

BENJAMIN
STEAK  HOUSE
PRIME

APPETIZER

Choice of one:

Classic Caesar Salad

garlic croutons, parmesan cheese

Italian Burrata

caramelized tomatoes, extra virgin olive oil, balsamic reduction, black salt, basil

Grilled Calamari

extra virgin olive oil, lemon, paprika, garlic

Lobster Bisque

oyster crackers

Sizzling Canadian Bacon

extra thick, by slice

ENTRÉE

Choice of one:

New York Sirloin

USDA Prime, dry-aged

Grilled Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Bell & Evan's Organic Roasted Half Chicken

Vegan Cauliflower Steak

cauliflower, red pepper salad, almonds, vegan tzatziki sauce

Bone-In Rib Eye (\$39.00 Supplement)

USDA Prime, dry-aged

SIDES

Choice of one:

Steak Fries

Mashed Potatoes

Creamless Creamed Spinach

Crispy Brussel Sprouts sweet & spicy glaze, marcona almonds

DESSERT

Choice of one:

Chocolate Mousse Cake

NY Cheesecake

Carrot Cake

\$60.00 per person

Not including tax and gratuity

BENJAMIN
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APPETIZER

Choice of one:

Mesclun Salad

mixed greens, cherry tomatoes

Wedge Salad

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

Italian Burrata

caramelized marmalade, basil, black salt,
extra virgin olive oil, aged balsamic reduction

Grilled Calamari

extra virgin olive oil, lemon, garlic

Lobster Bisque

oyster crackers

ENTRÉE

Choice of one:

Junior New York Sirloin

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

Grilled Scottish Salmon

extra virgin olive oil, soy sauce, lemon

Bell & Evan's Organic Roasted Half Chicken

mashed potatoes, chef's selection of vegetable

Garlic Confit Linguine

roasted red peppers, cherry tomatoes, basil, parmesan cheese

Vegan Cauliflower Steak

cauliflower, red pepper salad, almonds, vegan tzatziki sauce

Petite Filet Mignon (\$10.00 Supplement)

USDA prime

DESSERT

Choice of one:

Chocolate Mousse Cake

NY Cheesecake

Ice Cream

\$45.00 per person

Not including tax and gratuity

If you have a food allergy, please notify us.