



## — 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

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.

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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 —

napa <sup>GF</sup>  
heirloom cherry tomatoes - radicchio - napa cabbage  
white balsamic - miso honey - toasted sesame seeds

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 iberico pork chops\* <sup>GF</sup>  
double cut - heritage breed southern spain

— sides matter —

(pre-select two items)  
SERVED FOR THE TABLE

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

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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 —

napa<sup>GF</sup>  
heirloom cherry tomatoes - radicchio - napa cabbage  
white balsamic - miso honey - toasted sesame seeds

48 caesar  
romaine - warm croutons

— entrées —

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

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

bone-in iberico pork chops\*<sup>GF</sup>  
double cut - heritage breed southern spain

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

vegetarian option available

— 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>

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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 —

- napa<sup>GF</sup>  
heirloom cherry tomatoes - radicchio - napa cabbage  
white balsamic - miso honey - toasted sesame seeds
- 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 iberico pork chops\*<sup>GF</sup>  
double cut - heritage breed southern spain
- shetland island salmon\*<sup>GF</sup>  
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<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
- sautéed sweet corn<sup>GF</sup>  
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<sup>GF</sup>

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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)

napa GF
heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds

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

butter milk 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

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## 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)

napa <sup>GF</sup>  
heirloom cherry tomatoes - radicchio - napa cabbage  
white balsamic - miso honey - toasted sesame seeds

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 iberico pork chops\* <sup>GF</sup>  
double cut - heritage breed southern spain

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

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

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

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

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

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

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

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

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