



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

superfood ^{GF}
baby lettuce - 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

sautéed broccoli ^{GF}
sea salt - shaved parmesan

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}

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.



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

superfood ^{GF}
baby lettuce - 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

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed sweet corn ^{GF}
cilantro - chopped parsley

sautéed broccoli ^{GF}
sea salt - shaved parmesan

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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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 ^{GF}
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato
superfood ^{GF}
baby lettuce - 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 half rack of lamb* ^{GF}
all natural - ranch raised
vegetarian option available

— sides matter —

(pre-select three items)
SERVED FOR THE TABLE
chef nicolas' au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella
corn crème brûlée
sweet corn - cream - turbinado sugar
roasted brussels sprouts ^{GF}
sea salt - bacon lardon - get these
boursin cheese whipped potatoes ^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin
sautéed broccoli ^{GF}
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
red velvet bread pudding
vanilla gelato - white chocolate - sweet cream cheese
hot tea and coffee service included ^{GF}

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

superfood ^{GF}
baby lettuce - 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 * ^{GF}

braised - scottish coast

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

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

— sides matter —

(pre-select three items)

SERVED FOR THE TABLE

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

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

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

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

sautéed broccoli ^{GF}
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 ^{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 - 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)

48 caesar

romaine - warm croutons

steak knife BLT wedge ^{GF}

baby iceberg head - shaft's blue cheese CA

bacon lardon - heirloom cherry tomato

superfood ^{GF}

baby lettuce - 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 nicolas'

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

sautéed broccoli ^{GF}

sea salt - shaved parmesan

sautéed sweet corn ^{GF}

cilantro - chopped parsley

corn crème brûlée

sweet corn - cream - turbinado sugar

creamed spinach

chopped spinach - smoked garlic
artichoke hearts - sweet cream

sautéed wild mushrooms ^{GF}

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 ^{GF}

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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