



ROUTE 202 & STREET ROAD
LAHASKA, PA 18931

(215) 794-4020 • www.earlsprime.com

Dinner Menu

Starters

LOBSTER SPRING ROLL

Lime-scented avocado mousse, Ying-Yang dipping
sauce
14

JUMBO LUMP CRAB CAKES

Fennel orange salad, Creole rémoulade
15

BRAISED SHORT RIB

Shaved cauliflower salad, natural jus
15

COLOSSAL CRAB

Melon carpaccio, brandy mustard sauce
16

SALT AND PEPPER CALAMARI

Spicy cherry peppers and charred scallions,
smoked tomato aioli
9

BAKED CLAMS CASINO STYLE

Bacon, roasted peppers and garlic
10

SALT ROASTED GOLDEN BEETS

Haricots verts, goat cheese, aged sherry vinaï-
grette
12

VINE RIPE TOMATO & FRESH MOZZARELLA

Pesto and petits blue moon greens
12

Earl's Signature Flatbreads

SHRIMP SCAMPI

Oven dried tomatoes, roasted garlic, torn basil, and lemon zest
Boursin cheese
16

AU POIVRE

Charred steak, mushroom purée, ripe tomatoes and grilled red onion
Gorgonzola cheese
14

PULLED CHICKEN

Applewood smoked bacon, roasted corn, cilantro and chipotle BBQ sauce
Pepper Jack cheese
13

FRESH MOZZARELLA

Vine ripe tomatoes, shaved fennel and arugula
Pesto Mascarpone
12

Raw Bar

A seasonal selection accompanied by cocktail sauce, Mignonette,
local Kelchner's Horseradish and charred lemon

CHILLED OYSTERS ON ICE

3 per oyster

CHILLED CLAMS ON ICE

1.50 per clam

SHRIMP COCKTAIL

Lemon, cocktail sauce

5 per shrimp

EARL'S CHILLED SEAFOOD ON ICE

A selection of chilled Maine lobster, shrimp,
jumbo lump crab, oysters and clams on the half shell.

40

Soups and Salad

LOBSTER BISQUE

Pulled lobster and crème fraîche

8

CLASSIC FRENCH ONION

Herb crouton and Gruyere cheese

7

CHOP CHOP

Hearts of romaine, Applewood smoked bacon,
harvest vegetables, Marconi almonds and Gorgonzola cheese,
sherry mustard vinaigrette

9

THE PRIME WEDGE

Vine ripe tomato, crispy prosciutto and blue cheese dressing

8

CLASSIC CAESAR

Hearts of romaine, focaccia croutons and Locatelli cheese

7

EARL'S HOUSE SALAD

Field greens, roasted pecans, dried cranberries, mandarin orange
Feta cheese and cranberry orange vinaigrette

7

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs
or unpasteurized milk may increase your risk of food borne illness.

Hand Cut Steaks and Chops

All Steaks and Chops accompanied with Earl's Bold Steak sauce

8 OZ SLEEK FILET

38

12 OZ BOLD FILET

44

12 OZ PRIME NEW YORK STRIP STEAK

49

18 OZ COFFEE RUBBED RIB EYE

34

24 OZ PORTERHOUSE STEAK

48

COLORADO LAMB CHOPS

46

DOUBLE CUT PORK CHOP

24

SURF AND TURF

Drawn butter and charred lemon

60

Accompaniments

3

Gorgonzola Crust

Port Wine Truffle Reduction

TEMPERATURE GUIDELINES

Black & Blue (Pittsburgh): Charred with a raw cold center.

Rare: Cool, red center

Medium Rare: Warm, red center.

Medium: Hot, reddish-pink center.

Medium Well: Hot, pale pink to grey center.

Well Done: Hot, grey center.

Specialties

PAN SEARED JUMBO SCALLOPS

Asparagus risotto, charred lemon butter

29

GRILLED ATLANTIC SALMON

Cauliflower potato purée, celery parsley emulsion

24

EARL'S CRAB CAKES

Mashed potatoes, grilled asparagus, charred lemon butter

27

14 OZ LOBSTER TAIL

Grilled asparagus, baked potato, drawn butter and lemon

65

PROSCIUTTO ROASTED SEA BASS

Warm shellfish salad, heirloom tomato vinaigrette

36

GRILLED AHI TUNA

Honey wasabi glaze, crab pot stickers, ginger lemongrass sauce

32

HERB ROASTED CHICKEN

Pee wee potatoes and artichoke ragu, natural jus

19

ASPARAGUS RISOTTO

Shaved Ricotta Salada, smoked tomato oil

16

ORECCHIETTE AND BROCCOLI RABE

Borlotti beans, oven-dried tomatoes, pignoli nuts and Locatelli cheese

16

Sides

6

Parmesan Dusted Fries

Creamed Spinach with

Applewood Smoked Bacon

Roasted Pennsylvania Wild Mushrooms

Crispy Onion Ring Stack

Pee Wee Potatoes Lyonnaise Style

Grilled Asparagus

with Lemon Zest and EVO

Broccoli Rabe with Roasted Garlic

Triple Cheese Au Gratin Potatoes

Sharp Cheddar Mac and Cheese

Creamy Mashed Potatoes

Baked Potato
