



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 <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

48 caesar  
romaine - warm croutons

entrées

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

petite filet mignon (8oz)\* <sup>GF</sup>

shetland island salmon\* <sup>GF</sup>  
braised - scottish coast

vegetarian option available

bone-in 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

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

corn crème brûlée  
sweet corn - cream - turbinado sugar

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>

Subject to 8% sales tax, 10% alcohol tax, 20% gratuity and 4% service charge. Prices are subject to change without notice.  
\*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 undercooked 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.



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

48 caesar  
romaine - warm croutons

entrées

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

petite filet mignon (8oz)\*<sup>GF</sup>

shetland island salmon\*<sup>GF</sup>  
braised - scottish coast

vegetarian option available

bone-in 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

sautéed broccoli<sup>GF</sup>  
olive oil - sea salt - shaved parmesan

corn crème brûlée  
sweet corn - cream - turbinado sugar

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>

Subject to 8% sales tax, 10% alcohol tax, 20% gratuity and 4% service charge. Prices are subject to change without notice.  
\*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 undercooked 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.



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
48 caesar
romaine - warm croutons

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
maryland style lump crab cakes\*
jumbo lump crab - old bay seasoning - buttered breadcrumbs
vegetarian option available

sides matter

- (pre-select three items)
SERVED FOR THE TABLE
chef watson's
au gratin potatoes GF
caramelized onion - gouda
mozzarella
roasted brussels sprouts GF
sea salt - crispy bacon - get these
buttermilk whipped potatoes GF
idaho potatoes - crème fraîche - chives
sugar snap peas GF
sautéed - olive oil - sea salt
cracked pepper
sautéed sweet corn GF
cilantro - chopped parsley
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
s'mores in a jar
toasted marshmallow - double chocolate
graham cracker
hot tea and coffee service included GF

Subject to 8% sales tax, 10% alcohol tax, 20% gratuity and 4% service charge. Prices are subject to change without notice.
\*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 undercooked 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.



## atlantic 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 - stella blue cheese  
crispy bacon - grape tomato

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

48 caesar  
romaine - warm croutons

### 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\*  
braised - scottish coast

new bedford sea scallops\* <sup>GF</sup>  
lemon butter - sea salt - chardonnay

bone-in 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 watson's <sup>GF</sup>  
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

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

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

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

Subject to 8% sales tax, 10% alcohol tax, 20% gratuity and 4% service charge. Prices are subject to change without notice.

\*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 undercooked 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.



## chef's menu – \$160 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 + west 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 - stella blue cheese  
crispy bacon - grape tomato

superfood <sup>GF</sup>

baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

48 caesar

romaine - warm croutons

### entrées

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

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

bone-in 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 watson'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

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

sautéed kennett square  
mushrooms <sup>GF</sup>  
seasonal variety - garlic  
parsley - thyme

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

sautéed sweet corn <sup>GF</sup>  
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 <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>

Subject to 8% sales tax, 10% alcohol tax, 20% gratuity and 4% service charge. Prices are subject to change without notice.

\*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 undercooked 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.



## — 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

Subject to 8% sales tax, 10% alcohol tax, 20% gratuity and 4% service charge. Prices are subject to change without notice.

\*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 undercooked 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.