



— 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

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.



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

superfood ^{GF}
baby arugula + kale - 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

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

corn crème brûlée
sweet corn - cream - turbinado sugar

sugar snap peas ^{GF}
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 ^{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

superfood ^{GF}
baby arugula + kale - 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

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

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

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed sweet corn ^{GF}
cilantro - chopped parsley

sugar snap peas ^{GF}
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 ^{GF}

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signature 44 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
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 heritage half rack of lamb* ^{GF}
all natural - ranch raised
vegetarian option available

— sides matter —

(pre-select three items)
SERVED FOR THE TABLE
chef moroni's potatoes ^{GF}
caramelized onion - gouda
mozzarella
buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives
roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these
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 —

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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camelback 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 (CA)
crispy bacon - grape tomato

superfood ^{GF}

baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

roasted beet ^{GF}

ruby + golden beets - goat cheese - pistachios

— entrées —

ny strip (12oz) * ^{GF}

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

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

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

filet mignon (12oz) * ^{GF}

ahi fillet*
sashimi grade - seared - pepper rub - soy - wasabi

vegetarian option available

— sides matter —

(pre-select three items)

SERVED FOR THE TABLE

chef moroni's potatoes ^{GF}
caramelized onion - gouda
mozzarella

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

buttermilk 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

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 - shaft's blue cheese (CA)
crispy bacon - grape tomato

superfood GF
baby arugula + kale - 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 moroni's potatoes GF
caramelized onion - gouda
mozzarella

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

buttermilk 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

sautéed sweet corn GF
cilantro - chopped parsley

sautéed wild mushrooms GF
seasonal variety - garlic
parsley - thyme

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

raspberry sorbet GF

hot tea and coffee service included GF

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