



Randy's

PRIME SEAFOOD & STEAKS

Restaurant Week Lunch Menu

Monday, January 25 - Friday, February 5

\$22 per person

(No substitutions please)

STARTERS

(Choose 1)

Caesar Salad...romaine lettuce and parmesan

Baby Kale & Fresh Fruit Salad...strawberries, blueberries, quinoa & Pecorino Romano with balsamic vinaigrette

MAIN COURSE

(Choose 1)

Cheeseburger*...prime beef, caramelized onions, Gruyere & béarnaise aioli with duck fat fries...bacon or gluten free bun, add \$1

Billy's French Dip*...thinly sliced prime rib on a Best Buns butter roll with Gruyere, caramelized onions, truffled béarnaise aioli, hand cut duck fat fries & au jus

Pan Seared Halibut...oven braised chickpeas, wild mushrooms, and roasted andouille, basil butter broth

Day Boat Scallops...George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter

5 oz Prime Filet Mignon* & Duck Fat Fries

SWEETS

(Choose 1)

The Chocolate Cake...chocolate ganache & toffee crumbles

Hot Fudge Sundae...vanilla ice cream



@RandysPrime

RESTAURANT WEEK MENU CANNOT BE COMBINED WITH OTHER OFFERS.

*This item may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Written information is available upon request regarding these items

Randy's

PRIME SEAFOOD & STEAKS

SIGNATURE COCKTAILS

Brewer's Manhattan

Makers Mark & house made beer jam 12

Hemingway Daiquiri

Plantation 5 Year Rum, Maraschino Liqueur, fresh grapefruit & lime 13

Mezcal Cocktail

Del Maguey Vida Mezcal, Chili Liqueur, house made mango puree 14

Cosmo

Grey Goose L'Orange, Cointreau & fresh lime juice 12

House Made Margarita

Olmecca Altos Plata Tequila, Cointreau, fresh lime & grapefruit 12

Bourbon Smash

Jefferson's Very Small Batch Bourbon, fresh lemon & mint 13

Cucumber Basil Martini

Ketel One Citroen, muddled cucumber & fresh lemon juice 14

Bourbon Mule

Four Roses Small Batch Bourbon, Orange Cordial
& Fever Tree Ginger Beer 13

Rosemary Citrus G&T

Aviation Gin, rosemary & fresh citrus fruits 14

Good Eats Martini

Tito's Handmade Vodka with blue cheese stuffed olives 13

BEER

Patsy's Lager, tap 6.25

Randy's Pale Ale, tap 6.25

Stella Artois, tap 7.00

Evolution Lot #3 IPA, tap 6.75

Lagunitas IPA, tap 6.75

Hoegaarden, tap 6.75

Victory Prima Pils, tap 6.75

Heineken, tap 6.75

Bud Light, tap 6.25

Miller Lite, btl 6.00

Corona, btl 6.75

Randy's

PRIME SEAFOOD & STEAKS

RAW BAR

Shrimp Cocktail

6 jumbo shrimp, fresh lemon & cocktail sauce 12

Fresh Oysters*

on the half shell w/blood orange mignonette 1/2 dz 18

Seafood Platter*...6 oysters, 6 midneck clams, 3 jumbo shrimp, smoked mussels & blood orange mignonette 37

Seafood Tower*...12 oysters, 6 clams, 6 shrimp, mussels & 1/2 Maine lobster...w/ blood orange mignonette & GM aioli 79

The Triple Decker*...18 oysters, 9 clams, 9 shrimp, mussels, tuna tartare & a one pound Maine lobster...
blood orange mignonette & Grand Marnier aioli 128

SMALL SALADS & STARTERS

Soft Greens Salad

baby beets, cucumber, Marcona almonds, soft cooked egg & raspberry vinaigrette 9

Caesar Salad

romaine lettuce and Parmesan 10

Baby Kale & Fresh Fruit Salad

strawberries, blueberries, quinoa & Pecorino Romano with balsamic vinaigrette 10

Chopped BLT Salad

Great Hill blue cheese, house smoked bacon, balsamic tomatoes
& buttermilk pepper dressing...beets & walnuts 12

Lobster Bisque

sherry glazed lobster 11

Mixed Baby Beets

whipped goat cheese, Marcona almonds & pearl onions, microgreens 11

Ahi Tuna Tartare*

avocado, pickled ramps & Grand Marnier aioli 15

Crispy Fried Point Judith Calamari ©

smoked tomato sauce, almond pesto & grilled artichokes 15

Monster Tiger Prawn

garlic butter & grilled lemon 17

ENTREE SALADS

Roast Chicken

Bell & Evans bone-in chicken breast with baby kale & rainbow quinoa,
Pecorino Romano, seasonal fruits & balsamic vinaigrette 19

