ELEGANT DISPLAYS

12 Pieces Per Order

Chilled Seafood
Lobster Tails, Lump Crab,
Jumbo Shrimp, Oysters on the Half Shell
*145 *(Serves 6)*

Asian-Style Lobster
Thai chili sauce, scallions
64

Lobster Escargot Style
Butter poached lobster, garlic parsley butter, crostini
52

Asian Glazed Chicken Satay
Sweet soy, roasted cashews, cilantro
42

Wagyu Beef Carpaccio
Mixed greens, horseradish sauce, capers, shallots, truffle oil, Parmesan Reggiano cheese, toasted brioche
42

Truffle Deviled Eggs
33

Jumbo Shrimp Cocktail
49

Tomato Bruschetta
Tomatoes, fresh mozzarella, garlic oil, shallots, basil, parmesan reggiano, balsamic reduction
35

Mushroom Duxelle
Goat cheese, Cabernet reduction, pastry shell
41

Mini Open-Faced Tenderloin Sandwiches
Truffle aioli, tomato bruschetta
49

Poached Salmon Cucumber
Herb cream cheese, fried capers, dill
38

Mini Beef Wellington
Mushroom duxelle, paté, pastry shell
42

Pretzel Crusted Crab Cake Lollipops
Grainy mustard sauce, red pepper aioli
49

Hyde Park Beef Sliders
American cheese, lettuce, house sauce
48

Grilled Lamb Chop
Honey mint gremolata
54

Earth Slider
Grilled marinated mushrooms, red onion & pepper, basil pistachio aioli, herb goat cheese
45

East Coast Salted Pretzel Sticks
Black Hawaiian sea salt mix, skillet baked, caramel & honey grain mustard butters
39

~ Minimum of 10 People ~

APPETIZER PLATTER

Choice of Three

Pretzel Crusted Crab Cake Lollipops **Shrimp Cocktail** **Asian Glazed Chicken Satay**
Wagyu Beef Carpaccio Crostini **Tomato Bruschetta**

15.95 per person

Grilled Marinated Vegetables and Imported & Domestic Cheese

14.95 per person

Grilled Marinated Vegetables
Balsamic marinated, basil pistachio pesto
8.95 per person

Imported & Domestic Cheese
Creole mustard, truffle honey, fig preserves, crackers
5.95 per person

OPTIONAL FAMILY-STYLE SIDES

Sautéed Asparagus, E.V.O.O, Parmesan
Sautéed Mushrooms
Sautéed Spinach & Mushrooms
Roasted Brussels Sprouts, Bacon Marmalade
Potatoes Gruyere Gratin
Roasted Garlic Whipped Potatoes
Lobster Mac & Cheese
Roasted Creamed Corn Pancetta

HYDE PARK PRIME STEAKHOUSE

Black Label Menu 179

Minimum 10 Guests

First Course Display

CHILLED SEAFOOD
Lobster Tails, Jumbo Shrimp, Lump Crab,
Oysters on the Half Shell

ASIAN-STYLE LOBSTER
Tossed in Thai chili sauce, scallions

IMPORTED CHEESE, TRUFFLE HONEY, FIG PRESERVES, CRACKERS

Soup or Salad Selection

LOBSTER BISQUE
Sherry poached lobster

HYDE PARK WEDGE
Smoked bacon, candied pecans,
tomato, blue cheese dressing,
port wine drizzle

HEARTS OF ROMAINE CAESAR
Parmesan Reggiano, Caesar dressing,
made to order garlic croutons

Intermezzo Course

LEMON SORBET

Main Course Selection

AMERICAN WAGYU FILET MIGNON (8oz)
Raised in the Japanese tradition on select farms, crispy onion straws

AMERICAN WAGYU TOMAHAWK LONG BONE RIBEYE (39oz)
Crispy onion straws

LOBSTER TAIL (11-12oz)
Butter poached and baked, seasonal vegetable garnish

AMERICAN WAGYU FILET MIGNON (8oz) **A LA LOBSTER**
Raised in the Japanese tradition on select farms;
Lobster meat, finished with béarnaise sauce on a bed of Bordelaise, asparagus, sliced mushrooms

