BENJAMU A CUT ABOVE

STEAK HOUSE

610 Hartsdale Road, White Plains, NY 10607 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, cream

ENTRÉE

Filet Mignon USDA prime

New York Sirloin USDA prime, dry aged

Rack of Lamb

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 | Mashed Potatoes 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

Organic Seasonal Greens cherry tomatoes, balsamic vinaigrette

Classic Caesar Salad garlic croutons, parmesan cheese

> Lobster Bisque brandy, cream

ENTRÉE

Filet Mignon USDA prime

Bone-In Rib Eye USDA prime, dry aged

Rack of Lamb

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 Mashed Potatoes | 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, ½ Lobster

ENTRÉE

Porterhouse Steak USDA prime, dry aged (ordered for two, three or four)

Rack of Lamb

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 | Mashed Potatoes 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, ½ Lobster

Sizzling Canadian Bacon (Extra Thick, By Slice)

SECOND COURSE

Organic Seasonal Greens cherry tomatoes, balsamic vinaigrette

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

> Lobster Bisque brandy, cream

ENTRÉE

Porterhouse Steak USDA prime, dry aged (ordered for two, three or four)

Rack of Lamb

au jus

Chilean Seabass 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 | Asparagus

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea, Coffee, Espresso & Cappuccino