

Washington Prime

141 Washington St 06854-3006 · +12038571314 · Updated: Jan 14, 2026

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SOUPS / SALADS 9

French Onion Soup	\$15.00
brioche, vidalia onions, cheddar, monterey jack (GF)	
Caesar	\$16.00
romaine, classic dressing, garlic-brioche crouton, parmesan cheese (GF)	
Prime Wedge	\$18.00
gem iceberg, pickled tomato, bacon crumble, blue cheese, chili, house ranch dressing (GF)	
Caprese Napoleon	\$22.00
burrata, fried eggplant, heirloom tomato, basil pesto, fig-balsamic (GF)	
Kale Salad	\$18.00
shaved fennel, dried cranberries, maple-candied walnuts, sesame-miso vinaigrette (GF)	
Brussels Sprout Salad	\$22.00
toasted hazelnut, pomegranate seeds, bacon, cider vinaigrette, thyme, manchego + parmesan (GF)	
Burrata + Beets	\$21.00
baby arugula, basil oil, maple-candied walnuts, aged fig-balsamic vinegar (GF)	
Mel's Salad	\$19.00
romaine, hearts of palm, roasted red pepper, cucumbers, red onion, feta, avocado, champagne vinaigrette (GF)	
Prosciutto + Fig Crostini	\$23.00
creamy burrata, black mission figs, prosciutto, arugula, balsamic-fig reduction	

RAW BAR 10

Blue Crab Nachos	\$32.00
house made tortilla chips layered with monterey-cheddar jack, parmesan, guacamole,pico de gallo, cumin-lime sour cream	
North Australian Lobster Tail	\$120.00
from north australia's great barrier reef, this is the king of all lobster tails. known for it's sweet and tender meat, weighing in at over 1lb. served with a sweet chili garlic butter	
Local Copps Island Oysters	\$3.00
Littleneck Clams	\$2.50
Jumbo Tiger Shrimp	\$3.50

Crispy Masa Oysters	\$15.00
(4) masa fried, chipotle aioli, pico de gallo	
Roasted Oysters	\$16.00
(4) roasted with thyme, garlic, butter + lemon (GF)	
Oysters Rockefeller	\$17.00
(4) oysters, creamed spinach, bacon bits, parmesan, breadcrumbs, parsley	
Clams Oreganata	\$18.00
half dozen littlenecks, italian breadcrumbs, herbs, oregano, white wine	
Jumbo Crab Cocktail	\$28.00
4 oz. chilled jumbo lumb crab meat, spicy mustard (GF)	

APPETIZERS 11

American Soul Rolls	\$18.00
broccoli rabe, mashed potato, 4 cheese & sausage spring rolls, spicy tomato dipping sauce	
Prime Steak Tartare	\$26.00
diced prime beef, shallots, parsley, parmesan, truffle vinaigrette, quail egg on the side (GF)	
Deviled Eggs	\$18.00
prime meatball, pickled onions, foie gras powder (GF)	
Ahi Tuna Tartare	\$22.00
heirloom tomato, red onion, pico di gallo, truffle oil, toasted sliced almonds, rice crackers GF *	
Spinach + Artichoke Dip	\$19.00
bubbling cheese, cream, garlic crostini	
Chilean Sea Bass Skewers	\$25.00
miso glazed with lemon charred asparagus, turmeric cauliflower purée (GF)	
Hot Honey Calamari	\$21.00
lightly masa fried, hot honey tossed, lemon-dill tartar sauce (GF)	
Meatballs	\$19.00
veal/beef/pork, tomato sauce, mashed potato	
Bone Marrow	\$19.00
toasted crostini, bacon marmalade, caramelized onion + chicken liver spread, pickled mustard seeds	
Sizzling Thick Slab of Bacon	\$14.00
pickled heirloom tomatoes, vidalia onion, wp umami bomb steak sauce	
Shrimp A La Linda	\$19.00
garlic, white wine, lemon, parsely, chili flake, toasted crostini (GF)	

