

BENJAMIN
A CUT ABOVE  THE REST
STEAK HOUSE

52 E 41st Street, New York, NY 10017
Dee Selimaj | Corporate Event Director
Tel: 646.766.1793

MENU #1

Menu includes choice of one APPETIZER and ENTRÉE onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Seasonal Greens

cherry tomatoes, balsamic vinaigrette

Classic Caesar Salad

garlic croutons, parmesan cheese

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Filet Mignon

USDA prime

New York Sirloin

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

FAMILY STYLE SIDES

Mashed Potatoes

Benjamin Home Fries

Creamless Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Excluding alcohol, tax, 20% gratuity, and 4% administrative fee
~Menus and pricing are subject to change~

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MENU #2

Menu includes choice of one APPETIZER and ENTRÉE onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Wedge Salad

diced Canadian bacon, cherry tomatoes, red onions, bleu cheese dressing

Classic Caesar Salad

garlic croutons, parmesan cheese

Colossal Shrimp Cocktail

four pieces, cocktail sauce

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Filet Mignon

USDA prime

Bone-In Rib Eye

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

FAMILY STYLE SIDES

Mashed Potatoes

Benjamin Home Fries

Creamless Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

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MENU #3

Menu includes choice of one APPETIZER and ENTRÉE onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Classic Caesar Salad

garlic croutons, parmesan cheese

Grilled Colossal Shrimp (4)

Tuna Tartare

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Porterhouse Steak For Two

USDA prime, dry aged (served in pairs)

New York Sirloin

USDA prime, dry aged

Chilean Sea Bass

extra virgin olive oil, soy sauce, lemon

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

FAMILY STYLE SIDES

Mashed Potatoes

Benjamin Home Fries

Onion Rings

Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

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MENU #4

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Assorted Seafood Platter

blue point oyster, little neck clam, jumbo shrimp, ½ lobster

SECOND COURSE

Colossal Shrimp Cocktail

four pieces, cocktail sauce

Imported Buffalo Mozzarella

beefsteak tomatoes, basil, balsamic reduction

Jumbo Lump Crab Cake

red pepper coulis

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Porterhouse Steak For Two

USDA prime, dry aged (served in pairs)

Bone-In Rib Eye

USDA prime, dry aged

Chilean Sea Bass

extra virgin olive oil, soy sauce, lemon

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

FAMILY STYLE SIDES

Mashed Potatoes

Benjamin Home Fries

Creamed Spinach

Broccoli

Mushrooms

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee, Espresso, Cappuccino & Tea

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MENU #5

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Assorted Seafood Platter

blue point oyster, little neck clam, jumbo shrimp, ½ lobster

SECOND COURSE

Benjamin Salad

colossal crab meat, organic greens, red onion, apple, house vinaigrette

Imported Buffalo Mozzarella

beefsteak tomatoes, balsamic reduction, basil

Tuna Tartare

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Porterhouse Steak For Two

USDA prime, dry aged (served in pairs)

Bone-In Rib Eye

USDA prime, dry aged

Chilean Sea Bass

extra virgin olive oil, soy sauce, lemon

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

FAMILY STYLE SIDES

Mashed Potatoes

Benjamin Home Fries

Onion Rings

Creamed Spinach

Broccoli

Shishito Peppers

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee, Espresso, Cappuccino & Tea

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