

CHEF *Lin's*  
**PRIME**

**APPETIZERS**

**RACK OF LAMB**

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

25

**SCALLOPS FLORENTINE**

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

21

**DIPS WITH PITA**

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

18

**CAJUN BUTTER SHRIMP**

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

19

**MUSHROOM & BRIE QUESADILLA**

Melted brie and sautéed portobello, served with a red wine demi dipping sauce.

14

**SPICY HOT LINK-STUFFED MUSHROOMS**

Mushrooms stuffed with spicy hot links.

15

**HUMMUS WITH MEAT**

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

18

**CHARCUTERIE BOARD**

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

23

**PITA PIZZA**

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

15

**MOZZARELLA & MEATBALLS**

Two fried mozzarella slices served with house-made meatballs and marinara.

19



**SOUP & SALADS**

ADD GRILLED SHRIMP OR CHICKEN  
TO ANY SALAD +9

**CAESAR SALAD**

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

**SIDE** ..... 7  
**FULL** ..... 14

**POACHED PEAR & RASPBERRY SALAD**

Poached pear, candied pecans, raspberries, and gorgonzola, dressed with a pear vinaigrette.

**SIDE** ..... 10  
**FULL** ..... 17

**HOUSE TOSSED SALAD**

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

**SIDE** ..... 7  
**FULL** ..... 14

**GREEK SALAD**

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

**SIDE** ..... 8  
**FULL** ..... 16

**PROSCIUTTO & MELON SALAD**

Served with gorgonzola and a balsamic vinaigrette on a bed of mixed greens.

**SIDE** ..... 10  
**FULL** ..... 17

**POKE SALAD**

Fancy Ahi tuna tossed with a sriracha and soy sauce on a bed of mixed greens.

**SOUP OF THE DAY**

A rotating list of delicious soups prepared daily.

**CUP** ..... 7  
**BOWL** ..... 12

# CHEF Lino's PRIME

## FAVORITES SERVED WITH CHOICE OF TWO SIDES

### MUSHROOM MADEIRA CHICKEN 24

Pan-seared chicken breast in a madeira wine and mushroom sauce.

### CHICKEN GORGONZOLA 28

Mushroom, onion, and sun-dried tomatoes, sautéed in a creamy gorgonzola sauce.

### LEMON BUTTER CHICKEN 24

Chicken breast in a lemon zest, white wine, and butter sauce.

### CHICKEN FLORENTINE 24

A traditional Florentine sauce with spinach, cherry tomatoes, and onions.

### PORK CHOP FLORENTINE 28

Thick-cut, chop-prepared, med-well in a pool of Florentine sauce, topped with pear chutney. (20-minute cook time).

### CHICKEN CORDON BLEU 28

A battered and fried chicken breast, stuffed with Swiss and ham, served with a Dijon cream sauce.

### BUTTER GARLIC NEW YORK 56

A 13 oz. Prime New York steak in a butter, garlic, and thyme sauce.

### NEW YORK 54

## HANDELDs

### SERVED WITH CHOICE OF ONE SIDE

### GOURMET BURGER 16

Served with lettuce, tomato, onion, pickles, mustard, mayo, and ketchup. Add Cheese +3. Add Bacon +5.

### GRILLED CHICKEN SANDWICH 19

Served with lettuce, tomato, onion, and a sun-dried tomato aioli.

### AVOCADO & HERB SANDWICH 19

Herb-marinated avocado, lettuce, tomato, onion, and feta on toasted ciabatta.

### CHICKEN SALAD SANDWICH 15

Served with spicy aioli.

### CRISPY CHICKEN BOLOGNESE SANDWICH 19

Grilled chicken, crisp romaine, parmesan, and house-made Caesar dressing.

### GREEK TACOS 17

Two pitas filled with your choice of steak, shrimp, or avocado, topped with lettuce, tomato, onion, feta, tahini, and zhoug.

### STEAK 20

### SHRIMP 16

### AVOCADO 16



## PASTAS

ADD GRILLED SHRIMP OR CHICKEN TO ANY PASTA +9

### SPICY SEAFOOD PASTA 32

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

### GORGONZOLA LINGUINE PASTA 24

Linguine tossed in a creamy gorgonzola sauce with mushrooms, onions and sun-dried tomatoes.

### BEEF TIPS SPEZIATO PASTA 28

Sautéed vegetables in a creamy and spicy marinara sauce, served over Linguine pasta.

### PORK BELLY LASAGNA 28

Layers of mozzarella, smoked gouda, ricotta, and braised pork belly.

### MEATBALL MARINARA 25

Linguine tossed in a house-made marinara sauce and served with three handmade meatballs.

### EGGPLANT LASAGNA 24

Layers of eggplant, mozzarella, smoked gouda, and ricotta.

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

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

### BASIL MARINARA PASTA 19

Fresh basil and marinara sauce served over angel hair pasta

## SEAFOOD

### SERVED WITH CHOICE OF TWO SIDES

### CAJUN BUTTER SHRIMP 27

### GRILLED SALMON 28

Grilled salmon filet plated over a roasted red pepper cream sauce.

## KABOBS

### SERVED WITH CHOICE OF TWO SIDES

### SCALLOP & SHRIMP KABOB 29

### LAMB KABOB 28

### BEEF KABOB 28

### CHICKEN KABOB 20

## À LA CARTE SIDES

### GRILLED ASPARAGUS 8

### GRILLED COURGETTES 8

### RICE PILAF 8

### ROASTED HEIRLOOM CARROTS 6

### PARMESAN SHOESTRING FRIES 7