

# LEWIS

PRIME GRILL

## STARTERS

Fried Lobster  
sweet thai chili

Point Judith Crispy Calamari  
lightly dusted in our secret house recipe  
sweet thai chili

Bacon Wrapped Shrimp  
bourbon-chipotle glaze

Bang Bang Shrimp  
lightly breaded, sweet & spicy sauce

Fried Fish Fingers  
battered Cod, tartar

Gator Bites  
lightly breaded, fried to perfection,  
creole honey mustard

Chicken Quesadilla  
monterey cheese, peppers, onions,  
flour tortilla, sour cream, pico de gallo  
*Steak + Shrimp +*

Dip Flight  
brisket queso, guacamole, baked spinach dip,  
house made chips

Burrata  
fresh tomato, olive oil, balsamic glaze

French Onion Soup  
provolone, toast

Cheddar Brioche Rolls (4)  
warm, freshly baked

## SALADS

Classic Caesar  
romaine, parmesan, croutons,  
caesar dressing  
*add chicken +, shrimp +, or steak +*

House Gorgonzola  
mixed greens, tomato, onion,  
gorgonzola cheese, greek vinaigrette  
*add chicken +, shrimp +, or steak +*

Iceberg Wedge Salad  
vine ripe tomato, onion, bacon,  
bleu cheese dressing  
*add chicken +, shrimp +, or steak +*

Cobb Salad  
egg, bacon, vine ripe tomato, avocado,  
bleu cheese dressing  
*add chicken +, shrimp +, or steak +*

## PREMIUM SIDES

Garlic Spinach	Truffle Mushroom Risotto
Grilled Asparagus herb butter	Gourmet Mac & Cheese
Broccoli Au Gratin	Sautéed Mushrooms
Braised Collards bacon	

## HANDHELDS

*served with fries*

Lewis Prime Burger  
PRIME house blended ground beef (8oz)  
white cheddar, thick cut bacon, fried egg, truffle  
aioli

Classic Burger  
PRIME house blended ground beef (8oz)  
LTOP  
*added cheese + thick bacon +*

Wagyu French Dip  
slow roasted, thinly shaved,  
provolone cheese, au jus  
*philly style (onions, peppers, american cheese) add +*

Buttermilk Fried Chicken Sandwich  
LTOP, hot honey aioli

Fish Sandwich  
crispy breaded Cod, LTOP, tartar

## HOUSE SPECIALTIES

Linguine Alfredo  
broccoli, house garlic-parmesan cream  
*chicken + shrimp +, steak +*

Pan Roasted Chicken  
truffle mushroom risotto, natural jus

Country Fried Chicken  
mashed potatoes, broccoli  
house-made pepper country gravy

Country Fried Steak  
prime tenderloin, mashed potatoes, broccoli  
house-made pepper country gravy

Thick Cut Grilled Pork Chop  
sweet potato risotto, braised collards,  
maple mustard glaze

Slow Braised Short Rib  
mashed potatoes

Lobster Tails  
cold water tails, choice of side

Pan Seared Atlantic Cod  
asparagus, mashed potato,  
lemon garlic butter

## STEAKS

*served with fries, baked potato,  
mashed potato, or spinach victoria*

Filet Mignon  
served with bearnaise  
Tenderloin Beef Tips  
served with bearnaise

Delmonico  
boneless ribeye  
Prime Center-Cut Sirloin  
tender, lean & full of flavor

## STEAK ADDITIONS

Bacon Wrapped Shrimp  
Broiled Cold Water Lobster Tail