

DINNER

APPETIZERS

Pietro's Shrimp Lejon
Our spin on the classic 13

Oysters Rockefeller 13

Black & White Tuna
Seared with a sesame seed crust 12

Pietro's Crab Cake
Chef Sean's own unique recipe
combined with a lite scallop mousse 13

Vegetable Napoleon
Drizzled with a balsamic reduction 8

Jumbo Shrimp Cocktail
Served with Pietro's cocktail sauce 13

Jumbo Lump Crab Cocktail 14

Caprese
Sliced fresh Italian classic of
plum tomatoes & fresh mozzarella 7

Pietro's Tuna Skins
Ahi Stuffed & laced with
chipotle cream & chive oil 13

Calamari
Lighty fried & served with
Pietro's spicy tomato sauce 11

SOUPS

French Onion
6

Lobster Bisque
Cup 5 / Bowl 7

Pietro's Mushroom Soup
Cup 4 / Bowl 6

SALADS

BLT Wedge 6

Spinach Salad 7

Caesar Salad 7

Pietro's Mixed Greens 5

(Add Chicken 3, Shrimp 5, or Crab Cake 8)

Pietro's Prime Salad – Tenderloin tips, roasted red bliss potatoes,
sautéed mushrooms & veggies on top mixed greens
with a Roquefort & balsamic vinaigrette 16

Grilled Salad – *(Choice of shrimp or chicken)*
Mixed greens atop grilled tomatoes, red onions, roasted
peppers & gorgonzola tossed with a citrus vinaigrette 15

DINNER

Pietro's Steaks – Our name on the restaurant meant we had to seek out the very best in world class foods for Pietro's Prime. We proudly serve only Pureland Premium Black Angus Beef. Richly marbled for robust flavor then aged to tenderness perfection, it's simply the finest available. This corn fed beef from Angus cattle raised on family ranches is the closest thing we could find to what Grandpop Giunta used to offer on the corner of Darlington & Biddle.

STEAKS & CHOPS

All steaks and chops are served with your choice of one of the following complimentary sauces:

Béarnaise • Hollandaise • Demi Glace • au Poivre

16oz. Bone-In New York Strip 28

12 oz. Filet Mignon 34

8 oz. Filet Mignon 28

Sliced Filet with Roquefort Garlic Butter 29

32oz. Porterhouse 48

20oz. Pietro's Cowboy Ribeye 33

Bone-In Veal Strip Steak 29

Lamb Rib Chops 28

Prime Pork Strip Steak 24

House Signature 10 oz. Black Angus Filet of Ribeye 28

SEAFOOD & POULTRY

Pietro's Crab Cake 28

Grilled Ahi Tuna Steak 26

Chicken Napoleon - Layered with spinach, tomatoes & fresh mozzarella 18

Colossal Shrimp Scampi 24

Seared Jumbo Scallops 26

Butter Poached Lobster Tail (Mkt. Price)

Stuffed Lobster Tail (Mkt. Price)

Grilled Herb-Marinaded Chicken Oscar 20

Salmon with Citrus Beurre Blanc 24

SIDES

Creamed Spinach 6

Creamed Corn 5

Sauteed Spinach 5

Caramelized Onions 4

Smashed Potatoes 5

Baked Potato 5

Pietro's Mushrooms 5

Steamed Broccoli 5

Hand Cut Onion Rings 5

Steamed Asparagus 5

TOPPERS

Blue cheese crumbles 2 • Roquefort garlic butter 2 • Oscar 8

PIETRO'S PRIME

STEAKHOUSE • MARTINI BAR

Consuming raw or undercooked seafood or meats may increase risk of foodborne illness.

LUNCH

APPETIZERS

Pietro's Shrimp Lejon
Our spin on the classic 12

Oysters Rockefeller 12

Black & White Tuna
Seared with a sesame seed crust 12

Pietro's Crab Cake
Chef Sean's own unique recipe
combined with a lite scallop mousse 13

Vegetable Napoleon
Drizzled with a balsamic reduction 8

Jumbo Shrimp Cocktail
Served with Pietro's cocktail sauce 12

Jumbo Lump Crab Cocktail 13

Caprese
Sliced fresh Italian classic of
plum tomatoes & fresh mozzarella 7

Pietro's Tuna Skins
Ahi stuffed & laced with
chipotle cream & chive oil 12

Calamari
Lighty fried & served with
Pietro's spicy tomato sauce 10

SOUPS

French Onion
6

Lobster Bisque
Cup 4 / Bowl 6

Pietro's Mushroom Soup
Cup 3 / Bowl 5

SALADS

BLT Wedge 5

Spinach Salad 6

Caesar Salad 6

Pietro's Mixed Green 5

(Add Chicken 2, Shrimp 3 or Crab Cake 5)

Pietro's Prime Salad – Tenderloin tips, roasted red bliss potatoes,
sautéed mushrooms, & veggies atop mixed greens
with a Roquefort & balsamic vinaigrette 14

Grilled Salad – *(Choice of shrimp or chicken)*
Mixed greens atop grilled tomatoes, red onions, roasted
peppers, & gorgonzola tossed with a citrus vinaigrette 13

LUNCH

ENTREES

(all served with choice of side item)

STEAKS & CHOPS

14 oz. Delmonico 24

12oz. New York Strip 27

Sliced Flank Steak 15

Prime Pork Strip 18

House Signature 10 oz. Black Angus
Filet of Ribeye 28

SEAFOOD

Pietro's Crab Cake 14

Grilled Ahi Tuna Steak 13

Seared Jumbo Scallops 14

Grilled Salmon Filet 12

Stuffed Shrimp 14

Hand Battered Shrimp 12

POULTRY

Grilled Herb–Marinated
Chicken Breast 10

Chicken Napoleon

Grilled chicken layered with spinach, tomatoes &
fresh mozzarella, drizzled with a balsamic reduction 10

SIDES

Smashed Potatoes • Hand Cut Onion Rings • Hand Cut Fries
Steamed Broccoli • Sautéed Spinach • Creamed Spinach

4

SANDWICHES

(All served with French fries)

8 oz. Grilled Ribeye Steak Sandwich 11

Slow Roasted Prime Rib Sandwich
Shaved and served with provolone,
horseradish cream sauce
& side of Au Jus 10

Chicken Club or Shrimp Club
Sliced herb–marinated chicken breast
stacked with bacon, lettuce & tomato
on toasted Texas toast 9

BLT Club
Smoked bacon, lettuce, tomato &
mayonnaise on toasted Texas toast 7

Pietro's Prime Sandwich
Sliced flank steak with Pietro's
mushrooms, mozzarella, lettuce
& tomato 9

Pietro's Prime Sirloin Burger (8oz)
Grilled to your liking, topped with
smoked bacon and melted provolone 9

Pietro's Mushroom Sirloin Burger (8oz)
Grilled to your liking, topped with
Pietro's mushrooms & Swiss 9

PIETRO'S PRIME
STEAKHOUSE • MARTINI BAR

Consuming raw or undercooked seafood or meats may increase risk of foodborne illness.