

21 MAIN

PRIME STEAKHOUSE

PRIVATE DINING MENU

**\$250 PER
PERSON**

RESTRICTIONS AND
GUEST MINIMUMS APPLY

APPETIZERS

WELCOME CHAMPAGNE TOAST
OYSTERS ROCKEFELLER
PARMESAN BAKED SHRIMP
SEARED A5 SIRLOIN WAGYU
SASHIMI, NIGIRI & SUSHI ROLLS
Chef's Selection

SOUP AND SALAD SELECTIONS

CAESAR SALAD
FRENCH ONION SOUP
LOBSTER BISQUE

ENTREES

FAMILY STYLE

PRIME FILET MIGNON
BUTCHER BLOCK PRIME PORK CHOP
35 DAY IN-HOUSE DRY AGED USDA PRIME RIBEYE
USDA PRIME BONE IN TOMAHAWK
ALASKAN KING CRAB

SIDES FOR THE TABLE

TRUFFLE FRIES
LOBSTER, BACON MAC + CHEESE AU GRATIN
ASPARAGUS
CREAMED SPINACH

DESSERT COURSE

AVAILABLE FOR HERE OR TOGO

NY CHEESECAKE
BROWNIE À LA MODE

21 MAIN

PRIME STEAKHOUSE

PRIVATE DINING MENU

**\$130 PER
PERSON**

SOUP AND SALAD SELECTIONS

CAESAR SALAD
LOBSTER BISQUE

ENTREE COURSE

8 OZ PRIME FILET MIGNON
CHILEAN SEA BASS
18 OZ BUTCHER BLOCK PORK CHOP

SIDES FOR THE TABLE

WHIPPED POTATOES
MAC & CHEESE AU GRATIN
ASPARAGUS

DESSERT COURSE

NY STYLE CHEESE CAKE
BROWNIE À LA MODE

RESTRICTIONS AND
GUEST MINIMUMS APPLY

21 MAIN

PRIME STEAKHOUSE

PRIVATE DINING MENU

**\$175 PER
PERSON**

RESTRICTIONS AND
GUEST MINIMUMS APPLY

APPETIZERS

UPON ARRIVAL

NUESKE'S BACON

With Maple Balsamic Bourbon & Peach Jam

PARMESAN BAKED SHRIMP

SUSHI ROLL PLATTER

SOUP AND SALAD SELECTIONS

CAESAR SALAD

STEAKHOUSE SALAD

LOBSTER BISQUE

ENTREE COURSE

12oz PRIME FILET MIGNON

18oz BUTCHER BLOCK PORK CHOP

16oz DEMKOTA RANCH PRIME RIBEYE

CHILEAN SEA BASS

SIDES FOR THE TABLE

WHIPPED POTATOES

MAC & CHEESE AU GRATIN

ASPARAGUS

DESSERT COURSE

NY STYLE CHEESE CAKE

BROWNIE À LA MODE