



— 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 ^{GF}

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

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

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

corn crème brûlée
sweet corn - cream
turbinado sugar

boursin cheese whipped potatoes ^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin

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 —

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

48 caesar
romaine - warm croutons

— entrées —

ny strip (12oz)*^{GF}

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

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

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

vegetarian option available

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

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

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

boursin cheese whipped potatoes^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin

corn crème brûlée
sweet corn - cream
turbinado sugar

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 —

- napa^{GF}
heirloom cherry tomatoes - radicchio - napa cabbage
white balsamic - miso honey - toasted sesame seeds
- 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}
- shetland island salmon*^{GF}
braised - scottish coast
- filet mignon (12oz)*^{GF}
- maryland style lump crab cakes*
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- bone-in iberico pork chops*^{GF}
double cut - heritage breed southern spain
- 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
- sugar snap peas^{GF}
sautéed - olive oil - sea salt
cracked pepper
- boursin cheese
whipped potatoes^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin
- 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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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

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

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

boursin cheese
whipped potatoes^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin

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)

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}

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

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

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

sautéed kennett square
mushrooms ^{GF}
seasonal variety - garlic
parsley - thyme

boursin cheese
whipped potatoes ^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin

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

(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}

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pharma menu

— appetizer —

SERVED FOR THE TABLE

rhode island calamari & shrimp
cherry peppers - buttermilk - seasoned flour

— salad —

napa^{GF}

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

— 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

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

corn crème brûlée
sweet corn - cream
turbinado sugar

boursin cheese whipped potatoes^{GF}

yukon + russets - sweet cream
classic fine herb garlic boursin

— the sweets —

ultimate

warm vanilla caramel cake
vanilla gelato - whipped cream
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included^{GF}

— beverages —

two glasses of house red or white wine per person

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