ENTREES 9

Ahi Tuna Steak	\$42.00
seared rare, ginger rice, napa cabbage, sesame-soy reduction, miso hot mustard (GF)	
Salmon	\$38.00
chickpea purée, dill + fennel salad, dried kalamata olives, meyer lemon citronette (GF)	
Thai Cioppino	\$45.00
shrimp, mussels, clams, red snapper, 1/2 lobster tail, yellow curry, lemongrass, coconut milk, lime, ginger, chili, garlic, white wine, paprika toast (GFO)	
Beef Short Rib	\$38.00
slow 'n' low braised, truffled parsnip purée, garlic sautéed broccoli rabe, crispy fried shallots	
Chicken Scarpiello	\$36.00
smashed fingerling potatoes, sausage, spicy garlic white wine chicken jus (GF)	
Wagyu Meatloaf	\$38.00
w. black wagyu beef, truffled mashed potatoes, onion rings, champagne + shallot cream sauce	
Gnocchi Di Tartufo	\$38.00
house made ricotta gnocchi, wild mushrooms, locatelli cheese, black truffled cream sauce add fresh maine lobster meat + 18	
Prime Burger	\$25.00
craft blend, american cheese, romaine, pickles, tomato, special sauce, 'everything' bun	
Cauliflower Steak	\$28.00
herb grilled cauliflower, chimichurri tossed fingerling potatoes, roasted scallions, pickled red grapes (GF)	

WP SIGNATURE STEAKS 12

Beef Wellington	\$68.00
8 oz. prime filet mignon, wrapped in puff pastry foie gras + truffle mushroom duxelles, asparagus, mashed potatoes, bordeaux bordelaise	
8 Oz. Filet	\$56.00
prime, 21-Day Wet-Aged	
18 Oz. Ny Strip	\$59.00
prime, 21-Day Wet-Aged	
22 Oz. Ribeye	\$65.00
prime, 21-Day Wet-Aged	
18 oz Bone-In NY Strip	\$72.00
prime, 24-day, dry-aged	
50 oz. Bone-In Tomahawk Ribeye	\$118.00
21-day wet-aged	
40 Oz. Porterhouse for Two	\$138.00
prime, 28-day wet-aged	

with Surf	\$22.00
add a cold water lobster tail with tarragon butter	
Oscar Style	\$18.00
lump crab meat, bernaïse sauce	
Bone Marrow	\$15.00
topped with bone marrow, rosemary	
Blue	\$9.00
add melted blue cheese to any steak	
Al Forno	\$8.00
add melted parmesan/italian herbs to any steak	

SIDE DISHES 13

Baked Potato	\$12.00
butter, sour cream, chive	
Triple-Baked Potato	\$15.00
sour cream, cheddar, bacon, chives (GF)	
Brussels Sprouts	\$12.00
herbs, gastrique, bacon crumble, queso fresco (GF)	
Garlic Bread + Sauce	AVAILABLE OPTIONS
with signature dipping sauce; add mozzarella +4	\$12.00
	\$16.00
Charred Broccoli	\$12.00
lemon juice, garlic butter (GF)	
House Fries / Truffled + Parmesan	AVAILABLE OPTIONS
salt + pepper	\$12.00
	\$16.00
Onion Rings	\$12.00
spicy remoulade dipping sauce	
Creamed Spinach	\$14.00
mornay sauce	
Sautéed Mushrooms	\$12.00
rosemary, shallots, thyme (GF)	
Mashed Potatoes / Truffled	AVAILABLE OPTIONS
garlic, butter (GF)	\$12.00
	\$16.00
Charred Asparagus	\$12.00
parmesan, lemon juice (GF)	

Mac + Cheese	\$16.00
3 cheeses, bacon-toasted breadcrumbs	
Cauliflower Gratin	\$13.00
fennel, garlic, 3 cheeses, aleppo chili flake	

LIGHTER FARE 8

Caesar Salad	AVAILABLE OPTIONS
romaine lettuce, creamy parmesan dressing, garlic-brioche crouton, shaved parmesan	\$15.00
	Chicken: \$5.00
	Grilled Shrimp: \$7.00
	Pan Seared Salmon:
	\$9.00
	4 oz. Ahi Tuna: \$10.00
	4 oz. NY Strip: \$12.00

Wedge Salad	AVAILABLE OPTIONS
gem iceberg, pickled heirloom cherry tomatoes, bacon crumble, blue cheese, chili flake, house ranch dressing (GF)	\$16.00
	Chicken: \$5.00
	Grilled Shrimp: \$7.00
	Pan Seared Salmon:
	\$9.00
	4 oz. Ahi Tuna: \$10.00

Mel's Salad	AVAILABLE OPTIONS
romaine, hearts of palm, roasted red pepper, cucumbers, red onion, feta, avocado, champagne vinaigrette (GF)	\$15.00
	Chicken: \$5.00
	Grilled Shrimp: \$7.00
	Pan Seared Salmon:
	\$9.00
	4 oz. Ahi Tuna: \$10.00
	4 ox. NY Strip: \$12.00

