city menu – $90 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

crispy shrimp
sweet thai chili - garlic aioli

--- 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

--- entérés ---

ny strip (12oz)* GF

petite filet mignon (8oz)* GF

shetland island salmon* GF
braised - scottish coast

vegetarian option available

bone-in 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

corn crème brûlée
sweet corn - cream turbinado sugar

sugar snap peas GF
sauteed - 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

Subject to 8% sales tax, 10% alcohol tax, 18% gratuity and 3% service charge. Prices are subject to change without notice.

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prime 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

--- entées ---

- ny strip (12oz)* GF
- petite filet mignon (8oz)* GF
- bone-in 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
- 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 - chipped 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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signature 48 menu – $115 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 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

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

shetland island salmon* GF
braised - scottish coast

australian half rack of lamb* GF
authentic australian lamb - ranch raised
vegetarian option available

--- sides matter ---

(pre-select three items)
SERVED FOR THE TABLE

chef watson’s au gratin potatoes GF
caramelized onion - gouda mozzarella

corn crème brûlée
sweet corn - cream - torinado 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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atlantic menu – $125 per person

--- appetizers ---
(pro-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 ---
(pro-select three items)
-chopped GF-
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan
teak 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

--- sides matter ---
(pro-select three items)
SERVED FOR THE TABLE
chef watson'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-
corn crème brulée
sweet corn - cream - turbinado sugar

--- the sweets ---
(pro-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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PARRev 05-21-21
chef’s menu – $150 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 - 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 - 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 ---
york strip (12oz)* GF
bone-in ribeye (22oz)* GF
bone-in 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 watson’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
sautéed kennett square mushrooms GF
seasonal variety - garlic parsley - thyme
creamed spinach
chopped spinach - smoked garlic artichoke hearts - sweet cream
sautéed sweet corn GF
cilantro - chopped parsley
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
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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PAR05-21-21