



prime menu – \$120 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

crispy shrimp deviled eggs
deviled eggs - parmesan - crispy shrimp

— salads —

steak knife BLT wedge ^{GF}
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

48 caesar
romaine - warm croutons

— entrées —

ny strip (12oz)* ^{GF}

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

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

roasted mediterranean branzino ^{GF}
charred lemon - chardonnay reduction

vegetarian option available

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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

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

— the sweets —

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

sorbet ^{GF}
mango - raspberry

gelato ^{GF}
chocolate - vanilla bean

hot tea and coffee service included ^{GF}

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.
^{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 – \$140 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

crispy shrimp deviled eggs
deviled eggs - parmesan - crispy shrimp

— salads —

(pre-select two items)
chopped napa ^{GF}
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

superfood ^{GF}
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

steak knife BLT wedge ^{GF}
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

48 caesar
romaine - warm croutons

— entrées —

ny strip (12oz)* ^{GF}

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

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

roasted mediterranean branzino ^{GF}
charred lemon - chardonnay reduction

vegetarian option available

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

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

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

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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

shells + cheese
boursin cheese +
9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

— the sweets —

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

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

sorbet ^{GF}
mango - raspberry

gelato ^{GF}
chocolate - vanilla bean

hot tea and coffee service included ^{GF}

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the del mar menu – \$150 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

crispy shrimp deviled eggs
deviled eggs - parmesan - crispy shrimp

wagyu beef tartare*
deviled egg mousse - grilled soft bread

salads

(pre-select two items)

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

superfood^{GF}
baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

steak knife BLT wedge^{GF}
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

48 caesar
romaine - warm croutons

entrées

(pre-select six items)

chilean sea bass*^{GF}
braised - chardonnay - sea salt - cracked pepper

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

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

ny strip (12oz)*^{GF}

filet mignon (12oz)*^{GF}

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

vegetarian option available

roasted mediterranean branzino^{GF}
charred lemon - chardonnay reduction

maryland style lump crab cakes (10oz)
jumbo lump crab - old bay seasoning - buttered bread crumbs

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

sides matter

(pre-select three items)
SERVED FOR THE TABLE

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

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

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

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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

shells + cheese
boursin cheese +
9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

the sweets

(pre-select two items)

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

peanut butter pie^{GF}
peanut butter chocolate mousse
chocolate ganache
crushed peanut crust

lou lou's homemade
cookies & cream gelato cake
vanilla bean cookies and cream gelato
homemade chocolate sauce
whipped frosting

sorbet^{GF}
mango - raspberry

gelato^{GF}
chocolate - vanilla bean

hot tea and coffee service included^{GF}

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chef's menu – \$180 per person

— appetizers —

SERVED FOR THE TABLE

iced seafood tower to include:

colossal shrimp cocktail ^{GF}

maine lobster cocktail ^{GF}

daily selection

of fresh oysters* ^{GF}

champagne mignonette

iced norwegian king crab legs ^{GF}

served with

house-made cocktail sauce - drawn butter

atomic horseradish - creamy mustard

(pre-select one item)

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

crispy shrimp
sweet thai chili - garlic aioli

prime steakhouse meatballs
prime beef + pork - family recipe

crispy shrimp deviled eggs
deviled eggs - parmesan - crispy shrimp

wagyu beef tartare*
deviled egg mousse - grilled soft bread

— salads —

(pre-select two items)

chopped napa ^{GF}

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

superfood ^{GF}

baby lettuce - sriracha sunflower seeds - seasonal berries
goat cheese - champagne fig dressing

steak knife BLT wedge ^{GF}

baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

48 caesar

romaine - warm croutons

— entrées —

(pre-select six items)

chilean sea bass* ^{GF}

braised - chardonnay - sea salt - cracked pepper

bone-in iberico pork chops* ^{GF}

double cut - heritage breed southern spain

shetland island salmon* ^{GF}

braised - scottish coast

ny strip (12oz)* ^{GF}

filet mignon (12oz)* ^{GF}

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

vegetarian option available

roasted mediterranean branzino ^{GF}

charred lemon - chardonnay reduction

maryland style lump crab cakes (10oz)

jumbo lump crab - old bay seasoning - buttered bread crumbs

new bedford sea scallops* ^{GF}

chardonnay lemon butter - sea salt

— sides matter —

(pre-select three items)

SERVED FOR THE TABLE

chef rafael's

au gratin potatoes ^{GF}

caramelized onion - gouda - mozzarella

boursin cheese

whipped potatoes ^{GF}

yukon + russets - sweet cream

classic fine herb garlic boursin

roasted brussels sprouts ^{GF}

sea salt - bacon lardon - get these!

creamed spinach + artichoke

chopped spinach - smoked garlic

artichoke hearts - sweet cream

corn crème brûlée

sweet corn - cream - turbinado sugar

broccoli ^{GF}

sautéed - sea salt - shaved parmesan

sautéed wild mushrooms ^{GF}

seasonal variety - garlic

parsley - thyme

shells + cheese

boursin cheese +

9 month aged sharp white cheddar

garlic breadcrumbs - caramelized

— the sweets —

(pre-select two items)

ultimate warm

vanilla caramel cake

vanilla gelato

vanilla sweet whipped cream

homemade toasted brown sugar

cinnamon pecans

peanut butter pie ^{GF}

peanut butter chocolate mousse

chocolate ganache

crushed peanut crust

lou lou's homemade
cookies & cream gelato cake

vanilla bean cookies and cream gelato

homemade chocolate sauce

whipped frosting

sorbet ^{GF}

mango - raspberry

gelato ^{GF}

chocolate - vanilla bean

hot tea and coffee service included ^{GF}

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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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