



city menu – \$95 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 + pork - family recipe

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 berkshire pork chops*^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes^{GF}
idaho potatoes - crème fraîche - chives

corn crème brûlée
sweet corn - cream - turbinado sugar

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

— the sweets —

ultimate
warm vanilla caramel cake
vanilla gelato - whipped cream
homemade 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 – \$110 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 + pork - family recipe

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 berkshire pork chops* ^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

— sides matter —

(pre-select two items)
SERVED FOR THE TABLE

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

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

corn crème brûlée
sweet corn - cream - turbinado sugar

sautéed sweet corn ^{GF}
cilantro - chopped parsley

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

— 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 44 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
- 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 berkshire pork chops * ^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce
- 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
- buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives
- 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

— the sweets —

- 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
- hot tea and coffee service included ^{GF}

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camelback menu – \$130 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 + pork - family recipe

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}

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

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

filet mignon (12oz)* ^{GF}

ahi fillet*
sashimi grade - seared - pepper rub - soy - wasabi

vegetarian option available

tomahawk berkshire pork chops* ^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

— 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

buttermilk whipped potatoes ^{GF}
idaho potatoes - crème fraîche - chives

creamed spinach
chopped spinach - smoked garlic
artichoke hearts - sweet cream

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
homemade toasted brown sugar cinnamon pecans

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

sweet + savory fresh berries ^{GF}
acacia honey - oilo verde - grains of paradise

hot tea and coffee service included ^{GF}

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chef's menu – \$155 per person

appetizers

SERVED FOR THE TABLE
iced seafood platter to include:
colossal shrimp cocktail ^{GF}
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 - drawn butter
atomic horseradish - creamy mustard

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 berkshire pork chops* ^{GF}
seared sweet cherry peppers - toasted garlic
chardonnay caper butter pan sauce

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	sugar snap peas ^{GF} sautéed - olive oil - sea salt cracked pepper
buttermilk whipped potatoes ^{GF} idaho potatoes - crème fraîche - chives	creamed spinach chopped spinach - smoked garlic artichoke hearts - sweet cream
roasted brussels sprouts ^{GF} sea salt - crispy bacon - get these	sautéed sweet corn ^{GF} cilantro - chopped parsley
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

sweet + savory fresh berries ^{GF}
acacia honey - oilo verde - grains of paradise

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

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 ^{GF} 19
crispy polenta - tomato jam

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