



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 —

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

— 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

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

— 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 —

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

— 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}
olive oil - sea salt - shaved parmesan

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

— 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 —

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

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

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}

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*
chili aioli - togarashi - signature spice rub

vegetarian option available

sides matter

(pre-select three items)

SERVED FOR THE TABLE

chef moroni's 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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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 norwegian king crab legs ^{GF}

served with

house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard

salads

(pre-select two items)

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

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

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

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

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

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

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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— 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

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