



city menu – \$85 per person

— appetizers —

(pre-select one item)
SERVED FOR THE TABLE

atlantic calamari
& shrimp
cherry peppers - buttermilk
seasoned flour

prime steakhouse
meatballs
prime beef - berkshire pork

crispy shrimp
sweet thai chili - garlic aioli

— salads —

chopped ^{GF}

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

— entrées —

ny strip (12oz) * ^{GF}

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

shetland island salmon * ^{GF}

crispy branzino fillet

vegetarian option available

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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

— the sweets —

ultimate warm vanilla
caramel cake
vanilla gelato - whipped cream
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 – \$100 per person

— appetizers —

(pre-select two items)
SERVED FOR THE TABLE

atlantic calamari
& shrimp
cherry peppers - buttermilk
seasoned flour

prime steakhouse
meatballs
prime beef - berkshire pork

crispy shrimp
sweet thai chili - garlic aioli

— 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 - prosecco fig dressing

— entrées —

ny strip (12oz) * ^{GF}

fresh basil + herb rubbed arctic char * ^{GF}

crispy branzino fillet

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

maryland style crab cakes

vegetarian option available

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

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

wood oven roasted
cauliflower ^{GF}
purple + gold + green varieties
shaved truffle noir cheese

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

corn crème brûlée
sweet corn - cream - turbinado sugar

— the sweets —

ultimate warm vanilla
caramel cake
vanilla gelato - whipped cream
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.



signature menu – \$110 per person

— appetizers —

- (pre-select two items)
SERVED FOR THE TABLE
- atlantic calamari & shrimp
cherry peppers - buttermilk - seasoned flour
- prime steakhouse meatballs
prime beef - berkshire pork
- crispy shrimp
sweet thai chili - garlic aioli
- new england lobster rolls
maine lobster - butter poached - grilled new england roll

— salads —

- (pre-select two items)
- 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 - prosecco fig dressing
- the wedge ^{GF}
iceberg lettuce - bacon - tomato - blue cheese

— entrées —

- ny strip (12oz)* ^{GF}
- crispy branzino fillet
- pepper crusted big eye tuna*
- filet mignon (12oz)* ^{GF}
- fresh basil + herb rubbed arctic char* ^{GF}
- vegetarian option available

— sides matter —

- (pre-select three items)
SERVED FOR THE TABLE
- chef siegfried's
au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella
- french black truffle
short rib mac
gruyère - gouda - parmesan
roasted mushrooms - port reduction
- wood oven roasted
cauliflower ^{GF}
purple + gold + green varieties
shaved truffle noir cheese
- roasted brussels sprouts ^{GF}
sea salt - crispy bacon - get these!

— the sweets —

- ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
toasted brown sugar cinnamon pecans
- peanut butter pie
peanut butter chocolate mousse - chocolate ganache
crushed peanut crust
- 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.



camelback menu – \$120 per person

— appetizers —

- (pre-select two items)
SERVED FOR THE TABLE
- atlantic calamari & shrimp
cherry peppers - buttermilk - seasoned flour
 - prime steakhouse meatballs
prime beef - berkshire pork
 - crispy shrimp
sweet thai chili - garlic aioli
 - new england lobster rolls
maine lobster - butter poached - grilled new england roll

— 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 - prosecco fig dressing
- the wedge^{GF}
iceberg lettuce - bacon - tomato - blue cheese

— entrées —

- bone-in ribeye (22oz)*
- filet mignon (12oz)*^{GF}
- fresh basil + herb rubbed arctic char*^{GF}
- iced alaskan king crab legs*^{GF}
house-made cocktail sauce - drawn butter
atomic horseradish - creamy mustard
- vegetarian option available

— sides matter —

- (pre-select two items)
SERVED FOR THE TABLE
- chef siegfried's
au gratin potatoes^{GF}
caramelized onion - gouda
mozzarella
 - french black truffle
short rib mac
gruyère - gouda - parmesan
roasted mushrooms - port reduction
 - wood oven roasted
cauliflower^{GF}
purple + gold + green varieties
shaved truffle noir cheese
 - roasted brussels sprouts^{GF}
sea salt - crispy bacon - get these!

— the sweets —

- (pre-select two items)
- ultimate warm vanilla caramel cake
vanilla gelato - whipped cream
toasted brown sugar cinnamon pecans
 - s'mores in a jar
toasted marshmallow - double chocolate - graham cracker
 - peanut butter pie
peanut butter chocolate mousse - chocolate ganache
crushed peanut crust
 - 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.



chef's menu – \$145 per person

appetizers

SERVED FOR THE TABLE

iced seafood platter to include:

colossal shrimp cocktail ^{GF}

dungeness crab cocktail ^{GF}
whole leg - de-shelled

iced whole maine lobster ^{GF}

daily fresh oysters* ^{GF}

cucumber mignonette - champagne mignonette or "moscow style"

iced alaskan king crab legs ^{GF}

served with

house-made cocktail sauce - atomic horseradish

creamy mustard - drawn butter

salads

(pre-select two items)

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 - prosecco fig dressing

the wedge ^{GF}

iceberg lettuce - bacon - tomato - blue cheese

entrées

ny strip (16oz)* ^{GF}

filet mignon (12oz)* ^{GF}

butter poached maine lobster tails ^{GF}

chilean sea bass* ^{GF}

tomahawk pork chops* ^{GF}

vegetarian option available

sides matter

(pre-select three items)

SERVED FOR THE TABLE

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

french black truffle
short rib mac
gruyère - gouda - parmesan
roasted mushrooms - port reduction

wood oven roasted
cauliflower ^{GF}
purple + gold + green varieties
shaved truffle noir cheese

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
toasted brown sugar cinnamon pecans

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

peanut butter pie
peanut butter chocolate mousse - chocolate ganache
crushed peanut crust

coconut cream pie
toasted coconut - chantilly cream - almond graham cracker crust

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.



— 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

braised short rib crostini 13
green peppercorn sauce - toasted baguette

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 19
crispy polenta - tomato jam

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.