

# 21 MAIN

PRIME STEAKHOUSE

## PRIVATE DINING MENU

**\$250 PER  
PERSON**

MINIMUM 10 GUESTS  
RESTRICTIONS APPLY

### 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 PRIME FILET MIGNON

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**

MINIMUM 10 GUESTS  
RESTRICTIONS APPLY

### SALAD SELECTION

CAESAR SALAD

### ENTREE CHOICE COURSE

8 OZ PRIME 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**

MINIMUM 10 GUESTS  
RESTRICTIONS APPLY

### 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 PRIME 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