



— 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

tuna poke 19
cucumber - thai chili - togarashi sauce

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.



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

— 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 - hardwood smoked bacon
get these!

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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prime menu – \$115 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 napa ^{GF}
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

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

boursin cheese
whipped potatoes ^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin

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

fire roasted cauliflower ^{GF}
caramelized - smoked basil aioli
aged pecorino

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

— salads —

- (pre-select two items)
- chopped napa ^{GF}
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds
- superfood ^{GF}
baby arugula + kale - sriracha sunflower seeds
seasonal berries - goat cheese - prosecco fig dressing
- steak knife BLT wedge ^{GF}
baby iceberg head - shaft's blue cheese (CA)
crispy bacon - heirloom cherry tomato

— 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 two items)
SERVED FOR THE TABLE
- chef siegfried's
au gratin potatoes ^{GF}
caramelized onion - gouda
mozzarella
- fire roasted cauliflower ^{GF}
caramelized - smoked basil aioli
aged pecorino
- sautéed sweet corn ^{GF}
cilantro - chopped parsley
- shells & cheese
boursin cheese + velveeta
garlic bread crumbs - caramelized
- boursin cheese
whipped potatoes ^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin
- roasted brussels sprouts ^{GF}
sea salt - hardwood smoked bacon
get these!

— the sweets —

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

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camelback menu – \$135 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 napa ^{GF}
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

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

steak knife BLT wedge ^{GF}
baby iceberg head - shaft's blue cheese (CA)
crispy bacon - heirloom cherry tomato

— entrées —

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

filet mignon (12oz)* ^{GF}

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

new bedford sea scallops* ^{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

fire roasted cauliflower ^{GF}
caramelized - smoked basil aioli
aged pecorino

sautéed sweet corn ^{GF}
cilantro - chopped parsley

shells & cheese
boursin cheese + velveeta
garlic bread crumbs - caramelized

boursin cheese
whipped potatoes ^{GF}
yukon + russets - sweet cream
classic fine herb garlic boursin

roasted brussels sprouts ^{GF}
sea salt - hardwood smoked 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 ^{GF}
peanut butter chocolate mousse
chocolate ganache - crushed peanut crust

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}

daily fresh oysters* ^{GF}

cucumber mignonette - champagne mignonette or "moscow style"

iced alaskan 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

superfood ^{GF}

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

steak knife BLT wedge ^{GF}

baby iceberg head - shaft's blue cheese (CA)
crispy bacon - heirloom cherry tomato

entrées

ny strip (12oz)* ^{GF}

maryland style crab cakes (10oz)

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

filet mignon (12oz)* ^{GF}

chilean sea bass* ^{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

shells & cheese
boursin cheese + velveeta
garlic bread crumbs - caramelized

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

fire roasted cauliflower ^{GF}
caramelized - smoked basil aioli
aged pecorino

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

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 ^{GF}
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}

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