

BENJAMIN
A CUT ABOVE  THE REST

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

New York Sirloin

USDA prime, dry aged

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Chicken Parmigiana

marinara sauce, mozzarella cheese

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Benjamin Home Fries

Mashed Potatoes

Creamless Creamed Spinach

Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea & Coffee

Excluding Tax, 20% Gratuity, and 3% administrative fee
~Menus and pricing are subject to change~

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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, tomatoes, red onions, bleu cheese dressing

Classic Caesar Salad

garlic croutons, parmesan cheese

Colossal Shrimp Cocktail (4)

cocktail sauce

Lobster Bisque

brandy, cream

ENTRÉE

Filet Mignon

USDA prime

New York Sirloin

USDA prime, dry aged

Rack of Lamb

au jus

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Benjamin Home Fries | Steak Fries | Mashed Potatoes
Creamless Creamed Spinach | Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea & Coffee

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MENU #3

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite

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

APPETIZER

Classic Caesar Salad

garlic croutons, parmesan cheese

Italian Burrata

tomato marmalade, basil, extra virgin olive oil, aged balsamic reduction

Jumbo Lump Crab Cake

Lobster Bisque

brandy, cream

ENTRÉE

Filet Mignon

USDA prime

Bone-In Rib Eye

USDA prime, dry aged

Rack of Lamb

au jus

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Benjamin Home Fries | Steak Fries
Mashed Potatoes | Creamless Creamed Spinach | Broccoli

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea, Coffee, Espresso & Cappuccino

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MENU #4

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, tomatoes, red onions, bleu cheese dressing

Italian Burrata

tomato marmalade, basil, extra virgin olive oil, aged balsamic reduction

Grilled Colossal Shrimp (4)

Jumbo Lump Crab Cake

Lobster Bisque

brandy, cream

ENTRÉE

Porterhouse Steak

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

Bone-In Rib Eye

USDA prime, dry aged

Rack of Lamb

au jus

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Chilean Seabass

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Benjamin Home Fries | Steak Fries | Mashed Potatoes
Creamless Creamed Spinach | Broccoli | Mushrooms

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea, Coffee, Espresso & Cappuccino

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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)

APPETIZERS

Assorted Seafood Platter

blue point oyster, little neck clam, jumbo shrimp, ½ lobster

Sizzling Canadian Bacon

SECOND COURSE

Organic Seasonal Greens

cherry tomatoes, balsamic vinaigrette

Wedge Salad

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

Italian Burrata

tomato marmalade, basil, extra virgin olive oil, aged balsamic reduction

Lobster Bisque

brandy, cream

ENTRÉE

Porterhouse Steak

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

Bone-In Rib Eye

USDA prime, dry aged

Rack of Lamb

au jus

Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Chilean Seabass

extra virgin olive oil, soy sauce, lemon

Pasta Primavera

seasonal vegetables, extra virgin olive oil, garlic

FAMILY STYLE SIDES

Mashed Potatoes | Benjamin Home Fries | Steak Fries

Creamless Creamed Spinach | Broccoli | Asparagus

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea, Coffee, Espresso & Cappuccino

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