

21 MAIN

PRIME STEAKHOUSE

PRIVATE DINING MENU

**\$250 PER
PERSON**

FAMILY STYLE HORS D'OEUVRES

OYSTERS ROCKEFELLER

PARMESAN BAKED SHRIMP

SHRIMP COCKTAIL

SASHIMI, NIGIRI & SUSHI ROLLS

Chef's Selection

SALAD SELECTION

PREPARED TABLESIDE

CAESAR SALAD

PRIME STEAK CARVING

PREPARED TABLESIDE

CENTER CUT FILET LOIN

BUTCHER BLOCK PRIME PORK CHOP

35 DAY IN-HOUSE DRY AGED USDA PRIME RIBEYE

USDA PRIME BONE IN TOMAHAWK

CHILEAN SEA BASS

FAMILY STYLE SIDES

WHIPPED POTATOES

MAC & CHEESE AU GRATIN

ASPARAGUS

CREAMED SPINACH

Served with Pancetta

DESSERT COURSE

PREPARED TABLESIDE

NY CHEESECAKE BANANAS FOSTER

21 MAIN

PRIME STEAKHOUSE

PRIVATE DINING MENU

**\$130 PER
PERSON**

SALAD SELECTION

CAESAR SALAD

ENTREE CHOICE COURSE

8 OZ FILET MIGNON

CHILEAN SEA BASS

18 OZ BUTCHER BLOCK PORK CHOP

FAMILY STYLE SIDES

WHIPPED POTATOES

MAC & CHEESE AU GRATIN

ASPARAGUS

DESSERT COURSE

NY STYLE CHEESE CAKE

CHOCOLATE TORTE

RAW BAR PLATTER

ADDITIONAL \$35 PER PERSON

U8 SHRIMP COCKTAIL AND OYSTER
ON THE HALF SHELL

SUSHI PLATTER

ADDITIONAL \$40 PER PERSON

SASHIMI, NIGIRI, AND SUSHI ROLLS

Chef's Selection

21 MAIN

PRIME STEAKHOUSE

PRIVATE DINING MENU

**\$175 PER
PERSON**

APPETIZERS

UPON ARRIVAL

NUESKE'S BACON

With Maple Balsamic Bourbon & Peach Jam

PARMESAN BAKED SHRIMP

OYSTERS ROCKEFELLER

SALAD SELECTION

CAESAR SALAD

ENTREE CHOICE COURSE

12 OZ FILET MIGNON

18 OZ. BUTCHER BLOCK PORK CHOP

20 OZ. DRY AGED RIBEYE

CHILEAN SEA BASS

FAMILY STYLE SIDES

WHIPPED POTATOES

MAC & CHEESE AU GRATIN

ASPARAGUS

DESSERT COURSE

PREPARED TABLESIDE

NY STYLE CHEESE CAKE

CHOCOLATE TORTE