city menu – $90 per person

--- appetizers ---
(pre-select one item)
SERVED FOR THE TABLE
rhode island calamari & shrimp
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

--- entrees ---
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.

CHARRev 05-19-21
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

--- entrees ---
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

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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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

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

colorado half rack of lamb*
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*
caramelized 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*
sautéed - olive oil - sea salt cracked pepper

sautéed 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

hot tea and coffee service included

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southpark menu – $125 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
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

--- 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 – $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

--- entées ---

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 ---

(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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