



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

48 caesar
romaine - warm croutons

— entrées —

ny strip (12oz)* ^{GF}

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

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

vegetarian option available

bone-in iberico pork chops* ^{GF}
double cut - heritage breed southern spain

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

corn crème brûlée
sweet corn - cream - turbinado sugar

sugar snap peas ^{GF}
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 ^{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.



prime menu – \$115 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

48 caesar
romaine - warm croutons

— entrées —

ny strip (12oz) * ^{GF}

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

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

vegetarian option available

bone-in iberico pork chops * ^{GF}
double cut - heritage breed southern spain

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

corn crème brûlée
sweet corn - cream - turbinado sugar

sugar snap peas ^{GF}
sautéed - olive oil - sea salt
cracked pepper

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}

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 – \$125 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 iberico pork chops* ^{GF}
double cut - heritage breed southern spain

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 reid'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 – \$135 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 - stella blue cheese
crispy bacon - grape tomato

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 ribeye (22oz) * ^{GF}

vegetarian option available

shetland island salmon *
braised - scottish coast

new bedford sea scallops * ^{GF}
lemon butter - sea salt - chardonnay

bone-in iberico pork chops * ^{GF}
double cut - heritage breed southern spain

— sides matter —

(pre-select three items)
SERVED FOR THE TABLE

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

sugar snap peas ^{GF}
sautéed - olive oil - sea salt
cracked pepper

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

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

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.



chef's menu – \$160 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

48 caesar

romaine - warm croutons

— entrées —

ny strip (12oz)* ^{GF}

bone-in ribeye (22oz)* ^{GF}

bone-in iberico pork chops* ^{GF}

double cut - heritage breed southern spain

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 reid's au gratin potatoes ^{GF}

caramelized onion - gouda
mozzarella

buttermilk whipped potatoes ^{GF}

idaho potatoes - crème fraîche - chives

creamed spinach

chopped spinach - smoked garlic
artichoke hearts - sweet cream

sugar snap peas ^{GF}

sautéed - olive oil - sea salt
cracked pepper

sautéed kennett square

mushrooms ^{GF}

seasonal variety - garlic
parsley - thyme

roasted brussels sprouts ^{GF}

sea salt - crispy bacon - get these

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

red velvet bread pudding

vanilla gelato - white chocolate - sweet cream cheese

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.



— 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.