



city menu – \$95 per person

— appetizers —

(pre-select one item)  
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

— salads —

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

— entrées —

ny strip (12oz) \* <sup>GF</sup>

petite filet mignon (8oz) \* <sup>GF</sup>

shetland island salmon \* <sup>GF</sup>

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 <sup>GF</sup>  
sea salt - crispy bacon - get these!

buttermilk whipped potatoes <sup>GF</sup>  
idaho potatoes - crème fraiche - chives

— the sweets —

ultimate  
warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included <sup>GF</sup>

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. <sup>GF</sup> - 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 – \$110 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

— salads —

chopped <sup>GF</sup>

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

superfood <sup>GF</sup>

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

— entrées —

ny strip (12oz) \* <sup>GF</sup>

fresh basil + herb rubbed arctic char \* <sup>GF</sup>

crispy branzino fillet

petite filet mignon (8oz) \* <sup>GF</sup>

maryland style crab cakes

vegetarian option available

— sides matter —

(pre-select two items)  
SERVED FOR THE TABLE

buttermilk whipped  
potatoes <sup>GF</sup>  
idaho potatoes - crème fraiche - chives

wood oven roasted  
cauliflower <sup>GF</sup>  
purple + gold + green varieties  
shaved truffle noir cheese

roasted brussels sprouts <sup>GF</sup>  
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  
homemade toasted brown sugar cinnamon pecans

hot tea and coffee service included <sup>GF</sup>

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signature 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
- new england lobster rolls  
maine lobster - butter poached - grilled new england roll

— salads —

- (pre-select two items)  
chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan
- superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - prosecco fig dressing
- the wedge <sup>GF</sup>  
iceberg lettuce - bacon - tomato - blue cheese

— entrées —

- ny strip (12oz)\* <sup>GF</sup>
- crispy branzino fillet
- pepper crusted big eye tuna\*
- filet mignon (12oz)\* <sup>GF</sup>
- fresh basil + herb rubbed arctic char\* <sup>GF</sup>
- vegetarian option available

— sides matter —

- (pre-select two items)  
SERVED FOR THE TABLE
- chef siegfried's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella
- wood oven roasted  
cauliflower <sup>GF</sup>  
purple + gold + green varieties  
shaved truffle noir cheese
- sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley
- french black truffle  
short rib mac  
gruyère - gouda - parmesan  
roasted mushrooms - port reduction
- buttermilk whipped  
potatoes <sup>GF</sup>  
idaho potatoes - crème fraiche - chives
- roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - get these!

— the sweets —

- ultimate warm vanilla caramel cake  
vanilla gelato - whipped cream  
homemade toasted brown sugar cinnamon pecans
- peanut butter pie <sup>GF</sup>  
peanut butter chocolate mousse  
chocolate ganache - crushed peanut crust
- hot tea and coffee service included <sup>GF</sup>

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## camelback menu – \$130 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

new england lobster rolls  
maine lobster - butter poached - grilled new england roll

### — salads —

chopped <sup>GF</sup>  
artichoke - roasted red peppers - red onion  
locally grown iceberg + romaine - parmesan

superfood <sup>GF</sup>  
baby arugula + kale - sriracha sunflower seeds  
seasonal berries - goat cheese - prosecco fig dressing

the wedge <sup>GF</sup>  
iceberg lettuce - bacon - tomato - blue cheese

### — entrées —

bone-in ribeye (22oz)\* <sup>GF</sup>

filet mignon (12oz)\* <sup>GF</sup>

fresh basil + herb rubbed arctic char\* <sup>GF</sup>

new bedford sea scallops\* <sup>GF</sup>

vegetarian option available

### — sides matter —

(pre-select three items)  
SERVED FOR THE TABLE

chef siegfried's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella

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

wood oven roasted  
cauliflower <sup>GF</sup>  
purple + gold + green varieties  
shaved truffle noir cheese

buttermilk whipped  
potatoes <sup>GF</sup>  
idaho potatoes - crème fraiche - chives

sautéed sweet corn <sup>GF</sup>  
cilantro - chopped parsley

roasted brussels sprouts <sup>GF</sup>  
sea salt - crispy bacon - 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

peanut butter pie <sup>GF</sup>  
peanut butter chocolate mousse  
chocolate ganache - crushed peanut crust

hot tea and coffee service included <sup>GF</sup>

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## chef's menu – \$155 per person

### appetizers

SERVED FOR THE TABLE  
iced seafood platter to include:  
colossal shrimp cocktail <sup>GF</sup>

maine lobster cocktail <sup>GF</sup>

daily fresh oysters\* <sup>GF</sup>

cucumber mignonette - champagne mignonette or "moscow style"

iced alaskan king crab legs <sup>GF</sup>

served with

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

### salads

(pre-select two items)

chopped <sup>GF</sup>

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

superfood <sup>GF</sup>

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

the wedge <sup>GF</sup>

iceberg lettuce - bacon - tomato - blue cheese

### entrées

ny strip (16oz)\* <sup>GF</sup>

maryland style crab cakes (10oz)

tomahawk berkshire pork chops\* <sup>GF</sup>

seared sweet cherry peppers - toasted garlic  
chardonnay caper butter pan sauce

filet mignon (12oz)\* <sup>GF</sup>

chilean sea bass\* <sup>GF</sup>

vegetarian option available

### sides matter

(pre-select three items)

SERVED FOR THE TABLE

chef siegfried's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella

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

wood oven roasted  
cauliflower <sup>GF</sup>  
purple + gold + green varieties  
shaved truffle noir cheese

sautéed wild mushrooms <sup>GF</sup>  
seasonal variety - garlic  
parsley - thyme

roasted brussels sprouts <sup>GF</sup>  
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

peanut butter pie <sup>GF</sup>  
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 <sup>GF</sup>

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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

duck and foie gras sausage <sup>GF</sup> 19  
crispy polenta - tomato jam

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