

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

EXPRESS LUNCH MENU

Menu includes choice of one **APPETIZER & ENTRÉE** 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

Petit Filet Mignon

USDA prime,
chef's selection of vegetable and potato

Scottish Salmon

extra virgin olive oil, soy sauce, lemon
chef's selection of vegetable and potato

Herb Baked Organic Chicken

chef's selection of vegetable and potato

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

CHEF'S SELECTION OF DESSERT

Includes Freshly Brewed Tea & Coffee

~Menus and pricing are subject to change~

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LUNCH MENU #1

Menu includes choice of one **APPETIZER & ENTRÉE** 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

Junior Bone-In Rib Eye

USDA prime, dry aged

Junior 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

Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Includes Freshly Brewed Tea & Coffee

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LUNCH MENU #2

Menu includes choice of one **APPETIZER & ENTRÉE** course onsite
Includes non-alcoholic beverages (excludes bottled flat and sparkling water)

APPETIZER

Wedge Salad

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

Imported Buffalo Mozzarella

beefsteak tomatoes, basil, balsamic reduction

Baked Clams

a la oreganata

Lobster Bisque

brandy, oyster crackers

ENTRÉE

Junior Bone-In Rib Eye

USDA prime, dry aged

Junior 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

Creamed Spinach

Mushrooms

CHEF'S SELECTION OF DESSERT

Includes Freshly Brewed Tea & Coffee

~Menus and pricing are subject to change~