CHILEAN SEA BASS
Soy vinaigrette, seasonal vegetable garnish

TODAY'S BLACKBOARD FRESH FISH
Crystal citrus sauce, seasonal vegetable garnish

SURF & TURF
Filet mignon (8oz) and butter poached lobster tail (11-12oz), crispy onion straws

36 DAY DRY AGED BONE-IN RIBEYE (26oz)
Crispy onion straws

VEGAN ROASTED CAULIFLOWER STEAK
Tomato coulis, sautéed spinach, baby heirloom tomatoes

Family-Style Sides

POTATOES GRUYERE GRATIN • SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN
SAUTÉED MUSHROOMS • LOBSTER MAC & CHEESE

Dessert Trio Platter & Port Wine

SALTED CARAMEL CHEESECAKE WITH PECANS • FLOURLESS CHOCOLATE TORTE
CRÈME BRÛLÉE • TAYLOR FLADGATE LBV PORT

Beverages

COFFEE & TEA

HYDE PARK PRIME STEAKHOUSE

Executive Menu 139

Minimum 10 Guests

First Course Display

CHILLED SEAFOOD
Lobster Tails, Jumbo Shrimp, Lump Crab, Oysters on the Half Shell

ASIAN-STYLE LOBSTER
Tossed in Thai chili sauce, scallions

IMPORTED CHEESE, TRUFFLE HONEY, FIG PRESERVES, CRACKERS

Salad Selection

HYDE PARK WEDGE
Smoked bacon, candied pecans, tomato, blue cheese dressing, port wine drizzle

HEARTS OF ROMAINE CAESAR
Parmesan Reggiano, Caesar dressing, made to order garlic croutons

Intermezzo Course

LEMON SORBET

Main Course Selection

FILET MIGNON (12oz)
Crispy onion straws

SURF & TURF
Filet mignon (8oz) and butter poached lobster tail (11-12oz), crispy onion straws

BONE-IN RIBEYE (22oz)
Crispy onion straws

LOBSTER TAIL (11-12oz)
Butter poached and baked, seasonal vegetable garnish

FILET MIGNON A LA LOBSTER
Filet mignon (8oz), lobster meat, finished with béarnaise sauce on a bed of Bordelaise, asparagus, sliced mushrooms

CHILEAN SEA BASS
Soy vinaigrette, seasonal vegetable garnish

SALMON FILET
Crystal citrus sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK
Tomato coulis, sautéed spinach, baby heirloom tomatoes

Family-Style Sides

POTATOES GRUYERE GRATIN • SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN
SAUTEED MUSHROOMS • LOBSTER MAC & CHEESE

Dessert Selection & Port Wine

SALTED CARAMEL CHEESECAKE WITH PECANS • FLOURLESS CHOCOLATE TORTE
CRÈME BRÛLÉE • TAYLOR FLADGATE LBV PORT

Beverages

COFFEE & TEA

HYDE PARK PRIME STEAKHOUSE

Tux Menu 99.95

Minimum 10 Guests

First Course Display

CHILLED SEAFOOD
Lobster Tails, Lump Crab, Jumbo Shrimp, Oysters on the Half Shell

Salad Selection

HYDE PARK WEDGE
Smoked bacon, candied pecans, tomato, blue cheese dressing, port wine drizzle

HEARTS OF ROMAINE CAESAR
Parmesan Reggiano, Caesar dressing, made to order garlic croutons

Main Course Selection

FILET MIGNON A LA LOBSTER
Filet mignon (8oz), lobster meat, finished with béarnaise sauce on a bed of Bordelaise, asparagus, sliced mushrooms

SURF & TURF
Filet mignon (6oz) and butter poached twin lobster tails (4oz each)
Crispy onion straws

NEW YORK STRIP (14oz)
Crispy onion straws

FILET MIGNON (8oz)
Crispy onion straws

CHILEAN SEABASS
Soy vinaigrette, seasonal vegetable garnish

SALMON FILET
Crystal citrus sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK
Tomato coulis, sautéed spinach, baby heirloom tomatoes

