



chef's menu – \$160 per person

appetizers

SERVED FOR THE TABLE
iced seafood platter to include:

colossal shrimp cocktail ^{GF}

maine lobster cocktail ^{GF}

chef's daily selection of fresh oysters* ^{GF}

east coast - champagne mignonette

iced alaskan king crab legs ^{GF}

served with

house-made cocktail sauce - drawn butter

atomic horseradish - creamy mustard

salads

(pre-select two items)

napa ^{GF}

heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge ^{GF}

baby iceberg head - shaft's blue cheese (CA)

crispy bacon - grape tomato

superfood ^{GF}

baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

roasted beet ^{GF}

ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz)* ^{GF}

bone-in ribeye (22oz)* ^{GF}

bone-in iberico pork chops* ^{GF}
double cut - heritage breed southern spain

filet mignon (12oz)* ^{GF}

chilean sea bass* ^{GF}

braised - chardonnay - sea salt - cracked pepper

vegetarian option available

sides matter

(pre-select three items)
SERVED FOR THE TABLE

chef omar's

au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these!

sautéed sweet corn ^{GF}
cilantro - chopped parsley

sautéed wild mushrooms ^{GF}

seasonal variety - garlic
parsley - thyme

sugar snap peas ^{GF}

sautéed - olive oil - sea salt
cracked pepper

creamed spinach

chopped spinach - smoked garlic
artichoke hearts - sweet cream

corn crème brûlée

sweet corn - cream - turbinado sugar

the sweets

(pre-select two items)

ultimate warm vanilla caramel cake

vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

s'mores in a jar

toasted marshmallow - double chocolate - graham cracker toffee

red velvet bread pudding

vanilla gelato - white chocolate - sweet cream cheese

raspberry sorbet ^{GF}

hot tea and coffee service included ^{GF}

Excludes liquor, tax and gratuity. *Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness. Any of these items may be served raw or under cooked or may contain raw or undercooked ingredients. These items may be cooked to your order.
^{GF} - Gluten Friendly - made with ingredients that do not naturally contain gluten. Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.



city menu – \$95 per person

— appetizers —

(pre-select one item)
SERVED FOR THE TABLE

rhode island
calamari & shrimp
cherry peppers - buttermilk
seasoned flour

crispy shrimp
sweet thai chili - garlic aioli

prime steakhouse
meatballs
prime beef + pork - family recipe

fresh burrata
tomato jam - smoked sea salt
pickled onion

— salads —

napa ^{GF}
heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds

superfood ^{GF}
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

— entrées —

ny strip (12oz) * ^{GF}

petite filet mignon (8oz) * ^{GF}

shetland island salmon * ^{GF}
braised - scottish coast

vegetarian option available

bone-in iberico pork chops * ^{GF}
double cut - heritage breed southern spain

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes ^{GF} corn crème brûlée
idaho potatoes - crème fraîche - chives sweet corn - cream - turbinado sugar

sugar snap peas ^{GF}
sautéed - olive oil - sea salt
cracked pepper

— the sweets —

ultimate
warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included ^{GF}

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— tray passed hors d'oeuvres —

(three pieces per order, four order minimum)

sliced ny strip 15 / 60 dozen
on hash brown - truffle butter

sliced ny strip & maine lobster 36 / 144 dozen
on hash brown - black truffle

fresh burrata crostini 11 / 44 dozen
tomato jam - smoked sea salt - pickled onion

mushroom crostini 9 / 36 dozen
sautéed wild mushroom - steakhouse seasoning

shetland island salmon 15 / 60 dozen
chive cream cheese - yukon gold blini - caviar

mini crab cakes 13 / 52 dozen
jumbo lump crab - toasted baguette

crispy shrimp deviled egg 10 / 40 dozen
parmesan crisp - mild thai chili

tuna poke 19 / 76 dozen
cucumber - thai chili - togarashi sauce

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prime menu – \$115 per person

