





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 <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan  
  
superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

entrées

ny strip (12oz)\* <sup>GF</sup>  
shetland island salmon\* <sup>GF</sup>  
braised - scottish coast  
vegetarian option available  
  
petite filet mignon (8oz)\* <sup>GF</sup>  
tomahawk berkshire pork chops\* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

sides matter

(pre-select two items)  
SERVED FOR THE TABLE

butter milk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives  
  
corn crème brûlée  
sweet corn - cream - turbinado sugar  
  
sautéed broccoli <sup>GF</sup>  
olive oil - sea salt - shaved parmesan  
  
sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley  
  
sugar snap peas <sup>GF</sup>  
sautéed - 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 <sup>GF</sup>

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.  
<sup>GF</sup> - 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.



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 <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan
- superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing
- roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

— entrées —

- ny strip (12oz) \* <sup>GF</sup>
- shetland island salmon \* <sup>GF</sup>  
braised - scottish coast
- filet mignon (12oz) \* <sup>GF</sup>
- australian half rack of lamb \* <sup>GF</sup>  
authentic australian lamb - new south wales ranch
- tomahawk berkshire pork chops \* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce
- vegetarian option available

— sides matter —

- (pre-select three items)  
SERVED FOR THE TABLE
- chef donovan's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella
- corn crème brûlée  
sweet corn - cream - turbinado sugar
- buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives

- sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper
- sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley
- roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these!

— 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 toffee
- hot tea and coffee service included <sup>GF</sup>

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## river oaks 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 <sup>GF</sup>

artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese (CA)  
crispy bacon - grape tomato

superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

### entrées

ny strip (12oz) \* <sup>GF</sup>

filet mignon (12oz) \* <sup>GF</sup>

bone-in ribeye (22oz) \* <sup>GF</sup>

vegetarian option available

shetland island salmon \* <sup>GF</sup>

braised - scottish coast

maryland style lump crab cakes \*

jumbo lump crab - old bay seasoning - buttered bread crumbs

tomahawk berkshire pork chops \* <sup>GF</sup>

seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

### sides matter

(pre-select three items)

SERVED FOR THE TABLE

chef donovan's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella

roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these

buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives

sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper

creamed 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 toffee

fresh seasonal berries <sup>GF</sup>  
fresh whipped cream

hot tea and coffee service included <sup>GF</sup>

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## chef's menu – \$155 per person

### appetizers

SERVED FOR THE TABLE  
iced seafood platter to include:  
colossal shrimp cocktail <sup>GF</sup>  
maine lobster cocktail <sup>GF</sup>

chef's daily selection of fresh oysters\* <sup>GF</sup>  
east coast - champagne mignonette

iced alaskan king crab legs <sup>GF</sup>  
  
served with  
house-made cocktail sauce - drawn butter  
atomic horseradish - creamy mustard

### salads

(pre-select two items)

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan  
  
steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese (CA)  
crispy bacon - grape tomato  
  
superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing  
  
roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

### entrées

ny strip (12oz)\* <sup>GF</sup>  
bone-in ribeye (22oz)\* <sup>GF</sup>  
tomahawk berkshire pork chops\* <sup>GF</sup>  
seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

filet mignon (12oz)\* <sup>GF</sup>  
chilean sea bass\* <sup>GF</sup>  
braised - chardonnay - sea salt - cracked pepper  
vegetarian option available

### sides matter

(pre-select three items)  
SERVED FOR THE TABLE

chef donovan's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella  
  
buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraîche - chives  
  
roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these!  
  
sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley  
  
sautéed wild mushrooms <sup>GF</sup>  
seasonal variety - garlic  
parsley - thyme  
  
sugar snap peas <sup>GF</sup>  
sautéed - olive oil - sea salt  
cracked pepper  
  
creamed 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 toffee  
  
fresh seasonal berries <sup>GF</sup>  
fresh whipped cream  
  
red velvet bread pudding  
vanilla gelato - white chocolate - sweet cream cheese  
hot tea and coffee service included <sup>GF</sup>

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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 <sup>GF</sup> 19  
crispy polenta - tomato jam

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