



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

48 caesar
romaine - warm croutons

— entrées —

ny strip (12oz)*^{GF}

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

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

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 fraiche - 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}

Subject to 8% sales tax, 10% alcohol tax, 20% gratuity and 4% service charge. Prices are subject to change without notice.
*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 undercooked 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 —

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

48 caesar
romaine - warm croutons

— entrées —

ny strip (12oz)*^{GF}

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

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

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

butter milk 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 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 —

- 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
- 48 caesar
romaine - warm croutons

— 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
- maryland style lump crab cakes*
jumbo lump crab - old bay seasoning - buttered breadcrumbs
- vegetarian option available

— sides matter —

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

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

48 caesar
romaine - warm croutons

entrées

ny strip (12oz)*^{GF}

filet mignon (12oz)*^{GF}

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

vegetarian option available

shetland island salmon*
braised - scottish coast

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

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

sides matter

(pre-select three items)
SERVED FOR THE TABLE

chef reid's au gratin 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

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 - stella blue cheese
crispy bacon - grape tomato

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

48 caesar
romaine - warm croutons

— 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 reid's au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella

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

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

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

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

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

mini steakhouse meatballs 10
prime beef - pork

hudson valley foie gras 19
truffled shortbread - sour cherry compote

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

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