appetizers

(pre-select two items)
SERVED FOR THE TABLE

rhode island
calamari & shrimp
cherry peppers - buttermilk
seasoned flour

crispy shrimp
sweet thai chili - garlic aioli

prime steakhouse
meatballs
prime beef + pork - family recipe

fresh burrata
tomato jam - smoked sea salt
pickled onion

salads

napa ^{GF}
heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds

superfood ^{GF}
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

entrées

ny strip (12oz)* ^{GF}

petite filet mignon (8oz)* ^{GF}

bone-in iberico pork chops* ^{GF}
double cut - heritage breed southern spain

shetland island salmon* ^{GF}
braised - scottish coast

vegetarian option available

sides matter

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

sautéed broccoli ^{GF}
olive oil - sea salt - shaved parmesan

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed sweet corn ^{GF}
cilantro - chopped parsley

sugar snap peas ^{GF}
sautéed - olive oil - sea salt
cracked pepper

the sweets

ultimate
warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included ^{GF}

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river oaks menu – \$135 per person

appetizers

(pre-select three items)

SERVED FOR THE TABLE

rhode island calamari & shrimp
cherry peppers - buttermilk - seasoned flour

prime steakhouse meatballs
prime beef + pork - family recipe

crispy shrimp
sweet thai chili - garlic aioli

fresh burrata
tomato jam - smoked sea salt - pickled onion

salads

(pre-select three items)

napa ^{GF}

heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds

steak knife BLT wedge ^{GF}
baby iceberg head - shaft's blue cheese (CA)
crispy bacon - grape tomato

superfood ^{GF}
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

roasted beet ^{GF}
ruby + golden beets - goat cheese - pistachios

entrées

ny strip (12oz) * ^{GF}

filet mignon (12oz) * ^{GF}

bone-in ribeye (22oz) * ^{GF}

vegetarian option available

shetland island salmon * ^{GF}

braised - scottish coast

maryland style lump crab cakes *
jumbo lump crab - old bay seasoning - buttered bread crumbs

bone-in iberico pork chops * ^{GF}
double cut - heritage breed southern spain

sides matter

(pre-select three items)

SERVED FOR THE TABLE

chef omar's
au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella

roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

sugar snap peas ^{GF}
sautéed - olive oil - sea salt
cracked pepper

creamed spinach
chopped spinach - smoked garlic
artichoke hearts - sweet cream

corn crème brûlée
sweet corn - cream - turbinado sugar

the sweets

(pre-select two items)

ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

s'mores in a jar
toasted marshmallow - double chocolate - graham cracker toffee

raspberry sorbet ^{GF}

hot tea and coffee service included ^{GF}

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signature 48 menu – \$125 per person

— appetizers —

(pre-select two items)
SERVED FOR THE TABLE

rhode island calamari & shrimp
cherry peppers - buttermilk - seasoned flour

prime steakhouse meatballs
prime beef + pork - family recipe

crispy shrimp
sweet thai chili - garlic aioli

fresh burrata
tomato jam - smoked sea salt - pickled onion

— salads —

napa ^{GF}
heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds

superfood ^{GF}
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

roasted beet ^{GF}
ruby + golden beets - goat cheese - pistachios

— entrées —

ny strip (12oz) * ^{GF}

filet mignon (12oz) * ^{GF}

bone-in iberico pork chops * ^{GF}
double cut - heritage breed southern spain

shetland island salmon * ^{GF}
braised - scottish coast

australian half rack of lamb * ^{GF}
authentic australian lamb - new south wales ranch
vegetarian option available

— sides matter —

(pre-select three items)
SERVED FOR THE TABLE

chef omar's
au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella

corn crème brûlée
sweet corn - cream - turbinado sugar

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

sugar snap peas ^{GF}
sautéed - olive oil - sea salt
cracked pepper

sautéed sweet corn ^{GF}
cilantro - chopped parsley

roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these!

— the sweets —

ultimate
warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

s'mores in a jar
toasted marshmallow - double chocolate - graham cracker toffee

hot tea and coffee service included ^{GF}

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