

# BENJAMIN

A CUT ABOVE  THE REST

## STEAK HOUSE

52 E 41<sup>st</sup> Street, New York, NY 10017  
Tel: 212-297-9177 | Fax: 212-297-9146  
Private Dining Office: 646.766.1450 EXT 108

### Menu #1

Menu includes choice of one for each course onsite  
Includes non-alcoholic beverages  
(excludes bottled flat and sparkling water)

#### Appetizer

##### **Organic Seasonal Greens**

cherry tomatoes, balsamic vinaigrette

##### **Classic Caesar Salad**

garlic croutons, parmesan cheese

##### **Lobster Bisque**

brandy, oyster crackers

#### Entrée

##### **Filet Mignon**

USDA prime

##### **Bone-In Rib Eye**

USDA prime, dry aged

##### **Norwegian Salmon**

extra virgin olive oil, soy sauce, lemon

##### **Garlic Confit Linguine**

roasted red peppers, cherry tomatoes, basil, parmesan cheese

#### Family Style Sides

Benjamin Home Fries | Steak Fries  
Onion Rings | Creamed Spinach | Broccoli

#### Chef's Selection of Dessert

Includes Freshly Brewed Tea & Coffee

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## **Menu #2**

Menu includes choice of one for each course onsite  
Includes non-alcoholic beverages  
(excludes bottled flat and sparkling water)

### **Appetizer**

#### **Wedge Salad**

cherry tomatoes, bacon, bleu cheese dressing

#### **Classic Caesar Salad**

garlic croutons, parmesan cheese

#### **Jumbo Shrimp Cocktail (4)**

cocktail sauce

#### **Lobster Bisque**

brandy, oyster crackers

### **Entrée**

#### **Bone-In Rib Eye**

USDA prime, dry aged

#### **New York Strip**

USDA prime, dry aged

#### **Norwegian Salmon**

extra virgin olive oil, soy sauce, lemon

#### **Garlic Confit Linguine**

roasted red peppers, cherry tomatoes, basil, parmesan cheese

### **Family Style Sides**

Benjamin Home Fries | Steak Fries  
Onion Rings | Creamed Spinach | Broccoli

### **Chef's Selection of Dessert**

**Includes Freshly Brewed Tea & Coffee**

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**Menu #3**

Menu includes choice of one entrée onsite  
Includes non-alcoholic beverages  
(excludes bottled flat and sparkling water)

**Appetizer**

**Assorted Seafood Platter**

Blue Point Oyster, Little Neck Clam,  
Jumbo Shrimp, Lump Crab Meat, ½ Lobster

**Entrée**

**Porterhouse Steak For Two**

USDA prime, dry aged

**Rack of Lamb**

sautéed spinach, au jus

**Chilean Sea Bass**

extra virgin olive oil, soy sauce, lemon

**Garlic Confit Linguine**

roasted red peppers, cherry tomatoes, basil, parmesan cheese

**Family Style Sides**

Benjamin Home Fries | Steak Fries | Onion Rings  
Creamed Spinach | Broccoli | Mushrooms

**Chef's Selection of Dessert**

**Includes Freshly Brewed Tea & Coffee**

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**Menu #4**

Menu includes choice of one for each course onsite  
Includes non-alcoholic beverages  
(excludes bottled flat and sparkling water)

**Appetizer**

**Jumbo Shrimp Cocktail (4)**  
cocktail sauce

**Imported Buffalo Mozzarella**  
tomato, basil

**Jumbo Lump Crab Cake**  
red pepper coulis

**Lobster Bisque**  
brandy, oyster crackers

**Second Course**

**Assorted Seafood Platter**  
Blue Point Oyster, Little Neck Clam,  
Jumbo Shrimp, Lump Crab Meat, ½ Lobster

**Entrée**

**Porterhouse Steak For Two**  
USDA prime, dry aged

**Rack of Lamb**  
sautéed spinach, au jus

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

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

**Family Style Sides**

Mashed Potatoes | Benjamin Home Fries | Steak Fries |  
Onion Rings | Creamed Spinach | Broccoli | Mushrooms

**Chef's Selection of Dessert**

**Includes Freshly Brewed Tea & Coffee**

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**Benjamin's PRIME Menu**

Menu includes choice of one for each course onsite  
Includes non-alcoholic beverages  
(excludes bottled flat and sparkling water)

**Appetizer**

**Jumbo Shrimp Cocktail**  
cocktail sauce

**Imported Buffalo Mozzarella**  
tomato, basil

**Jumbo Lump Crab Cake**  
red pepper coulis

**Crab meat cocktail**  
cocktail sauce

**Lobster Bisque**  
brandy, oyster crackers

**Second Course**

**Assorted Seafood Platter**  
Blue Point Oyster, Little Neck Clam,  
Jumbo Shrimp, Lump Crab Meat, ½ Lobster

**Entrée**

**Porterhouse Steak For Two**  
USDA prime, dry aged

**Whole Maine 3 Lb. Lobster**  
brown butter, lemon

**Rack of Lamb**  
sautéed spinach, au jus

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

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

**Family Style Sides**

Mashed Potatoes | Benjamin Home Fries | Steak Fries  
Onion Rings | Creamed Spinach | Broccoli | Mushrooms

**Dessert**

New York Style Cheesecake/Bourbon Pecan Pie  
Chocolate Mousse Cake

**Includes Freshly Brewed Tea & Coffee, Espresso and Cappuccino**