

BENJAMIN
A CUT ABOVE  THE REST
STEAK HOUSE

610 Hartsdale Road, White Plains, NY 10607
Tel: 914.428.6868 | Fax: 212-297-9146 |
Private Dining Office: 646.766.1450 ext. 103

Lunch Menu #1

Menu includes choice of one for each course 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

Bone-In Rib Eye

USDA prime, dry aged
chef's selection of vegetable and potato

Norwegian Salmon

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

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

Chicken Parmigiana

marinara sauce, mozzarella cheese

Chef's Selection of Dessert

Includes Freshly Brewed Tea & Coffee

\$65 per person
Excluding Tax, 20% Gratuity, and 1% administrative fee
*Menus and pricing are subject to change

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Lunch Menu #2

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

Appetizer

Tuna Tartare

cottage fries, wasabi soy sauce

Classic Caesar Salad

garlic croutons, parmesan cheese

Baked Clams

a la oreganata

French Onion Soup

muenster cheese

Entrée

Junior Bone-In Rib Eye

USDA prime, dry aged

Junior New York Strip

USDA prime, dry aged

Norwegian Salmon

extra virgin olive oil, soy sauce, lemon

Rack of Lamb

sautéed spinach, au jus

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

Family Style Sides

Benjamin Home Fries | Mashed Potatoes
Onion Rings | Creamed Spinach | Broccoli

Dessert

Key Lime Pie
Chocolate Mousse
Pecan Pie

Includes Freshly Brewed Tea & Coffee

\$80 per person
Excluding Tax, 20% Gratuity, and 1% administrative fee
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**Benjamin's PRIME
Lunch Menu**

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

Appetizer

Organic Seasonal Greens
cherry tomatoes, balsamic vinaigrette

Jumbo Shrimp Cocktail (4)
extra-large, cocktail sauce

Lobster Bisque
brandy, oyster crackers

Entrée

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

Rack of Lamb
sautéed spinach, 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

Includes Freshly Brewed Tea, Coffee, Espresso & Cappuccino

\$95 per person
Excluding Tax, 20% Gratuity, and 1% administrative fee
*Menus and pricing are subject to change