

THE PATIO

@PRESTIGE DINER

THE PATIO features a special menu of “backyard” fare, with a twist, for you to enjoy this summer + fall in our new outdoor space. Cheers!

ENVIRONMENTALLY CONSCIOUS

SUSTAINABLE FOOD | LOCALLY SOURCED

FEATURING SELECTIONS FROM NEW PROVIDENCE'S OWN CELEBRITY CHEF AND “CHOPPED” CHAMPION

WADE BURCH

START + SHARE

MEDITERRANEAN MEZZE PLATTER w/ toasted pita, fresh creamy hummus, babaganoush, Greek tzatziki + spicy feta spread ▶ 12

POINT JUDITH CALAMARI w/ a lemon-sherry aioli ▶ 12

HOMEMADE GUACAMOLE, salsa + Texas-style queso w/ crispy tortilla chips ▶ 11

JOHN'S MARKET DRY-AGED NY SIRLOIN SKEWERS w/ chimichurri sauce (3) ▶ 14

SPICY LAMB MEATBALLS (8) w/ tzatziki (don't worry, not too spicy!) ▶ 12

SWEET CHILI or **BOURBON-GLAZED WINGS** ▶ 10

AHI TUNA TARTAR, sake-marinated cucumbers, sriracha mayo + wonton crisps ▶ 14

JUMBO LUMP MARYLAND-STYLE CRABCAKE w/caper tomato tartar sauce ▶ 14

PORTUGUESE SHRIMP & CHORIZO pan seared w/ garlic wine sauce and toasted pita ▶ 15

GARDEN GOODNESS

PANZANELLA: Vine-ripe tomatoes w/ local burrata, Tuscan sourdough, + Greek organic EVOO ▶ 15

CLASSIC CAESAR w/ GRILLED CHICKEN, shaved Parmigiano Regianno + homemade croutons ▶ 13

MEDITERRANEAN RIB-EYE STEAK SALAD w/ organic baby arugula, roasted peppers, fresh mozzarella + portobella mushrooms ▶ 19

WATERMELON + FETA SALAD w/ balsamic drizzle + baby watercress ▶ 14

▶ PAIR WITH: *Whispering Angel Rosé*

PATIO PLATTERS

SERVED WITH KETTLE CHIPS OR HOUSE SALAD

MAINE LOBSTER ROLL

Buttered roll stuffed with fresh lobster cooked this morning, + Kettle Potato Chips on the side ▶ 21

▶ PAIR WITH: *Toad Hollow Unoaked Chardonnay 2015*

CORONA BEER-BATTERED FISH TACOS: (3) soft-shell tacos, w/ shaved cabbage, pico de gallo, cilantro creme, avocado ▶ 12

▶ PAIR WITH: *Corona Extra Pale Lager*

BBQ CHICKEN SLIDERS w/ onion straws + slaw ▶ 12

KOBE HOT DOG w/ kimchi slaw and sriracha ketchup ▶ 14

GRILLED SUMMER VEGETABLE PANINI on herbed foccaccia bread ▶ 12

CHICKEN SOUVLAKI: marinated breast on pita bread, w/ greek salad ▶ 13

SALT BROOK SALMON SANDWICH: grilled organic Faroe Island salmon w/ Brooklyn lager-glaze, Applewood bacon, lettuce, tomato on challah with smoked tomato mayo ▶ 16

KICKIN' GUAC BURGER sizzling beef patty, w/guacamole, sliced jalapeños and pepperjack cheese ▶ 15

▶ PAIR WITH: *Sam Adams Seasonal*

TRIPLE P

Prestige's Patio Pounder

2 juicy exclusively blended beef patties, topped w/American cheese on a toasted brioche bun

plus a pint of seasonal **Untied Brewery Beer** ▶ 22

CHEF'S CHOICE

SWORDFISH: Grilled Atlantic fish w/ garden vegetable ratatouille + basil oil ▶ 23

FLANK STEAK ROULADE w/ herbs and grilled asparagus ▶ 21

NY STRIP John's Market Aged cut w/ fresh mozzarella, vine-ripe tomato + basil tossed salad ▶ 34

RAVIOLI, stuffed w/goat cheese, roasted red pepper purée, grilled summer squash + just snipped herbs from our chef's garden ▶ 18

CHICKEN MILANESE w/ arugula, cherry tomatoes, red onions, balsamic vinegar + shaved Parmigiano Regianno ▶ 18

Thirsty?

