BENJAMIN STEAK HOUSE

PRIME

23 East 40th Street, New York, NY 10016
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

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

Vegan Cauliflower Steak
cauliflower, red pepper salad, almonds, vegan tzatziki sauce

FAMILY STYLE SIDES

Mashed Potatoes
Prime Home Fries, sautéed onions
Creamless Creamed Spinach
Broccoli, extra virgin olive oil, sea salt

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Excluding alcohol, tax, 20% gratuity, and 4% administrative fee
~Menus and pricing are subject to change~

BENJAMIN STEAK HOUSE PRIME

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

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

Scottish Salmon Tartare
citrus crème fraîche, frisée

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

Seasonal Truffle Risotto
arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries
Prime Home Fries, sautéed onions
Creamless Creamed Spinach
Broccoli, extra virgin olive oil, sea salt
Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Excluding alcohol, tax, 20% gratuity, and 4% administrative fee
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BENJAMIN STEAK HOUSE PRIME

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

Grilled Colossal Shrimp (4)

Tartare Duo
Scottish salmon, yellowfin tuna, citrus crème fraiche

Lobster Bisque
brandy, oyster crackers

ENTRÉE

Porterhouse For Two
USDA prime, dry aged (served in pairs)

New York Sirloin
USDA prime, dry aged

Chilean Sea Bass
extra virgin olive oil, soy sauce, lemon

Seasonal Truffle Risotto
arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries
Mashed Potatoes
Creamless Creamed Spinach
Creamy Corn, smoked gouda, pancetta
Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Excluding alcohol, tax, 20% gratuity, and 4% administrative fee
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BENJAMIN STEAK HOUSE PRIME

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

Classic Caesar Salad
garlic croutons, parmesan cheese

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

Jumbo Lump Crab Cake
red pepper coulis, beet remoulade, frisée, tartar sauce

Lobster Bisque
brandy, oyster crackers

ENTRÉE

Porterhouse For Two
USDA prime, dry aged (served in pairs)

Bone-In Rib Eye
USDA prime, dry aged

Chilean Sea Bass
extra virgin olive oil, soy sauce, lemon

Seasonal Truffle Risotto
arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries
Mashed Potatoes
Prime Home Fries, sautéed onions
Creamless Creamed Spinach
Creamy Corn, smoked gouda, pancetta
Grilled Jumbo Asparagus, extra virgin olive oil, sea salt

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

Excluding alcohol, tax, 20% gratuity, and 4% administrative fee
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BENJAMIN STEAK HOUSE PRIME

MENU #5

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

The Prime Salad
jumbo lump crab meat, bibb lettuce, arugula, radish, spicy oil
Imported Buffalo Mozzarella
tomatoes, basil
Seared Scallops
celery root puree, caviar beurre blanc
Lobster Bisque
brandy, oyster crackers

ENTRÉE

Porterhouse For Two
USDA prime, dry aged (served in pairs)
Bone-In Rib Eye
USDA prime, dry aged
Montauk Swordfish
traditional blackened spice, tartar sauce
Seasonal Truffle Risotto
arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Steak Fries
Mashed Potatoes
Prime Home Fries, sautéed onions
Creamless Creamed Spinach
Mixed Mushrooms, truffle cream
Broccoli, extra virgin olive oil, sea salt
Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

CHEF'S SELECTION OF DESSERT

Freshly Brewed Tea, Coffee, Espresso and Cappuccino

Excluding alcohol, tax, 20% gratuity, and 4% administrative fee
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