



city menu – \$85 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 - white marble farms pork

fresh burrata  
tomato jam - smoked sea salt  
pickled onion

— salads —

chopped<sup>GF</sup>

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

superfood<sup>GF</sup>

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

— entrées —

ny strip (12oz)\*<sup>GF</sup>

shetland island salmon\*<sup>GF</sup>  
braised - scottish coast

petite filet mignon (8oz)\*<sup>GF</sup>

vegetarian option available

tomahawk pork chops\*<sup>GF</sup>  
rosemary maple brine - all natural - red top farms

— sides matter —

(pre-select two items)

SERVED FOR THE TABLE

whipped potatoes<sup>GF</sup>  
yukon gold potatoes - sweet cream  
butter - sea salt

sugar snap peas<sup>GF</sup>  
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  
toasted brown sugar cinnamon pecans

hot tea and coffee service included<sup>GF</sup>

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prime menu – \$100 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 - white marble farms pork

fresh burrata  
tomato jam - smoked sea salt  
pickled onion

salads

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

entrées

ny strip (12oz)\* <sup>GF</sup>

petite filet mignon (8oz)\* <sup>GF</sup>

tomahawk pork chops\* <sup>GF</sup>  
rosemary maple brine - all natural - red top farms

bone-in short rib  
braised - black truffle green peppercorn

shetland island salmon\* <sup>GF</sup>  
braised - scottish coast

vegetarian option available

sides matter

(pre-select two items)  
SERVED FOR THE TABLE

whipped potatoes <sup>GF</sup>  
yukon gold potatoes - sweet cream  
butter - sea salt

corn crème brûlée  
sweet corn - cream - turbinado sugar

sautéed broccoli <sup>GF</sup>  
olive oil - sea salt - shaved parmesan

sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper

sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

the sweets

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

hot tea and coffee service included <sup>GF</sup>

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signature 48 menu – \$110 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 - white marble farms pork
- crispy shrimp  
sweet thai chili - garlic aioli
- fresh burrata  
tomato jam - smoked sea salt - pickled onion

— salads —

- chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan
- superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing
- roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

— entrées —

- ny strip (12oz)\* <sup>GF</sup>
- shetland island salmon\* <sup>GF</sup>  
braised - scottish coast
- filet mignon (12oz)\* <sup>GF</sup>
- colorado half rack of lamb\* <sup>GF</sup>  
authentic colorado heritage lamb - mountain prairie raised
- tomahawk pork chops\* <sup>GF</sup>  
rosemary maple brine - all natural - red top farms
- vegetarian option available

— sides matter —

- (pre-select three items)  
SERVED FOR THE TABLE
- chef brian's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella
- whipped potatoes <sup>GF</sup>  
yukon gold potatoes - sweet cream  
butter - sea salt
- corn crème brûlée  
sweet corn - cream - turbinado sugar
- sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper
- roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these!
- sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

— the sweets —

- ultimate warm  
vanilla caramel cake  
vanilla gelato - whipped cream  
toasted brown sugar cinnamon pecans
- s'mores in a jar  
toasted marshmallow - double chocolate - graham cracker
- hot tea and coffee service included <sup>GF</sup>

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river north menu – \$120 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 - white marble farms pork
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 - monforte blue cheese (WI)
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\*
braised - scottish coast
half king crab cluster\* GF
drawn butter - shell split
tomahawk pork chops\* GF
rosemary maple brine - all natural - red top farms

sides matter

- (pre-select three items)
SERVED FOR THE TABLE
chef brian'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
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
toasted brown sugar cinnamon pecans
s'mores in a jar
toasted marshmallow - double chocolate - graham cracker
fresh seasonal berries GF
fresh whipped cream
hot tea and coffee service included GF

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## chef's menu – \$145 per person

### — appetizers —

SERVED FOR THE TABLE  
iced seafood platter to include:

colossal shrimp cocktail <sup>GF</sup>

dungeness crab cocktail <sup>GF</sup>  
whole leg - de-shelled

maine lobster cocktail <sup>GF</sup>

chef's daily selection of fresh oysters\* <sup>GF</sup>  
east coast & west coast - champagne mignonette

iced alaskan king crab legs <sup>GF</sup>

served with

house-made cocktail sauce - atomic horseradish  
creamy mustard - drawn butter

### — salads —

(pre-select two items)

chopped <sup>GF</sup>

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

steak knife BLT wedge <sup>GF</sup>

baby iceberg head - monforte blue cheese (WI)  
crispy bacon - grape tomato

superfood <sup>GF</sup>

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

roasted beet <sup>GF</sup>

ruby + golden beets - goat cheese - pistachios

### — entrées —

ny strip (12oz)\* <sup>GF</sup>

bone-in ribeye (22oz)\* <sup>GF</sup>

tomahawk pork chops\* <sup>GF</sup>

rosemary maple brine - all natural - red top farms

filet mignon (12oz)\* <sup>GF</sup>

chilean sea bass\* <sup>GF</sup>

braised - chardonnay - sea salt - cracked pepper

vegetarian option available

### — sides matter —

(pre-select three items)

SERVED FOR THE TABLE

chef brian's

au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella

whipped potatoes <sup>GF</sup>

yukon gold potatoes - sweet cream  
butter - sea salt

roasted brussels sprouts <sup>GF</sup>

sea salt - crispy bacon - get these!

sautéed sweet corn <sup>GF</sup>

cilantro - chopped parsley

creamed spinach

chopped spinach - smoked garlic  
artichoke hearts - sweet cream

sugar snap peas <sup>GF</sup>

sautéed - olive oil - sea salt  
cracked pepper

sautéed wild mushrooms <sup>GF</sup>

seasonal variety - garlic  
parsley - thyme

corn crème brûlée

sweet corn - cream - turbinado sugar

### — the sweets —

(pre-select two items)

ultimate warm vanilla caramel cake

vanilla gelato - whipped cream  
toasted brown sugar cinnamon pecans

s'mores in a jar

toasted marshmallow - double chocolate - graham cracker

fresh seasonal berries <sup>GF</sup>

fresh whipped cream

red velvet bread pudding

vanilla gelato - white chocolate - sweet cream cheese

hot tea and coffee service included <sup>GF</sup>

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## — tray passed hors d'oeuvres —

(three pieces per order)

sliced ny strip 15  
on hash brown - truffle butter

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

mini steakhouse meatballs 10  
prime beef - pork

hudson valley foie gras 19  
truffled shortbread - sour cherry compote

braised short rib crostini 13  
green peppercorn sauce - toasted baguette

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

mushroom crostini 9  
sautéed wild mushroom - steakhouse seasoning

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

mini crab cakes 13  
jumbo lump crab - toasted baguette

crispy shrimp deviled egg 10  
parmesan crisp - mild thai chili

tuna poke 19  
cucumber - thai chili - togarashi sauce

duck and foie gras sausage 19  
crispy polenta - tomato jam

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