BENJAMIN
STEAK HOUSE
PRIME

23 East 40th Street, New York, NY 10016
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

Bell & Evan's Organic Roasted Half Chicken
chef's selection of vegetable and potato

Garlic Confit Linguine
roasted red peppers, cherry tomatoes, basil, parmesan cheese

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~

BENJAMIN STEAK HOUSE PRIME

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

Grilled Calamari
extra virgin olive oil, lemon, garlic

Lobster Bisque
brandy, oyster crackers

ENTRÉE

Petit Filet Mignon
USDA prime

Junior New York Sirloin
USDA prime, dry aged

Scottish Salmon
extra virgin olive oil, soy sauce, lemon

Seasonal Truffle Risotto
arborio rice, seasonal vegetables

FAMILY STYLE SIDES

Mashed Potatoes
Creamless Creamed Spinach
Broccoli, extra virgin olive oil, sea salt

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~

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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

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

Scottish Salmon Tartar
citrus crème fraîche, frisée

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

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

FAMILY STYLE SIDES

Mashed Potatoes
Prime Home Fries, sautéed onions
Creamless Creamed Spinach
Crispy Brussel Sprouts, sweet & spicy glaze, marcona almonds

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

~Menus and pricing are subject to change~