Family-Style Sides

SAUTÉED MUSHROOMS
POTATOES GRUYERE GRATIN
SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

Dessert Selection

SALTED CARAMEL CHEESECAKE WITH PECANS
FLOURLESS CHOCOLATE TORTE
CRÈME BRÛLÉE

Beverages

COFFEE & TEA

HYDE PARK PRIME STEAKHOUSE

Menu A 92.95

Appetizer Display

SHRIMP COCKTAIL ASIAN GLAZED CHICKEN SATAY
PRETZEL-CRUSTED CRAB CAKE LOLLIPOP

Salad Selection

HEARTS OF ROMAINE CAESAR
Parmesan Reggiano, Caesar dressing,
made to order garlic croutons

HYDE PARK WEDGE
Smoked bacon, candied pecans, tomato,
blue cheese dressing, port wine drizzle

Main Course Selection

FILET MIGNON (8oz)
Crispy onion straws

CHILEAN SEABASS
Soy vinaigrette, seasonal vegetable garnish

RIBEYE STEAK (16oz)
Crispy onion straws

FILET MIGNON A LA LOBSTER
Filet mignon (6oz), lobster meat, finished with béarnaise sauce
on a bed of Bordelaise, asparagus, sliced mushrooms

LEMON CAPER CHICKEN SCALOPPINE
Sautéed with mushrooms and lemon caper sauce, seasonal vegetable garnish

SALMON FILET
Crystal citrus sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK
Tomato coulis, sautéed spinach, baby heirloom tomatoes

Family-Style Sides

POTATOES GRUYERE GRATIN
SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

Dessert Selection

FLOURLESS CHOCOLATE TORTE SALTED CARAMEL CHEESECAKE WITH PECANS

Beverages

COFFEE & TEA

HYDE PARK PRIME STEAKHOUSE

Menu B 82.95

Appetizer

LUMP CRAB CAKE
Red pepper aioli, grainy mustard sauce

Salad

HYDE PARK WEDGE
Smoked bacon, candied pecans, tomato,
blue cheese dressing, port wine drizzle

Main Course Selection

FILET MIGNON (6oz)
Crispy onion straws

NEW YORK STRIP STEAK (14oz)
Crispy onion straws

TODAY'S BLACKBOARD FRESH FISH
Crystal citrus sauce, seasonal vegetable garnish

SALMON FILET
Crystal citrus sauce, seasonal vegetable garnish

LEMON CAPER CHICKEN SCALOPPINE
Sautéed with mushrooms and lemon caper sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK
Tomato coulis, sautéed spinach, baby heirloom tomatoes

Family-Style Sides

ROASTED GARLIC WHIPPED POTATOES
SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

Dessert Selection

FLOURLESS CHOCOLATE TORTE **SALTED CARAMEL CHEESECAKE WITH PECANS**

Beverages

COFFEE & TEA

HYDE PARK PRIME STEAKHOUSE

Menu C 75.95

First Course

LOBSTER BISQUE
Sherry poached lobster

Salad

HYDE PARK WEDGE
Smoked bacon, candied pecans, tomato,
blue cheese dressing, port wine drizzle

Main Course Selection

FILET MIGNON (6oz)
Crispy onion straws

LEMON CAPER CHICKEN SCALOPPINE
Sautéed with mushrooms and lemon caper sauce, seasonal vegetable garnish

SALMON FILET
Crystal citrus sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK
Tomato coulis, sautéed spinach, baby heirloom tomatoes

Family-Style Sides

ROASTED GARLIC WHIPPED POTATOES
SAUTÉED ASPARAGUS, E.V.O.O., PARMESAN

Dessert Selection

FLOURLESS CHOCOLATE TORTE **SALTED CARAMEL CHEESECAKE WITH PECANS**

Beverages

COFFEE & TEA

HYDE PARK PRIME STEAKHOUSE

Menu D 68.95

Salad

HYDE PARK WEDGE
Smoked bacon, candied pecans, tomato,
blue cheese dressing, port wine drizzle

Main Course Selection

FILET MIGNON (6oz)
Crispy onion straws

LEMON CAPER CHICKEN SCALOPPINE
Sautéed with mushrooms and lemon caper sauce
Seasonal vegetable garnish

SALMON FILET
Crystal citrus sauce, seasonal vegetable garnish

VEGAN ROASTED CAULIFLOWER STEAK
Tomato coulis, sautéed spinach, baby heirloom tomatoes

Family-Style Side

ROASTED GARLIC WHIPPED POTATOES

Dessert

FLOURLESS CHOCOLATE TORTE

Beverages

COFFEE & TEA