



— 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

duck and foie gras sausage ^{GF} 19
crispy polenta - tomato jam

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^{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 —

chopped^{GF}
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

tomahawk berkshire pork chops*^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

whipped potatoes^{GF}
yukon gold potatoes - sweet cream
butter - sea salt

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

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

hot tea and coffee service included^{GF}

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prime menu – \$110 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 ^{GF}
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

tomahawk berkshire pork chops* ^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

whipped potatoes ^{GF}
yukon gold potatoes - sweet cream
butter - sea salt

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

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed sweet corn ^{GF}
cilantro - chopped parsley

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

— 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 – \$120 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 ^{GF}
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan
- 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}
 - tomahawk berkshire pork chops* ^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce
 - shetland island salmon* ^{GF}
braised - scottish coast
 - colorado half rack of lamb* ^{GF}
authentic colorado heritage lamb - mountain prairie raised
- vegetarian option available

— sides matter —

- (pre-select three items)
SERVED FOR THE TABLE
- chef moroni's potatoes ^{GF}
caramelized onion - gouda
mozzarella
- whipped potatoes ^{GF}
yukon gold potatoes - sweet cream
butter - sea salt
- corn crème brûlée
sweet corn - cream - turbinado sugar
- sugar snap peas ^{GF}
sautéed - olive oil - sea salt
cracked pepper
- roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these
- sautéed sweet corn ^{GF}
cilantro - chopped parsley

— 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 – \$130 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 ^{GF}
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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}

filet mignon (12oz)* ^{GF}

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

vegetarian option available

tomahawk berkshire pork chops* ^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

— sides matter —

(pre-select three items)

SERVED FOR THE TABLE

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

whipped potatoes ^{GF}
yukon gold potatoes - sweet cream
butter - sea salt

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

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

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

sweet + savory fresh berries ^{GF}
acacia honey - oilo verde - grains of paradise

hot tea and coffee service included ^{GF}

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chef's menu – \$155 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)

chopped GF
artichoke - roasted red peppers - red onion
locally grown iceberg + romaine - parmesan

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

tomahawk berkshire pork chops* GF
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

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

whipped potatoes GF
yukon gold potatoes - sweet cream
butter - sea salt

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

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

s'mores in a jar
toasted marshmallow - double chocolate - graham cracker

sweet + savory fresh berries GF
acacia honey - oilo verde - grains of paradise

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

hot tea and coffee service included GF

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