

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

APPETIZER

Organic 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

Benjamin Home Fries Steak Fries Creamless Creamed Spinach Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea & Coffee



MENU #2

Menu includes choice of one APPETIZER and ENTRÉE onsite

Includes non-alcoholic beverages (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

Jumbo 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

Benjamin Home Fries Steak Fries Onion Rings Creamed Spinach Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea & Coffee



MENU #3

Menu includes choice of one 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, 1/2 Lobster

ENTRÉE

Porterhouse Steak For Two

USDA prime, dry aged

Rack of Lamb

au jus

Chilean Sea Bass

extra virgin olive oil, soy sauce, lemon

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

FAMILY STYLE SIDES

Benjamin Home Fries
Steak Fries
Onion Rings
Creamed Spinach
Broccoli
Mushrooms

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea & Coffee



MENU #4

Menu includes choice of one SECOND COURSE 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, ½ Lobster

SECOND COURSE

Jumbo 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

Rack of Lamb

au jus

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 | Steak Fries | Creamed Spinach | Broccoli | Mushrooms

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea & Coffee



BENJAMIN'S PRIME MENU

Menu includes choice of one SECOND COURSE 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, 1/2 Lobster

SECOND COURSE

Jumbo Shrimp Cocktail

four pieces, cocktail sauce

Imported Buffalo Mozzarella

beefsteak tomatoes, basil, balsamic reduction

Jumbo Lump Crab Cake

red pepper coulis

Crab Meat Cocktail

cocktail sauce

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Porterhouse Steak For Two

USDA prime, dry aged

Whole Maine 2 Lb. Lobster

brown butter, lemon

Rack of Lamb

au jus

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 | Steak Fries Onion Rings | Creamed Spinach | Broccoli | Mushrooms

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea & Coffee, Espresso and Cappuccino