city menu – $95 per person

— appetizers —
(pre-select one item)
SERVED FOR THE TABLE
rhode island calamari & shrimp
cherry peppers - buttermilk seasoned flour

prime steakhouse meatballs
prime beef + pork - family recipe

fresh burrata
tomato jam - smoked sea salt pickled onion

— salads —
chopped GF
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

— sides matter —
(pre-select two items)
SERVED FOR THE TABLE
whipped potatoes GF
yukon gold potatoes - sweet cream butter - sea salt

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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.

HRev 05-19-21
prime menu – $110 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 ---

- chopped GF
  - artichoke - roasted red peppers - red onion
  - locally grown iceberg + romaine - parmesan

- 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
- tomahawk berkshire pork chops* GF
- seared sweet cherry peppers - toasted garlic chardonnay caper butter pan sauce

- bone-in short rib
  - braised - black truffle green peppercorn

- sheldland island salmon* GF
  - braised - scottish coast

- vegetarian option available

--- sides matter ---
(pre-select two items)
SERVED FOR THE TABLE

- whipped potatoes GF
  - yukon gold potatoes - sweet cream butter - sea salt

- corn crème brûlée
  - sweet corn - cream - turbinado sugar

- sautéed broccoli GF
  - olive oil - sea salt - shaved parmesan

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

- sautéed sweet corn GF
  - cilantro - chopped parsley

--- 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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HRv 05-19-21
signature 48 menu – $120 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 ---
chopped
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan
superfood
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing
roasted beet
ruby + golden beets - goat cheese - pistachios

--- entrées ---
york strip (12oz)*
filet mignon (12oz)*
tomahawk berkshire pork chops*
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce
shetland island salmon*
braised - scottish coast
australian half rack of lamb*
authentic australian lamb - new south wales ranch
vegetarian option available

--- sides matter ---
(pre-select three items)
SERVED FOR THE TABLE
chef donovan’s au gratin potatoes
 chegged onion - gouda mozzarella
corn crème brûlée
sweet corn - cream - turbinado sugar
roasted brussels sprouts
sea salt - crispy bacon - get these!
whipped potatoes
yukon gold potatoes - sweet cream butter - sea salt
sugar snap peas
sautééd - olive oil - sea salt - cracked pepper
sautééd sweet corn
cilantro - chopped parsley

--- 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

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HR06-01-21
river oaks menu – $130 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)
chopped GF
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan
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
tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

--- sides matter ---
(pre-select three items)
SERVED FOR THE TABLE
chef donovan’s au gratin potatoes GF
butter - sea salt
caramelized onion - gouda mozzarella
whipped potatoes GF
yukon gold potatoes - sweet cream
butter - sea salt
roasted brussels sprouts GF
sea salt - crispy bacon - get these
sugar snap peas GF
sautéed - olive oil - sea salt
chopped pepper
corn crème brûlée
sweet corn - cream - turbinado sugar
creamed spinach
chopped spinach - smoked garlic
artichoke hearts - sweet cream

--- 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
fresh seasonal berries GF
fresh whipped cream
hot tea and coffee service included GF

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HRv 07-01-21
chef’s menu – $155 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)
- chopped GF
  - artichoke - roasted red peppers - red onion
  - locally grown iceberg + romaine + parmesan
- 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
- tomahawk berkshire pork chops* GF
- seared sweet cherry peppers - toasted garlic chardonnay caper butter pan sauce

--- sides matter ---
SERVED FOR THE TABLE
- chef donovan’s au gratin potatoes GF
  - caramelized onion - gouda mozzarella
- whipped potatoes GF
  - yukon gold potatoes - sweet cream butter - sea salt
- 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
  - fresh seasonal berries GF
  - fresh whipped cream
- red velvet bread pudding
  - vanilla gelato - white chocolate - sweet cream cheese
  - hot tea and coffee service included GF

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