomato, bacon, cucumber, buttermilk Rogue Valley Blue cheese dressing, tobacco onions, local hard-boiled egg		Maitake and king trumpet mushrooms, parmesan-truffle cream sauce	
<b>U10 Diver Scallops</b>	<b>32</b>	<b>Grilled Faroe Island Wild Salmon</b>	<b>26</b>
Local asparagus, foraged mushrooms, snow peas, touch of Fennel, truffled white asparagus sauce		Asparagus, salt roasted beets, pesto vinaigrette; Meyer lemon aioli	
<b>Grilled Line Caught Atlantic Swordfish</b>		<b>Skillet Roasted "Free Bird" Chicken Breast</b>	<b>23</b>
<b>8Oz/12oz.</b>	<b>25/37</b>	Organic, free range, Lancaster county chicken Lentils, brussels sprouts, cipolini onions, port wine reduction	
Lemon caper aioli, haricot vert; see steakhouse grill			

**Fish of the Day-**

\*Consuming raw or undercooked meat, poultry, Dairy or seafood may increase your risk of a food borne illness