



city menu – \$85 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 - white marble farms pork

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 pork chops*^{GF}
fresh sweet + hot cherry bomb peppers - chardonnay butter
berkshire pork from red top farms

— 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
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

rhode island
calamari & shrimp
cherry peppers - buttermilk
seasoned flour

crispy shrimp
sweet thai chili - garlic aioli

prime steakhouse
meatballs
prime beef - white marble farms pork

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}

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

tomahawk pork chops * ^{GF}
fresh sweet + hot cherry bomb peppers - chardonnay butter
berkshire pork from red top farms

bone-in short rib
braised - black truffle green peppercorn

shetland island salmon * ^{GF}
braised - scottish coast

vegetarian option available

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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

sautéed sweet corn ^{GF}
cilantro - chopped parsley

— the sweets —

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

hot tea and coffee service included ^{GF}

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signature 44 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 - white marble farms pork
- 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 pork chops * ^{GF}
fresh sweet + hot cherry bomb peppers - chardonnay butter
berkshire pork from red top farms
- 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
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 – \$120 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 - white marble farms pork

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}

filet mignon (12oz)* ^{GF}

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

vegetarian option available

shetland island salmon* ^{GF}

braised - scottish coast

half king crab cluster* ^{GF}

drawn butter - shell split

tomahawk pork chops* ^{GF}

fresh sweet + hot cherry bomb peppers - chardonnay butter
berkshire pork from red top farms

sides matter

(pre-select three items)

SERVED FOR THE TABLE

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

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

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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
toasted brown sugar cinnamon pecans

s'mores in a jar

toasted marshmallow - double chocolate - graham cracker

fresh seasonal berries ^{GF}

fresh whipped cream

hot tea and coffee service included ^{GF}

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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

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 - atomic horseradish

creamy mustard - drawn butter

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 pork chops * ^{GF}

fresh sweet + hot cherry bomb peppers - chardonnay butter

berkshire pork from red top farms

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
toasted brown sugar cinnamon pecans

s'mores in a jar

toasted marshmallow - double chocolate - graham cracker

fresh seasonal berries ^{GF}

fresh whipped cream

red velvet bread pudding

vanilla gelato - white chocolate - sweet cream cheese

hot tea and coffee service included ^{GF}

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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

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

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