Patsy's Short Smoked Salmon* ©

soft greens with baby beets, soft cooked egg, cucumber ribbons,
Marcona almonds & raspberry vinaigrette 21

Prime Filet Mignon*

sliced prime filet with chopped greens, Great Hill blue cheese, house smoked bacon,
balsamic tomatoes, walnuts, pickled beets & buttermilk pepper dressing 22

Lobster-Crab Cake

broiled Maine lobster & jumbo lump crab with soft greens, tomato, house smoked bacon,
oranges, shaved asparagus, fennel, soft cooked egg & balsamic vinaigrette mkt

SANDWICHES

House Made Veggie Burger ©

served open faced on grilled ice box bread with melted havarti, chipotle mayo,
balsamic tomatoes, avocado, beets & duck fat fries 14

Randy's Cheeseburger* ©

Wagyu & prime beef, caramelized onions, Gruyere &
béarnaise aioli with hand cut, duck fat fries...bacon or gluten free bun, add \$1 16

Lobster-Crab Cake Roll ©

broiled Maine lobster & jumbo lump crab with lobster beurre blanc
on a grilled roll with fresh duck fat fries market

Billy's French Dip* ©

thinly sliced prime rib on a Best Buns butter roll w. Gruyere, caramelized onions,
truffled béarnaise aioli, hand cut duck fat fries & au jus 24

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FROM THE SEA

Today's Absolutely Fresh Fish
hand cut in house daily mkt

Branzino

oven roasted in Meyer lemon herb butter with roasted tomatoes & grilled artichokes 27

Day Boat Scallops

George's Bank pan seared scallops, sweet creamed corn, andouille, ramp butter 29

Miso Sea Bass

broiled Chilean sea bass with a miso-mango glaze, baby bok choy, shiitakes & sugar snap peas 32

Lobster-Crab Cake

broiled Maine lobster & jumbo lump crab w. lobster beurre blanc...shaved fennel & asparagus mkt

Lobster Crab Cake & Prime 5 oz Filet Mignon* 44

FROM THE LAND

served with hand-cut duck fat fries

USDA PRIME CUTS

7 oz Filet Mignon* 29 | **10 oz Filet Mignon*** 37

16 oz Ribeye* 42

12 oz NY Strip* 30 | **16 oz NY Strip*** 38 (limited availability)

AWARD WINNING SNAKE RIVER FARMS® AMERICAN WAGYU

Known for its intense flavor & supreme tenderness

6 oz Filet Mignon* 48

5 oz Ribeye Cap* 52

SIDES

Duck Fat Fries 7

Parmesan Truffle Duck Fat Fries 10

Loaded Mashed Potatoes

bacon, cheddar, scallions & sour cream 8

Honey Roasted Organic Rainbow Carrots 8

dusted with candied walnuts

Brussels Sprouts, Bacon & Marcona Almonds 8

Roasted Asparagus 8

poached egg, parmesan & truffled bearnaise aioli

Corn Brulée topped with Bacon 10

Truffled Mac 'n Cheese © 10

Wild Mushrooms 9

SAUCES

Great Hill Blue Cheese Butter 3

House Steak Sauce 3

Béarnaise 3

Tiger Horseradish 3

SWEETS

Ultimate Sundae...vanilla ice cream 15

Toppings—Hot Fudge, Peanut Butter Sauce, Caramel, Candied Peanuts, Whipped Cream, Toffee Pretzel Crunch ©, Brownie ©, Almond Marshmallow, Sprinkles, Cherries, Grilled Myers's Rum Pineapple

The Chocolate Cake ©

chocolate ganache & toffee crumbles 12

Tressa's Pavlova

crispy meringue shell filled with Meyer lemon curd & finished with passion fruit coulis & fresh fruit 10

Patsy's Carrot Cake ©

5 layer carrot cake, walnuts, cream cheese frosting 11

© Most of the menu is appropriate for those guests who have a moderate gluten sensitivity.

Items with Gluten: Au Jus, Bread, Cakes, Calamari, Mac 'n Cheese and the optional Toffee Pretzel & Brownie for the Ultimate Sundae.

Please let us know the level of your sensitivity and a manager will consult with you to ensure your exceptional dining experience.

Our staff and loved ones also have varying degrees of gluten sensitivity.