



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

caesar
10 month aged parmesan
crisp romaine - warm croutons

— entrées —

ny strip (12oz) * ^{GF}

mediterranean branzino

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

shetland island salmon * ^{GF}

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

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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

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}

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.



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}

mediterranean branzino

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

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

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

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

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

corn crème brûlée
sweet corn - cream - turbinado sugar

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 ^{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 —

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

— sides matter —

— the sweets —

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

(pre-select two items)
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

coconut cream pie
toasted coconut - chantilly cream
almond graham cracker 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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chef's menu – \$180 per person

— appetizers —

SERVED FOR THE TABLE

iced seafood platter to include:

colossal shrimp cocktail ^{GF}

maine lobster cocktail ^{GF}

daily fresh oysters * ^{GF}

champagne mignonette or "moscow style"
cucumber mignonette

iced alaskan king crab legs ^{GF}

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 ^{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 —

(pre-select six items)

ny strip (12oz) * ^{GF}

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

shetland island salmon * ^{GF}

pepper crusted big eye tuna *

filet mignon (12oz) * ^{GF}

bone-in iberico pork chops * ^{GF}

double cut - heritage breed southern spain

vegetarian option available

chilean sea bass * ^{GF}

mediterranean branzino

maryland style crab cakes (10oz)

wild caught hokkaido island sea scallops * ^{GF}

— sides matter —

(pre-select three items)

SERVED FOR THE TABLE

chef hugo's

au gratin potatoes ^{GF}

caramelized onion - gouda
mozzarella

corn crème brûlée

sweet corn - cream - turbinado sugar

sautéed broccoli ^{GF}

sea salt - shaved parmesan

boursin cheese

whipped potatoes ^{GF}

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 ^{GF}

seasonal variety - garlic
parsley - thyme

creamed spinach + artichoke

chopped spinach - smoked garlic
artichoke hearts - sweet cream

roasted brussels sprouts ^{GF}

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 ^{GF}

peanut butter chocolate mousse
chocolate ganache
crushed peanut crust

hot tea and coffee service included ^{GF}

coconut cream pie

toasted coconut - chantilly cream
almond graham cracker crust

sorbet ^{GF}

mango - raspberry - blood orange

gelato ^{GF}

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

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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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