



STALLION

RESTAURANT

SUMMER COURSE MENU

FIRST COURSE

SOUP OF THE DAY

CAESAR SALAD

BABY ROMAINE - BAGUETTE CROSTINI - PARMESAN - BACON BREAD CRUMBS - HOUSE MADE CAESAR

NO LETTUCE SALAD

CUCUMBER - TOMATOES - ONIONS - OLIVES - PEPPERS - FETA CHEESE - LEMON VINAIGRETTE

PIGS IN A PUFF PASTRY

WAGYU BEEF HOT DOG - BEER CHEESE FONDUE - POPPY SEEDS - PUFF PASTRY

3 OYSTERS OF THE DAY

GRILLED - ROCKEFELLER - COLD

SHRIMP COCKTAIL

CLASSIC COCKTAIL SAUCE - ICE COLD SHRIMP - LEMON

SECOND COURSE

NY STRIP 10 OZ

ASPARAGUS - ROASTED CAMPARI TOMATO - AGED BALSAMIC - EVOO

CHICKEN MILANESE

PAN FRIED CHICKEN - ARUGULA SALAD - BABY TOMATOES - SHAVED PARMESAN - AGED BALSAMIC - EVOO

PISTACHIO CRUSTED SALMON

HARICOT VERTS - SHALLOTS - GARLIC - HEIRLOOM TOMATOES - BEURRE BLANC

LINGUINE & CLAMS

GARLIC - SHALLOTS - CRUSHED RED PEPPER - BUTTER - PARMESAN - BACON BREADCRUMBS

BLACK TRUFFLE SEMOLINA RISOTTO

ONION - WILD MUSHROOMS - TRUFFLE - PARMESAN - STRACCIATELLA

CREAMY PENNE WITH PRIME MEATBALLS

HOUSE TOMATO SAUCE - MICRO BASIL - PARMESAN

PRIME BEEF BURGER

CHEDDAR - SESAME SEED BUN - HOUSEMADE SAUCE & PICKLES - TOMATO - ONION - LETTUCE

ENHANCEMENTS

FILET MIGNON \$15

WILD MUSHROOMS - BERNAISE

GRILLED PORK CHOP \$10

DOUBLE CUT GRILLED PORK CHOP

TWIN TAILS LOBSTER \$15

LEMON - HERB BUTTER - COLD WATER TAILS BROILED

FRUTTI DI MARE \$15

LOBSTER - CLAMS - SHRIMP - PASTA - GARLIC - SHALLOT - CHILIS - PARMIGGIANO REGGIANO

PAN ROASTED BRONZINO \$15

LEMON - HERB BUTTER

BRICK CHICKEN \$5

BONELESS HALF CHICKEN - LEMON ZEST - CHICKEN JUS

THIRD COURSE

GELATO

CREME BRULEE

STRAWBERRY SHORTCAKE

\$45 PER PERSON + 7% TAX + 20% GRATUITY