

BENJAMIN
STEAK  HOUSE

**PRIME
RAW BAR**

SELECTION OF EAST & WEST COAST OYSTERS CHAMPAGNE MIGNONETTE & COCKTAIL SAUCE
LONG ISLAND LITTLENECK CLAMS SWEET HERB VINEGAR
CHILLED LOBSTER LEMON AIOLI, COCKTAIL SAUCE
COLOSSAL SHRIMP COCKTAIL SAUCE
JUMBO LUMP CRAB MEAT COCKTAIL LEMON AIOLI, COCKTAIL SAUCE
SEAFOOD PLATTER 2 OYSTERS, 2 CLAMS, 2 SHRIMPS, ½ LOBSTER, LEMON AIOLI, COCKTAIL SAUCE

CAVIAR

KAVIARI OSCIETRE PRESTIGE-RUSSIAN STURGEON

TRADITIONAL CAVIAR SERVICE: BOILED EGG WHITES, EGG YOLK, RED ONION, TARRAGON, CRÈME FRAICHE, BLINIS

BENJAMIN PRIME SIGNATURE TARTARE'S

TARTARE DUO SCOTTISH SALMON, YELLOWFIN TUNA, CITRUS CRÈME FRAÎCHE
FILET MIGNON BLACK TRUFFLE CRÈME FRAÎCHE, TRUFFLE SHAVINGS
WAGYU BEEF WHITE STURGEON CAVIAR AND EGG CREAM
STRIP LOIN FOIE GRAS, CARAMELIZED ONIONS

APPETIZERS

LOBSTER BISQUE OYSTER CRACKERS
FRENCH ONION SOUP GRUYERE CHEESE
BAKED CLAMS A LA OREGANATA
SIZZLING CANADIAN BACON EXTRA THICK
ITALIAN BURRATA TOMATO MARMALADE, EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, BASIL
SEARED SCALLOPS CELLERY ROOT PUREE, CAVIAR BEURRE BLANC
GRILLED CALAMARI EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC
GRILLED JUMBO SHRIMP (4) TUSCAN HERBS, ROASTED TOMATOES
JUMBO LUMP CRAB CAKE TARTAR SAUCE, RED PEPPER COULIS, BEET REMOULADE, FRISÉE

SALADS

CHOICE OF DRESSING: BLEU CHEESE, CREAMY GARLIC, HOUSE VINAIGRETTE, RUSSIAN

THE PRIME SALAD JUMBO LUMP CRAB MEAT, BIBB LETTUCE, ARUGULA, RADISH, SPICY OIL
CAESAR SALAD PARMESAN, GARLIC CROUTONS
WEDGE SALAD BACON, BLEU CHEESE DRESSING, TOMATOES, ONIONS
MESCLUN SALAD MIXED GREENS, CHERRY TOMATOES
IMPORTED BUFFALO MOZZARELLA TOMATOES, BASIL
CHOPPED TOMATO SALAD DICED CANADIAN BACON, ONIONS

BENJAMIN

STEAK  HOUSE

PRIME

STEAKS & CHOPS

CHEF SELECTED, DRY AGED IN OUR OWN AGING ROOM

PORTERHOUSE FOR TWO

PORTERHOUSE FOR THREE

PORTERHOUSE FOR FOUR

NEW YORK SIRLOIN

RIB EYE

FILET MIGNON

RACK OF LAMB

AMERICAN ULTRA WAGYU NEW YORK STRIP

SURF & TURF 9 OZ FILET MIGNON, 2 OZ LOBSTER, 2 OZ SHRIMP, 1 OZ KING CRAB, BORDELAISE & BEURRE BLANC

SEAFOOD

MONTAUK SWORDFISH TRADITIONAL BLACKENED SPICE, TARTAR SAUCE

YELLOWFIN TUNA SOY BROTH, BOK CHOY

ORGANIC SCOTTISH SALMON

CHILEAN SEABASS

KING CRAB LEGS DRAWN BUTTER

2 OR 3 LB. JUMBO LOBSTER ADD CRABMEAT (\$15)

POTATOES

PRIME HOMEFRIES SAUTEED ONIONS

OLD FASHIONED HASH BROWNS ROASTED ONIONS

MASHED POTATOES ADD TRUFFLE OIL (\$4)

ROASTED POTATOES ONIONS & ANAHEIM PEPPERS

STEAK FRIES

JUMBO BAKED POTATO BUTTER, CHIVES, CRISPY BACON

SIDES

CREAMLESS CREAMED SPINACH

GRILLED JUMBO ASPARAGUS EXTRA VIRGIN OLIVE OIL, SEA SALT

BROCCOLI SMOKED PAPRIKA, PARMESAN

SAUTEED PEAS & ONIONS

MIXED SEASONAL MUSHROOMS TRUFFLE CREAM

CRISPY BRUSSEL SPROUTS SWEET & SPICY GLAZE, MARCONA ALMONDS

CAULIFLOWER GRATIN CHEDDAR CHEESE

CREAMY CORN SMOKED GOUDA, PANCETTA

SHISHITO PEPPERS GARLIC AND OLIVE OIL

ONION RINGS BLEU CHEESE DIP

LOBSTER MAC AND CHEESE

BENJAMIN
 STEAK  HOUSE
PRIME

Lunch Prix-Fixe Menu

\$39 per person

APPETIZERS – CHOICE OF ONE

- LOBSTER BISQUE** OYSTER CRACKERS
WEDGE SALAD BACON, BLEU CHEESE DRESSING, TOMATOES, ONIONS
BIBB LETTUCE & ARUGULA SALAD GOAT CHEESE, CRANBERRIES, CANDIED PECANS
JUMBO LUMP CRAB CAKE TARTAR SAUCE, RED PEPPER COULIS, BEET REMOULADE, FRISÉE
ITALIAN BURRATA EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, BASIL
GRILLED CALAMARI EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC

