

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