SEE OUR DRINK MENU



COCKTAILS ▶ 9

Patio Signature Drink

- UNWIND -

Blue Chair Bay Vanilla Rum, Aperol, agave, lime juice, pineapple juice, club soda

Don Julio Anejo Spicy Margarita

Tequila, orange-flavored cognac, lime juice, agave, chipotle chili powder

Cojito

Malibu Rum, fresh lime juice, mint, seltzer

Garden Party

Figenza Fig Vodka, fresh-squeezed lemonade + housemade strawberry puree

Backyard Banger

Three Olives Cherry Vodka, lemon juice, honey, blackberries, black cherry seltzer

Smokey Watermelon

Skyy Watermelon, sombra Mezcal, watermelon juice, mint

Mango Mule

Tito's Vodka, lime, fresh mango, ginger beer

Fresh Squeeze

Bullet Rye, agave, lemon juice, grapefruit juice

Grey Goose Dirty Martini

Grey Goose Vodka, dry vermouth, olive brine

Old Fashioned

Woodford Reserve Bourbon, bitters, sugar, water

Aperol Spritz

Prosecco, Aperol, club soda

- Classic Sangria -

glass or pitcher ▶ 8 / 28

WINE

Whispering Angel Rosé ▶ 13

A to Z Pinot Noir
2014 ▶ 8

Simi Alexander
Valley Cabernet
Sauvignon 2014 ▶ 9

Concannon Paso
Robles Cabernet
Sauvignon 2014
▶ 7

Francis Ford
Coppola Rosso
2014 ▶ 7

Coppola Rosso
& Bianco Pinot
Grigio ▶ 7

Toad Hollow
Unoaked
Chardonnay
2015 ▶ 8

Nobilo Sauvignon
Blanc 2016 ▶ 6

St. Francis
Chardonnay
2015 ▶ 7

BEERS

Blue Moon
Belgian Style
Wheat

Witbier • 5.4% ▶ 6

Brix City
Stealing Time

Pilsner • 5.0% ▶ 6

Cape May
Brewing Co.

Cape May
Lager

Lager • 4.8% ▶ 7

Carton
Boat Beer

Session IPA • 4.2% ▶ 7

Departed Soles
Cantankerous
Blonde

Blonde Ale • 5.4% ▶ 6

Kane Head
High IPA

IPA • 6.5% ▶ 7

Leinenkugel's
Summer
Shandy

Shandy • 4.2% ▶ 6

Magnify Vine
Shine IPA

IPA • 6.5% ▶ 7

Samuel Adams
Summer Ale

Wheat Ale • 5.3% ▶ 6

Untied Brewing
Hazy West

Coast IPA

IPA • 7.1% ▶ 6

BOTTLES:

Corona ▶ 5

Coors Light ▶ 4

Yuengling ▶ 4

SPIRITS

VODKA

Tito's Handmade
Vodka ▶ 8

Grey Goose ▶ 9

Grey Goose
Le Citron ▶ 9

Grey Goose
L'orange ▶ 9

Figenza
Fig Vodka ▶ 8

WHISKEY & BOURBON

Macallan 12 ▶ 14

Johnny Walker
Black ▶ 10

Dewar's ▶ 8

Jack Daniel's ▶ 8

Gentleman
Jack ▶ 9

Woodford
Reserve ▶ 9

Maker's Mark ▶ 8

Bulleit
Bourbon ▶ 8

Jameson ▶ 8

Bulleit Rye ▶ 8

RUM

Malibu ▶ 8

Bacardi
Superior ▶ 8

TEQUILA

Patron ▶ 9

Don Julio

Anejo ▶ 10

GIN

Beefeater ▶ 8

Bombay
Sapphire ▶ 9

CORDIALS

Frangelico ▶ 8

Kahlua ▶ 8

Baileys ▶ 8

Sambuca
Romana ▶ 7

Aperol ▶ 7

Averna ▶ 7

Lillet ▶ 7

Limoncello ▶ 7

St. Germain
Elderflower ▶ 7

Patron Citronge
Mango ▶ 8

Patron Citronge
Orange ▶ 8