

## Appetizers

### TOMATO BASIL SOUP

Extra Virgin Olive Oil

### HEIRLOOM TOMATO SALAD

Balsamic Reduction, Red Onion, Basil Pesto

### ARUGULA SALAD

Red Radicchio, Belgian Endives, Oyster Mushrooms, Pomegranate,  
Balsamic Dressing

### CLASSIC CAESAR SALAD

Crisp Romaine Lettuce, Creamy Anchovy Dressing

### ROASTED BEET SALAD

Arugula, Julienned Zucchini, Yellow Squash, Red Onions,  
Lemon Dressing

### CHEF'S CHOPPED SALAD

Boston Lettuce, Cherry Tomatoes, Peppers,  
Mushrooms, Hard Boiled Egg Whites,  
Balsamic Dressing

### WAGYU RIBS

Chimichurri Marinated  
Citrus Cole Slaw

## Sushi Bar

### ROLLS

#### SPICY TUNA

TUNA AVOCADO

TUNA CUCUMBER

TUNA MANGO

#### SPICY SALMON

SALMON AVOCADO

SALMON CUCUMBER

AVOCADO WRAP ANY ROLL

#### SPICY YELLOWTAIL

YELLOWTAIL SCALLION

YELLOWTAIL JALAPENO

VEGETABLE

### SPECIALTY ITEMS

#### SPA TUNA

Spicy Tuna Wrapped in Avocado

#### NARUTO

Tuna, Salmon, Avo, Mango, Wrapped in Cucumber

#### SASHIMI FLIGHT

3 Tuna, 3 Salmon, 3 Yellowtail

#### YELLOWTAIL CARPACCIO

Jalapeno, Capers, Olive Oil, Lemon

#### SALMON CARPACCIO

Scallion, Caper Olive Oil, Lemon

#### SPICY TUNA TARTARE

Avocado, Olive Oil



From Our In-House Dry Aging Room  
Prime Hospitality restaurants are the only kosher establishments that serve USDA Prime Certified Angus Beef, all natural, hormone and antibiotic free,

## Entrées

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### RED SNAPPER

Israeli Salad

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### PAN SEARED BRANZINO

Roasted Artichokes, Cherry Tomatoes, Olives  
Capers & Olive Oil

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### PAN SEARED SCOTTISH SALMON

Quinoa Salad

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### GRILLED CHICKEN

with Spaghetti, Basil Pesto Sauce

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### ROSEMARY CRUSTED CHICKEN

Garlic Spinach, Yukon Gold Whipped Potatoes, Pan Jus

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### GRILLED USDA RIB EYE

Grilled Asparagus

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### GRILLED HANGER STEAK

Yukon Gold Whipped Potatoes

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### PRIME COWBOY STEAK

Roasted Red Bliss Potatoes

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### PAN SEARED BLACK ANGUS FILET

Wild Mushrooms, Yukon Gold Whipped Potatoes

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### RESERVE CUT 12 oz.

Stuffed Baked Potato

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### BURGER LOVERS

#### THE BENTLEY 16 oz. BIG BURGER

Pickles, Red Onions, Lettuce, Tomato

Add-ons \$3 each:

Avocado, Sautéed Mushrooms or Beef Bacon

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## SIDES

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SAUTÉED GARLIC SPINACH

ROASTED CAULIFLOWER

ROASTED RED BLISS POTATOES

Lemon & Garlic

YUKON GOLD MASHED POTATOES

Olive Oil, Garlic, Salt & Pepper

## The Prime Experience Passover 2016

*Fairmont*  
MIRAMAR HOTEL & BUNGALOWS  
SANTA MONICA

[www.theprimeexperience.com](http://www.theprimeexperience.com)

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