



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 <sup>GF</sup>  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds

— entrées —

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

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

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

mediterranean branzino

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 - bacon lardon - get these!

boursin cheese whipped potatoes <sup>GF</sup>  
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

sorbet <sup>GF</sup>

mango - raspberry - blood orange

gelato <sup>GF</sup>

chocolate chocolate chip - sea salt caramel  
vanilla bean - strawberry - nutella chocolate crunch

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 – \$120 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

crispy shrimp deviled eggs  
deviled eggs - parmesan  
crispy shrimp

— salads —

chopped napa <sup>GF</sup>  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds

caesar  
10 month aged parmesan  
crisp romaine - warm croutons

— entrées —

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

mediterranean branzino

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

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

vegetarian option available

— sides matter —

(pre-select two items)  
SERVED FOR THE TABLE

boursin cheese  
whipped potatoes <sup>GF</sup>  
yukon + russets - sweet cream  
classic fine herb garlic boursin

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

corn crème brûlée  
sweet corn - cream - turbinado sugar

sautéed broccoli <sup>GF</sup>  
sea salt - shaved parmesan

roasted brussels sprouts <sup>GF</sup>  
sea salt - bacon lardon - get these!

— the sweets —

ultimate

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

sorbet <sup>GF</sup>  
mango - raspberry - blood orange

gelato <sup>GF</sup>  
chocolate chocolate chip - sea salt caramel  
vanilla bean - strawberry - nutella chocolate crunch

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

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signature menu – \$140 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

crispy shrimp deviled eggs
deviled eggs - parmesan - crispy shrimp

salads

(pre-select two items)
chopped napa GF
heirloom cherry tomatoes - radicchio
white balsamic - miso honey - toasted sesame seeds

superfood GF
baby lettuce - sriracha sunflower seeds
seasonal berries - goat cheese - champagne fig dressing

steak knife BLT wedge GF
baby iceberg head - shaft's blue cheese CA
bacon lardon - heirloom cherry tomato

caesar
10 month aged parmesan
crisp romaine - warm croutons

entrées

ny strip (12oz)\* GF

petite filet mignon (8oz)\* GF

mediterranean branzino

shetland island salmon\* GF

vegetarian option available

sides matter

(pre-select two items)
SERVED FOR THE TABLE

chef hugo's
au gratin potatoes GF
caramelized onion - gouda
mozzarella

shells + cheese
boursin cheese +
9 month aged sharp white cheddar
garlic breadcrumbs - caramelized

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

sautéed broccoli GF
sea salt - shaved parmesan

roasted brussels sprouts GF
sea salt - bacon lardon - 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

sorbet GF
mango - raspberry - blood orange

gelato GF
chocolate chocolate chip - sea salt caramel
vanilla bean - strawberry - nutella chocolate crunch

hot tea and coffee service included GF

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## crystal cove menu – \$150 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 roll
  - crispy shrimp deviled eggs  
deviled eggs - parmesan - crispy shrimp
  - waygu beef tartare  
shallots - capers - grilled soft bread

### — salads —

- chopped napa <sup>GF</sup>  
heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds
- superfood <sup>GF</sup>  
baby lettuce - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing
- steak knife BLT wedge <sup>GF</sup>  
baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato
- caesar  
10 month aged parmesan  
crisp romaine - warm croutons

### — entrées —

- (pre-select six items)
- ny strip (12oz) \* <sup>GF</sup>
  - bone-in ribeye (22oz) \* <sup>GF</sup>
  - shetland island salmon \* <sup>GF</sup>
  - pepper crusted big eye tuna \*
  - filet mignon (12oz) \* <sup>GF</sup>
  - mediterranean branzino
  - maryland style crab cakes (10oz)
  - wild caught hokkaido island sea scallops \* <sup>GF</sup>
- vegetarian option available

### — sides matter —

- (pre-select three items)  
SERVED FOR THE TABLE
- chef hugo's  
au gratin potatoes <sup>GF</sup>  
caramelized onion - gouda  
mozzarella
  - creamed spinach + artichoke  
chopped spinach - smoked garlic  
artichoke hearts - sweet cream
  - sautéed wild mushrooms <sup>GF</sup>  
seasonal variety - garlic  
parsley - thyme
  - roasted brussels sprouts <sup>GF</sup>  
sea salt - bacon lardon - get these!
  - boursin cheese  
whipped potatoes <sup>GF</sup>  
yukon + russets - sweet cream  
classic fine herb garlic boursin
  - corn crème brûlée  
sweet corn - cream - turbinado sugar
  - sautéed broccoli <sup>GF</sup>  
sea salt - shaved parmesan
  - shells + cheese  
boursin cheese +  
9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized

### — the sweets —

- (pre-select two items)
- 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
  - coconut cream pie  
toasted coconut - chantilly cream  
almond graham cracker crust
  - sorbet <sup>GF</sup>  
mango - raspberry - blood orange
  - gelato <sup>GF</sup>  
chocolate chocolate chip - sea salt  
caramel - vanilla bean - strawberry  
nutella chocolate crunch

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

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## chef's menu – \$180 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>

champagne mignonette or "moscow style"  
cucumber mignonette

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

served with

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

(pre-select one item)

rhode island calamari + shrimp

cherry peppers - buttermilk  
seasoned flour

prime steakhouse meatballs

prime beef + pork - family recipe

crispy shrimp

sweet thai chili - garlic aioli

crispy shrimp deviled eggs

deviled eggs - parmesan - crispy shrimp

waygu beef tartare

shallots - capers - grilled soft bread

### — salads —

(pre-select two items)

chopped napa <sup>GF</sup>

heirloom cherry tomatoes - radicchio  
white balsamic - miso honey - toasted sesame seeds

superfood <sup>GF</sup>

baby lettuce - sriracha sunflower seeds  
seasonal berries - goat cheese - champagne fig dressing

steak knife BLT wedge <sup>GF</sup>

baby iceberg head - shaft's blue cheese CA  
bacon lardon - heirloom cherry tomato

caesar

10 month aged parmesan  
crisp romaine - warm croutons

### — entrées —

(pre-select six items)

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

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

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

pepper crusted big eye tuna \*

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

bone-in iberico pork chops \* <sup>GF</sup>

double cut - heritage breed southern spain

vegetarian option available

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

mediterranean branzino

maryland style crab cakes (10oz)

wild caught hokkaido island sea scallops \* <sup>GF</sup>

### — sides matter —

(pre-select three items)

SERVED FOR THE TABLE

chef hugo's

au gratin potatoes <sup>GF</sup>

caramelized onion - gouda  
mozzarella

corn crème brûlée

sweet corn - cream - turbinado sugar

sautéed broccoli <sup>GF</sup>

sea salt - shaved parmesan

boursin cheese

whipped potatoes <sup>GF</sup>

yukon + russets - sweet cream  
classic fine herb garlic boursin

shells + cheese

boursin cheese +  
9 month aged sharp white cheddar  
garlic breadcrumbs - caramelized

sautéed wild mushrooms <sup>GF</sup>

seasonal variety - garlic  
parsley - thyme

creamed spinach + artichoke

chopped spinach - smoked garlic  
artichoke hearts - sweet cream

roasted brussels sprouts <sup>GF</sup>

sea salt - bacon lardon - get these!

### — the sweets —

(pre-select two items)

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

coconut cream pie

toasted coconut - chantilly cream  
almond graham cracker crust

sorbet <sup>GF</sup>

mango - raspberry - blood orange

gelato <sup>GF</sup>

chocolate chocolate chip - sea salt  
caramel - vanilla bean - strawberry  
nutella chocolate crunch

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

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

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