

# 21 MAIN

## PRIME STEAKHOUSE

START WITH A SHARED APPETIZER FOR \$10.00  
Calamari - Bacon - Oyster Sampler on the Half Shell (1/2 Dozen)

### 1<sup>ST</sup> COURSE

CHOOSE ONE

#### CAESAR SALAD

Romaine Lettuce, House Made Dressing, Parmesan Crisp

#### FRENCH ONION SOUP

Rich Beef Stock, Caramelized Onion, Crouton, Gruyere Cheese

### ENTREES

CHOOSE ONE

#### 6 OZ. FILET MIGNON (UPGRADE TO 8 OZ. \$6)

Served with Whipped Potatoes, Roasted Asparagus & Demi-Glace

— Perfect Pairing Santa De Luca Red Blend —

#### 8 OZ. BONELESS BUTCHER BLOCK PORK CHOP

(UPGRADE TO 16 OZ. CHOP \$10)

Served with Whipped Potatoes, Collard Greens, Fig-Rosemary Jam

— Perfect Pairing J Vineyards Pinot Noir —

#### CATCH OF THE DAY

Chef's Daily Fresh Fish Selection

— Perfect Pairing Falesco Est! Est!! Est!!! di Montefiascone Le Pòggere —

#### CHICKEN SCALLOPINI

Sauté Chicken Breast, Gnocci, Spinach, Light Cream Sauce with  
Artichoke Hearts, Capers & Prosciutto

— Perfect Pairing Mesa Giunco Vermentino di Sardegna —

#### BEEF TIPS

Served with Whipped Potatoes, Onions, Mushrooms, Bordelaise Sauce

— Perfect Pairing Rosenblum "Old Vine" Zinfandel —

PERFECT ENTREE WINE PAIRING \$10

### DESSERT

CHOOSE ONE

#### HOUSE MADE NY CHEESECAKE

Plain or Fresh Fruit & Melba Sauce

#### CHOCOLATE

#### TORTE

NO SUBSTITUTIONS

Available Sunday through Thursday. Expires February 28, 2020

\*All menu items are subject to change without notice. Cannot be combined with any other offers.

Not Available November 28th, December 24th or 25th, December 31st, January 9-19, 2020 (Join us for Restaurant Week)