ENTREES – CHOICE OF ONE

- USDA PRIME JUNIOR NEW YORK SIRLOIN** FINGERLING POTATOES, CHEF'S SELECTION OF VEGETABLES
BELL & EVANS ORGANIC HALF ROASTED CHICKEN FINGERLING POTATOES, CHEF'S SELECTION OF VEGETABLES
SOY GLAZED GRILLED SCOTTISH SALMON FINGERLING POTATOES, CHEF'S SELECTION OF VEGETABLES
CAVATAPPI PASTA YELLOWFIN TUNA BOLOGNESE

DESSERT – CHOICE OF ONE

- FLOURLESS CHOCOLATE MOUSSE CAKE**
NEW YORK CHEESE CAKE
PECAN PIE

Coffee or Tea Included

APPETIZERS

LOBSTER BISQUE OYSTER CRACKERS	15
FRENCH ONION SOUP GRUYERE CHEESE	11
ITALIAN BURRATA TOMATO MARMALADE EXTRA VIRGIN OLIVE OIL, AGED BALSAMIC, BASIL	19
TARTARE DUO SCOTTISH SALMON, YELLOWFIN TUNA, CITRUS CRÈME FRAÎCHE	21
GRILLED CALAMARI EXTRA VIRGIN OLIVE OIL, LEMON, GARLIC	18
BEEF TARTARE FILET MIGNON, BLACK TRUFFLE CRÈME FRAÎCHE, TRUFFLE SHAVINGS	33
CRAB CAKE JUMBO LUMP CRAB MEAT, TARTAR SAUCE, RED PEPPER COULIS, BEET REMOULADE	20
SIZZLING CANADIAN BACON EXTRA THICK	6/PC

APPETIZER SALADS

KALE SALAD ROASTED SQUASH, CRANBERRIES, PISTACHIOS, HOUSE DRESSING	13
CAESAR SALAD PARMESAN, GARLIC CROUTONS	14
WEDGE SALAD BACON, BLEU CHEESE DRESSING, TOMATO, ONION	13
MESCLUN SALAD MIXED GREENS, CHERRY TOMATOES	12
IMPORTED BUFFALO MOZZARELLA TOMATOES, BASIL	19
CHOPPED TOMATO SALAD DICED CANADIAN BACON, ONIONS	14



PRIME

SANDWICHES

SERVED WITH STEAK FRIES

STEAK SANDWICH BRIE CHEESE, ONION MARMALADE	24
BLT TUNA SANDWICH YELLOW FIN TUNA FILET, LEMON ALIOLI, PICKLES	21
GRILLED CHICKEN SANDWICH MOZZARELLA, PEPPERS, BASIL, SAUTEED RED ONIONS	19
LOBSTER ROLL PICKLES	24
PRIME BURGER CHEDDAR CHEESE, SPICY MAYO, RELISH	22
GOTHAM BURGER DRY-AGED BURGER, BACON-ONION-JACK DANIELS® MARMALADE, BENJAMIN STEAKHOUSE OLD FASHIONED SAUCE, SHISHITO PEPPERS, MOZZARELLA	21

ENTREE SALADS

GRILLED CHICKEN CAESAR SALAD GARLIC CROUTONS, PARMESAN CHEESE	22
GRILLED SHRIMP SALAD MESCLUN, CHERRY TOMATO, TUSCAN HERBS DRESSING	25
GRILLED SALMON SALAD ARUGULA, ENDIVES, PEAR, WALNUT, HONEY DRESSING	28
GRILLED SIRLOIN SALAD MESCLUN, HOUSE VINIGRETTE	35
TUNA NIÇOISE SALAD MESCLUN, HARICOTS VERT, OLIVES, POTATOES, TOMATOES, BOILED EGG	28
ROASTED BEETS AND GOAT CHEESE SALAD BIBB LETTUCE, BALSAMIC DRESSING	19

SEAFOOD ENTREE

MONTAUK SWORDFISH TRADITIONAL BLACKENED SPICE, PIQUILLO PEPPERS, TARTAR SAUCE	33
YELLOWFIN TUNA SOY BROTH, BOK CHOY	39
CHILEAN SEABASS SAUTEED SPINACH	36

STEAKS & CHOPS

CHEF SELECTED, DRY AGED IN OUR OWN AGING BOX

PORTERHOUSE FOR TWO	108
PORTERHOUSE FOR THREE	162
PORTERHOUSE FOR FOUR	216
JUNIOR RIB EYE	40
PETITE FILET MIGNON	40
RACK OF LAMB	39

SIDES

CRISPY BRUSSEL SPROUTS SWEET & SPICY GLAZE, MARCONA ALMONDS	14
GRILLED JUMBO ASPARAGUS EXTRA VIRGIN OLIVE OIL, SEA SALT	15
CREAMY CORN SMOKED GOUDA, PANCETTA	11
BROCCOLI SMOKED PAPRIKA, PARMESAN	13
SHISHITO PEPPERS GARLIC AND OLIVE OIL	12
PRIME ROASTED POTATOES ONIONS & ANAHEIM PEPPERS	14
MASHED POTATOES ADD TRUFFLE OIL (\$4)	12
STEAK FRIES	11
LOBSTER MAC AND CHEESE	17
MIXED WINTER MUSHROOMS TRUFFLE CREAM	15

CONSUMING RAW OR UNDERCOOKED MEAT, FISH, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS