



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

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} corn crème brûlée
idaho potatoes - crème fraîche - chives sweet corn - cream - turbinado sugar

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

— 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 – \$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

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

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

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 – \$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
roasted beet ^{GF}
ruby + golden beets - goat cheese - pistachios

— 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
australian heritage half rack of lamb* ^{GF}
all natural - ranch raised
vegetarian option available

— sides matter —

(pre-select three items)
SERVED FOR THE TABLE
chef's au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella
buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives
roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these!
sautéed broccoli ^{GF}
olive oil - sea salt
shaved parmesan
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}

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river north 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 - 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

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

— 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

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

raspberry sorbet ^{GF}

hot tea and coffee service included ^{GF}

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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 - 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}

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

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

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

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

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

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

red velvet bread pudding
vanilla gelato - white chocolate - sweet cream cheese

raspberry sorbet ^{GF}

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 ^{GF} 19
crispy polenta - tomato jam

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