



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 —

steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato

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

## — entrées —

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

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

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

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

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

corn crème brûlée  
sweet corn - cream - turbinado sugar

boursin cheese whipped potatoes <sup>GF</sup>  
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 <sup>GF</sup>

Excludes liquor, tax and gratuity. \*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 under cooked 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.



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 —

steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato

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

## — entrées —

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

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

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

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

corn crème brûlée  
sweet corn - cream - turbinado sugar

sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

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

boursin cheese  
whipped potatoes <sup>GF</sup>  
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 <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 —

steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato  
superfood <sup>GF</sup>  
baby lettuce - sriracha sunflower seeds - seasonal berries  
goat cheese - champagne fig dressing  
roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

## — 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  
australian half rack of lamb\* <sup>GF</sup>  
all natural - ranch raised  
vegetarian option available

## — sides matter —

(pre-select three items)  
SERVED FOR THE TABLE  
chef eddie's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella  
corn crème brûlée  
sweet corn - cream - turbinado sugar  
roasted brussels sprouts <sup>GF</sup>  
sea salt - bacon lardon - get these  
boursin cheese  
whipped potatoes <sup>GF</sup>  
yukon + russets - sweet cream  
classic fine herb garlic boursin  
sautéed broccoli <sup>GF</sup>  
sea salt - shaved parmesan  
sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

## — the sweets —

ultimate  
warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans  
red velvet bread pudding  
vanilla gelato - white chocolate - sweet cream cheese  
hot tea and coffee service included <sup>GF</sup>

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## the beverly 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)

48 caesar  
romaine - warm croutons

steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato

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

roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

### 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 \* <sup>GF</sup>

braised - scottish coast

maryland style lump crab cakes \*  
jumbo lump crab - old bay seasoning - buttered bread crumbs

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

### sides matter

(pre-select three items)

SERVED FOR THE TABLE

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

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

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

boursin cheese  
whipped potatoes <sup>GF</sup>  
yukon + russets - sweet cream  
classic fine herb garlic boursin

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

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

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

raspberry sorbet <sup>GF</sup>

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

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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 - 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)

48 caesar  
romaine - warm croutons

steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato

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

roasted beet <sup>GF</sup>  
ruby + golden beets - goat cheese - pistachios

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

boursin cheese  
whipped potatoes <sup>GF</sup>  
yukon + russets - sweet cream  
classic fine herb garlic boursin

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

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

sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

corn crème brûlée  
sweet corn - cream - turbinado sugar

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

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

## the sweets

(pre-select two items)

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

triple chocolate bombe  
milk chocolate mousse - dark chocolate shell - toasted almonds  
toasted marshmallow - white chocolate ganache

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

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

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## — tray passed hors d'oeuvres —

(three pieces per order, four order minimum)

sliced ny strip 15 / 60 dozen  
on hash brown - truffle butter

sliced ny strip & maine lobster 36 / 144 dozen  
on hash brown - black truffle

fresh burrata crostini 11 / 44 dozen  
tomato jam - smoked sea salt - pickled onion

mushroom crostini 9 / 36 dozen  
sautéed wild mushroom - steakhouse seasoning

shetland island salmon 15 / 60 dozen  
chive cream cheese - yukon gold blini - caviar

mini crab cakes 13 / 52 dozen  
jumbo lump crab - toasted baguette

crispy shrimp deviled egg 10 / 40 dozen  
parmesan crisp - mild thai chili

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