

CHEF *Lino's* PRIME



APPETIZERS

RACK OF LAMB 25

Herb-marinated domestic lamb served with red wine demi and mint jelly.

SCALLOPS FLORENTINE 21

Succulent scallops in a rich house-made Florentine sauce, served with warm pita.

DIPS WITH PITA 18

Mediterranean dips consisting of Turkish salad, zhoug, baba ghanoush, and hummus, served with warm pita.

CAJUN BUTTER SHRIMP 19

Shrimp in a Cajun butter sauce, served with warm pita.

PORTOBELLO MUSHROOM & BRIE QUESADILLA 14

Melted brie and sautéed mushrooms, served in a crispy tortilla, with a red wine demi dipping sauce.

SPICY HOT LINK-STUFFED MUSHROOMS 15

Juicy mushrooms stuffed with spicy hot links.

HUMMUS WITH MEAT 18

House-made hummus topped with finely chopped steak or lamb, served with warm pita.

CHARCUTERIE BOARD 23

Assorted meats, breads, cheeses, nuts, and fruits.

PITA PIZZA 15

Prosciutto margherita, basil pesto, or Greek style pita pizzas.

SIDE SALADS

CAESAR SALAD 7

Chopped romaine lettuce, croutons, parmesan cheese, and classic Caesar dressing.

POACHED PEAR & RASPBERRY SALAD 10

Poached pear, candied pecans, raspberries, bleu cheese crumbles, dressed with a pear vinaigrette.

HOUSE TOSSED SALAD 7

Fancy greens topped with cherry tomatoes, shredded cheese, croutons, and your choice of ranch dressing, bleu cheese dressing, or cilantro lime vinaigrette.

GREEK SALAD 8

Spring mix and chopped romaine lettuce topped with kalamata olives, feta cheese, red onions, and cherry tomatoes, dressed with a cilantro lime vinaigrette.

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PASTAS

ADD GRILLED SHRIMP OR GRILLED CHICKEN TO ANY PASTA **+9**

SPICY SEAFOOD PASTA **32**

Succulent shrimp, scallops, mussels, octopus, clams, tomatoes, onions, cilantro, and zhough. Served over angel hair pasta.

GORGONZOLA LINGUINE PASTA **24**

Linguine pasta tossed in a creamy gorgonzola sauce.

BASIL MARINARA PASTA **19**

Fresh basil and marinara sauce served over angel hair pasta.

BEEF TIPS SPEZIATO PASTA **28**

Sautéed vegetables in a creamy and spicy marinara sauce. Served over pasta.

SUN-DRIED TOMATO & BASIL PESTO PASTA **19**

Linguine pasta tossed in a sundried tomato and house-made pesto sauce.

SEAFOOD

SERVED WITH YOUR CHOICE OF TWO SIDES

CAJUN BUTTER SHRIMP **27**

Succulent shrimp in a Cajun butter sauce.

GRILLED SALMON **28**

Pan-seared salmon filet plated over a roasted red pepper cream sauce

LOBSTER THERMADOR

Lobster tail with a creamy saffron sauce. **45**

SAUTÉ

SERVED WITH YOUR CHOICE OF TWO SIDES

MUSHROOM MADEIRA CHICKEN **24**

CHICKEN FLORENTINE **24**

CHICKEN GORGONZOLA **28**

PORK CHOP FLORENTINE **28**

LEMON BUTTER CHICKEN **24**

CHICKEN CORDON BLEU **28**

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BRAISED

SERVED WITH YOUR CHOICE OF TWO SIDES

SHORT RIBS

42

Braised short ribs with a port wine demi.

LAMB SHANK

45

Braised domestic lamb shank with red wine and rosemary sauce.

KABOBS

SKEWERED WITH BELL PEPPERS & ONIONS—CHOICE OF TWO SIDES

SCALLOP & SHRIMP KABOB

29

BEEF KABOB

28

LAMB KABOB

28

CHICKEN KABOB

20

USDA PRIME STEAKS

SERVED WITH YOUR CHOICE OF TWO SIDES

BUTTER GARLIC NEW YORK

56

Prime New York steak in a butter garlic sauce.

FILET MIGNON

59

Pan-seared filet plated over a red wine demi.

NEW YORK

54

Grilled Prime New York steak.

RIBEYE

60

Grilled Prime ribeye with a red chimichurri.

À LA CARTE SIDES

GRILLED ASPARAGUS

8

RICE PILAF

8

GRILLED COURGETTES

8

ROASTED HEIRLOOM CARROTS

6

PARMESAN RISOTTO

8

PARMESAN SHOESTRING FRIES

7

GARLIC MASHED POTATOES

8