city menu – $95 per person

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

prime steakhouse meatballs
prime beef + pork - family recipe

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

--- entrées ---
ny strip (12oz)*
petite filet mignon (8oz)*

shetland island salmon*
braised - scottish coast

vegetarian option available

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

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

sautéed broccoli
olive oil - sea salt
shaved parmesan

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

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Excludes liquor, tax and gratuity. *The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. 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.

CRcv 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
  - 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

--- entées ---

- ny strip (12oz)*
  - GF
- petite filet mignon (8oz)*
  - GF
- tomahawk berkshire pork chops*
  - 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

--- sides matter ---

(Pre-select two items)

**SERVED FOR THE TABLE**

- whipped potatoes
  - yuken gold potatoes - sweet cream butter - sea salt
- corn crème brûlée
  - sweet corn - cream - turbinado sugar
- sautéed broccoli
  - olive oil - sea salt
  - shaved parmesan
- sautéed sweet corn
  - 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

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CRcv 05-19-21
appetizers
(pre-select three items)
SERVED FOR THE TABLE
rhode island calamari & shrimp
crunchy 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 - 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

tenés
ny strip (12oz)*GF
filet mignon (12oz)*GF
bone-in ribeye (22oz)*GF
vegetarian option available

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
sautéed broccoli GF
olive oil - sea salt
shaved parmesan
cream 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
fresh seasonal berries GF
fresh whipped cream
hot tea and coffee service included GF

river north menu – $130 per person

Excludes liquor, tax and gratuity. *The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin, such as beef, eggs, fish, lamb, pork, poultry or shellfish, may result in an increased risk of foodborne illness. Individuals with certain underlying health conditions may be at higher risk and should consult their physician or public health official for further information. 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.

CRv 05-20-21
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 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 brian'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
sautéed broccoli GF
olive oil - sea salt shaved parmesan
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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CRRev 05-19-21
chef’s menu – $155 per person

--- appetizers ---

SERVED FOR THE TABLE
iced seafood platter to include:
colossal shrimp cocktail GF
dungeness crab cocktail GF
whole leg - de-shelled
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 - 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
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 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!
sautéed sweet corn GF
cilantro - chopped parsley
creamed spinach
chopped spinach - smoked garlic
artichoke hearts - sweet cream

sautéed broccoli GF
olive oil - sea salt
shaved parmesan

sautéed wild mushrooms GF
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
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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CRav 05-19-21