



— 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

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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

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}

roasted 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}

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

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

maryland style crab cakes

roasted branzino fillet

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

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

roasted brussels sprouts ^{GF}
sea salt - hardwood smoked 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 ^{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}
- roasted 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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