



city menu – \$80 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 —

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.



prime menu – \$95 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

shetland 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

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

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed sweet corn ^{GF}
cilantro - chopped parsley

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

— 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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signature 48 menu – \$105 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

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

— entrées —

ny strip (12oz) * ^{GF}

filet mignon (12oz) * ^{GF}

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

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

colorado half rack of lamb * ^{GF}
authentic colorado heritage lamb - mountain prairie raised

vegetarian option available

— sides matter —

(pre-select three items)
SERVED FOR THE TABLE

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

whipped potatoes ^{GF}
yukon gold potatoes - sweet cream
butter - sea salt

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

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

hot tea and coffee service included ^{GF}

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southpark menu – \$115 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 - stella blue cheese
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

half king crab cluster ^{GF}
drawn butter - shell split

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

whipped potatoes ^{GF}
yukon gold potatoes - sweet cream
butter - sea salt

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

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

fresh seasonal berries ^{GF}
fresh whipped cream

hot tea and coffee service included ^{GF}

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chef's menu – \$140 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 + west coast - champagne mignonette

iced alaskan king crab legs GF

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

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 - stella blue cheese
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

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 king's
au gratin potatoes GF
caramelized onion - gouda
mozzarella

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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

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

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

sautéed mushrooms GF
seasonal variety - garlic
parsley - thyme

sautéed sweet corn GF
cilantro - chopped parsley

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

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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— 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

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