



city menu – \$95 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}

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

petite filet mignon (8oz)*^{GF}

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

sautéed broccoli^{GF}
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^{GF}

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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 ^{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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

hot tea and coffee service included ^{GF}

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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}
- shetland island salmon* ^{GF}
braised - scottish coast
- filet mignon (12oz)* ^{GF}
- colorado half rack of lamb* ^{GF}
authentic colorado heritage lamb - mountain prairie raised
vegetarian option available
- 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's au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella
- 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
- roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these!
- 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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river north menu – \$130 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 - 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

lake superior white fish ^{GF}
chardonnay - lemon

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

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

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

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

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

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}

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chef's menu – \$155 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 - 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's au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella

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

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

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

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

sautéed wild mushrooms ^{GF}
seasonal variety - garlic
parsley - thyme

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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— 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

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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