Prosciutto, Fig + Asparagus	\$19.00
charred + chilled asparagus, prosciutto, dill + lemon greek yogurt, balsamic roasted figs, pickled red onions, poached egg on top, crushed almonds (GF)	

Ahi Poke Bowl	\$26.00
flash seared and diced asian five spiced ahi tuna, avocado, scallions, ginger + napa cabbage rice, cilantro-lime vinaigrette sesame seeds (GF)	

Farmer's Toast	\$18.00
mashed avocado, roasted pearl onions, pickled radish, fresno chili, roasted cherry heirlooms, 2 poached eggs, 9-grain toast	

Bagels + Lox	\$24.00
smoked wild filets, toasted 'everything' bagel, sides of cream cheese, capers, red onion, tomato *	

Pan Seared Salmon	\$26.00
chickpea purée, dill + fennel salad, dried kalamata olives, meyer lemon citronette * (GF)	

MAKE YOUR OWN OMELETTE 1

Omelette	\$18.00
three egg omelette with a choice of up to three ingredients served with Bacon + home fries * (GF) Choose from sausage, ham, bacon, chicken, smoked salmon, mushroom, onions, peppers, tomato, spinach, asparagus, potato, cauliflower, roasted garlic, pickled grapes, american, cheddar, feta, goat, blue cheese	

SIGNATURE DISHES 8

Banana & Walnut French Toast	\$21.00
stacked and layered brioche french toast, candied walnuts, rum roasted bananas, whipped cream, chocolate drizzle	

Eggs Benedict	AVAILABLE OPTIONS
poached eggs, canadian bacon, english muffin, hollandaise, chives, side of home fries *	\$22.00
	4 oz. NY Strip:
	\$12.00

Prime Breakfast Sandwich	\$21.00
fried chicken, bacon, egg and cheese served on a toasted everything bun, side of home fries + guacamole	

Breakfast Poutine	\$25.00
braised short rib, demi gravy, bechamel, french fries, a fried egg, scallions (GF)	

The Prime Dip	\$32.00
sliced prime ribeye, sautéed mushrooms, onions + peppers, greyere, on toasted garlic bread, our signature jus, served with truffle fries	

Chicken + Waffles	\$26.00
buttermilk & cracked black pepper fried chicken, fluffy belgian waffle, maple syrup	

Brunch Burger	\$19.00
8 oz. prime beef, applewood smoked bacon, fried onions, american cheese, fried egg, everything bun, side of fries	

Carne Rancheros	\$28.00
two poached eggs, marinated hanger steak, black beans, salsa roja, grilled tortillas (GF)	

OUR SIGNATURE PRIME STEAKS 7

8 Oz. Beef Wellington	\$58.00
8 oz. prime filet mignon, wrapped in puff pastry foie gras + truffle mushroom duxelles, asparagus, mashed potatoes, bordeaux bordelaise	

8 Oz. Filet Mignon	\$53.00
21-day wet-aged +1 sauce	

18 Oz. NY Strip	\$56.00
21-day wet-aged +1 sauce	

22 Oz. Ribeye	\$61.00
21-day wet-aged +1 sauce	

18 Bone-In, Dry-Aged Ribeye	\$72.00
28-day aged + 1 sauce	
50 Oz. Tomahawk Ribeye	\$112.00
40 Oz. Porterhouse For Two	\$128.00
28-day dry-aged +2 sauces	

SIDEKICKS 10

Mixed Berries	\$8.00
(GF)	
Applewood Smoked Bacon	\$8.00
(GF)	
Home Fries of French Fries	\$8.00
Thick Cut Slab Bacon	\$8.00
by the piece (GF)	
Charred Asparagus	\$8.00
(GF)	
Sausage Links	\$8.00
(GF)	
Brussels Sprouts	\$8.00
(GF)	
Mashed Potato	\$8.00
(GF)	
Creamed Spinach	\$8.00
(GF)	
Chimichurri Fingerlings	\$8.00
(GF)	

FOR THE KIDDOS 6

Scrambled Eggs	\$16.00
Chicken Tenders	\$16.00
Grilled Cheese	\$16.00
Mac + Cheese	\$16.00
French Toast	\$16.00
w/ maple syrup	

Waffles

\$16.00

w/ maple syrup