

Teresa's PRIME

STEAKHOUSE

RAW & CHILLED

SHRIMP COCKTAIL 24

four colossal shrimp, house-made citron horseradish cocktail sauce

OYSTERS

served with traditional accompaniments

HALF DOZEN 16 DOZEN 30

SHELLFISH PLATTER 79

four shrimp, six oysters, 6 oz lobster tail, tuna tartar, served with traditional accompaniments

TUNA TARTARE 22

diced sushi-grade tuna, avocado, everything seasoning, truffle ponzu, citrus aioli, crispy wonton chips

LOBSTER TAIL MKT

Available chilled or grilled

APPETIZERS

SCALLOPS & BACON 21

butternut squash puree, maple bourbon glaze

CRAB CAKE 22

lump crab meat, corn, tomato avocado salad, house-made mustard aioli

CHEF'S ARANCINI 15

Chef Nick's daily creation

SIGNATURE BACON 22

our famous triple-thick cut bacon, Maker's Mark bourbon glaze, luxardo cherries

GRILLED OCTOPUS 23

warm white beans, cherry tomatoes, tri-colored baby potatoes, hot soppressata, chimichurri

CALAMARI 19

crispy fried calamari tossed with sweet and spicy thai chili sauce and crushed honey peanuts

TERESA'S SIGNATURE MEATBALL 18

colossal meatball, basil whipped ricotta, garlic crostini

SOUP & SALAD

FRENCH ONION SOUP 14

traditionally prepared

WEDGE SALAD 16

crispy iceberg lettuce, blue cheese, tomatoes, shaved red onion, our signature bacon

PRIME CHOPPED SALAD 16

fresh greens, roasted corn, tomatoes, avocado, bacon, crumbled blue cheese, onion strings, cilantro lime vinaigrette

CAESAR SALAD 15

hearts of romaine, caesar dressing, topped with white anchovies & garlic parmesan toasted panko

BURRATA 18

heirloom tomato carpaccio, arugula, capers, pickled red onions, fresh basil, extra virgin olive oil, aged balsamic

PRIME PASTA

Gluten-Free Penne Available

SHRIMP SCAMPI 36

sautéed colossal shrimp, roasted tomatoes, baby spinach, lemon garlic white wine sauce, fresh house-made fusilli pasta

PAPPARDELLE BOLOGNESE 34

classic beef, pork and veal ragu finished with cream, basil, whipped ricotta, shaved parmigiano

SHORT RIB RIGATONI 36

braised pulled short rib, roasted mushrooms, cherry tomatoes, spinach, chianti wine sauce, touch of cream

CHICKEN PARMIGIANA 34

breaded chicken breast, teresa's marinara, mozzarella, burrata, fresh basil, & shaved parmigiano
served with fresh fusilli

Before placing your order, please inform your server if a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

OUR FAMOUS HAND CUT STEAKS & CHOPS

CUT IN-HOUSE



CERTIFIED 100% USDA PRIME



SERVED A LA CARTE

LAMB CHOPS 61

fig mint jam, red wine demi glace

RIBEYE 16 oz 65

FILET MIGNON 10 oz 64

BONE-IN COWBOY RIBEYE 24 oz 74

NY AGED SIRLOIN 16 oz 67

42 oz TOMAHAWK RIBEYE 140

choice of one side and one sauce. Limited availability

\$39

NICK'S VALUE THREE

\$49

TUESDAY &
WEDNESDAY

OUR NEW STEAKHOUSE TRADITION

THURSDAY-
SUNDAY

12 oz SIRLOIN STEAK

14 oz PRIME RIB

limited availability

10 oz WAGYU TOP SIRLOIN

served with mashed potatoes & chef's vegetable

no substitutions

CHEF'S SPECIALTIES

BRICK CHICKEN 34

lemon rosemary roasted half-chicken, mashed potatoes, garlic spinach, pan gravy

PISTACHIO CRUSTED SALMON 38

butternut squash mascarpone purée, crispy brussels sprouts, maple bourbon

MEDITERRANEAN TUNA 42

everything-cruste ahi tuna, cherry tomatoes, kalamata olive caper salad, arugula

BAKED SCALLOPS 42

parmesan ritz cracker crumbs, sherry butter, choice of one side

STEAK FRITES 44

prime hanger steak, truffle parmesan fries, arugula salad, chimichurri

CHEF'S CATCH OF THE DAY MKT PRICE

seasonally prepared

TERESA'S PORK CHOPS 44

served with vinegar peppers, roasted potatoes and aged balsamic

CLASSIC SURF AND TURF 83

10 oz filet, two stuffed jumbo shrimp, mashed potatoes, asparagus, prime steak sauce

ACCOMPANIMENTS

PRIME AU GRATIN 12

BAKED POTATO 10

MASHED POTATOES 10

CHIMI ROASTED POTATOES 10

MAC & CHEESE 11

LOBSTER MAC & CHEESE 28

1/4 lb Fresh Lobster Meat

ROASTED MUSHROOMS & CARAMELIZED ONIONS 13

RISOTTO OF THE DAY 12

BUTTERNUT SQUASH & MASCARPONE PURÉE 12

CRISPY CAESAR BRUSSELS SPROUTS 12

Topped with toasted bread crumbs

ITALIAN-STYLE STREET CORN 12

Served off-the-cob

JUMBO ONION RINGS 10

Spicy aioli

SAUTÉED GARLIC SPINACH 12

JUMBO ASPARAGUS 12

CREAMED SPINACH 12

TP' HAND-CUT FRIES 10

TRUFFLE PARMESAN FRIES 14

ENHANCEMENTS & SAUCES

CARAMLIZED ONIONS 4

BLUE CHEESE 4

AU POIVRE 4

TRUFFLE BUTTER 4

6 oz GRILLED LOBSTER TAIL 28

TWO JUMBO STUFFED SHRIMP 20

OSCAR STYLE 22

lump crab meat, asparagus,
bernaise

TERESA'S CHIMICHURRI 3

COGNAC PEPPERCORN 3

PRIME STEAK SAUCE 3

BERNAISE 3

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