



PRIME

23 East 40th Street, New York, NY 10017
Tel: 212-338-0818 | Fax: 212-297-9146 |
Private Dining Office: 646.766.1450 ext. 108

Menu #1

Menu includes choice of one for each course onsite
Includes non-alcoholic beverages (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

Bone-In Rib Eye

USDA prime, dry aged

Norwegian Salmon

extra virgin olive oil, lemon

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

Family Style Sides

Mashed Potatoes

Creamless Creamed Spinach

Prime Home Fries, sautéed onions

Broccoli, smoked paprika, parmesan

Creamy Corn, smoked gouda, pancetta

Chef's Selection of Dessert

Freshly Brewed Coffee & Tea



Menu #2

Menu includes choice of one for each course onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

Appetizer

Wedge Salad

cherry tomatoes, bacon, bleu cheese dressing

Italian Burrata

extra virgin olive oil, aged balsamic, basil

Scottish Salmon Tartar

citrus crème fraîche, frisée

Lobster Bisque

brandy, oyster crackers

Entrée

Bone-In Rib Eye

USDA prime, dry aged

New York Strip

USDA prime, dry aged

Norwegian Salmon

extra virgin olive oil, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

Family Style Sides

Steak Fries

Creamless Creamed Spinach

Prime Home Fries, sautéed onions

Grilled Jumbo Asparagus, extra virgin olive oil, sea salt

Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

Chef's Selection of Dessert

Freshly Brewed Coffee & Tea



Menu #3

Menu includes choice of entrée course onsite

Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

Appetizer

Assorted Seafood Platter

Blue Point Oyster, Little Neck Clam,
Jumbo Shrimp, Lump Crab Meat, ½ Lobster

Entrée

Porterhouse For Two

USDA prime, dry aged (served in pairs)

Rack of Lamb

sautéed spinach, au jus

Chilean Sea Bass

extra virgin olive oil, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

Family Style Sides

Steak Fries

Mashed Potatoes

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Creamy Corn, smoked gouda, pancetta

Grilled Jumbo Asparagus, extra virgin olive oil, sea salt

Chef's Selection of Dessert

Freshly Brewed Coffee & Tea

BENJAMIN
STEAK  HOUSE
PRIME

Menu #4

Menu includes choice of one for second and entrée course onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

Appetizer

Assorted Seafood Platter

Blue Point Oyster, Little Neck Clam,
Jumbo Shrimp, Lump Crab Meat, ½ Lobster

Second Course

Grilled Jumbo Shrimp

tuscan herbs, roasted tomato

Italian Burrata

extra virgin olive oil, aged balsamic, basil

Jumbo Lump Crab Cake

tartar sauce, beet remoulade, frisée

Lobster Bisque

brandy, oyster crackers

Entrée

Porterhouse For Two

USDA prime, dry aged (served in pairs)

Rack of Lamb

sautéed spinach, au jus

Chilean Sea Bass

extra virgin olive oil, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

Family Style Sides

Steak Fries

Mashed Potatoes

Prime Home Fries, sautéed onions

Creamless Creamed Spinach

Creamy Corn, smoked gouda, pancetta

Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

Chef's Selection of Dessert

Freshly Brewed Coffee & Tea

BENJAMIN

STEAK  HOUSE

PRIME

Menu #5

Menu includes choice of one for second and entrée course onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

Appetizer

Assorted Seafood Platter per Person

Blue Point Oyster, Little Neck Clam,
Jumbo Shrimp, Lump Crab Meat, ½ Lobster

Second Course

Grilled Jumbo Shrimp

tuscan herbs, roasted tomato

Italian Burrata

extra virgin olive oil, aged balsamic, basil

Tartare Duo

scottish salmon, yellowfin tuna, citrus crème fraîche

Lobster Bisque

Brandy, oyster crackers

Entrée

Porterhouse For Two

USDA prime, dry aged (served in pairs)

Rack of Lamb

sautéed spinach, au jus

Whole Maine 3 Lb. Lobster

brown butter, lemon

Alaskan King Crab Legs

brown butter, lemon

Chilean Sea Bass

extra virgin olive oil, lemon

Seasonal Truffle Risotto

arborio rice, seasonal vegetables

Family Style Sides

Steak Fries

Mashed Potatoes

Creamless Creamed Spinach

Prime Home Fries, sautéed onions

Mixed Mushrooms, truffle cream

Broccoli, smoked paprika, parmesan

Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

Dessert

New York Style Cheesecake/Bourbon Pecan Pie

Chocolate Mousse Cake

Freshly Brewed Tea, Coffee, Espresso and Cappuccino

BENJAMIN
STEAK  **HOUSE**
PRIME

Executive Prime Menu

Menu includes choice of one for appetizer and entrée onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

Oscietre Prestige Caviar

warm blinis, crème fraîche, egg, tarragon

Grand Tower

Blue Point Oyster, Little Neck Clam, Jumbo Shrimp,
Lump Crab Meat, Salmon Tartar, ½ Lobster, King Crab Legs

Appetizer

Lobster Salad

avocado, corn, cucumber, cherry tomato

Seared Scallops

celery root purée, caviar beurre blanc

Steak Tartare

black truffle crème fraîche, truffle shavings

Italian Burrata

extra virgin olive oil, aged balsamic

Entrée

Porterhouse For Two

USDA prime, dry aged (served in pairs)

American Wagyu Bone-In Strip

USDA prime, dry aged

Whole Maine 3 Lb. Lobster

brown butter, lemon

Alaskan King Crab Legs

brown butter, lemon

Chilean Sea Bass

extra virgin olive oil, lemon

Family Style Sides

choice of seven from our a la carte menu

Family Style Dessert

assortment of the following:

macarons, chocolate truffles/bonbons, mini eclairs

Freshly Brewed Tea, Coffee, Espresso and Cappuccino