

PRIVATE DINING :: DINNER MENU

APPETIZERS :: *choose three*

- Jumbo Shrimp Cocktail :: cocktail sauce
- Trio of Creamy Soups :: lobster bisque, asparagus, wild mushroom
- Jumbo Lump Crab Cake :: chili remoulade
- Dim Sum Bento Box :: pork stickers, shrimp shiu mai, wonton shrimp with sauces
- Shrimp Summer Rolls :: nuoc cham and peanut sauces
- 7-Hour Cherry Pepper Pork :: fresh fried chips, cherry peppers, pepper jack, tomato, scallion
- Crab, Spinach and Goat Cheese Egg Rolls :: sweet chili sauce
- Ahi Tuna Tartare :: avocado, crispy wontons, martini glass
- Mini Baked Brie :: toasted baguette, roasted pears and blueberry compote
- Giant Shrimp Bruschetta :: tomatoes, basil, lemon garlic scampi butter
- Pumpkin Ravioli :: caramelized shallot, bacon, balsamic brown butter
- Tagliatelle Pasta :: chicken sherry sauce
- Fresh Rigatoni :: sausage and char roasted tomatoes
- Veal Tortellaci :: pomodoro and garlic cream sauces
- Baked Goat Cheese on Crostini :: pomodoro sauce, olive oil, baby arugula

SALADS :: *choose two*

- Bitter Greens :: radicchio, Belgian endive, watercress, baby arugula, frisée, gorgonzola cheese, pear, walnuts, dried cranberries, balsamic dressing
- Tomato Mozzarella :: virgin olive oil, balsamic, sweet basil
- 677 Chop :: iceberg, romaine, avocado, tomato, red onion, cucumber, fried buttermilk onion, blue cheese crumbles, white balsamic vinaigrette
- Caesar :: classic preparation
- Roasted Beet & Goat Cheese :: arugula and candied walnuts
- Spinach and Feta :: bacon, caramelized onions, pine nuts, balsamic vinaigrette

APPETIZER UPGRADES

- Lobster Cocktail (\$4)
chili remoulade, cocktail sauce
- Colossal Lump Crab Cocktail (\$8)
chili remoulade, cocktail sauce
- Seafood Cocktail Martini (\$7)
chili remoulade, cocktail sauce
(crab, shrimp, lobster)
- Oysters Rockefeller (\$3)
- Foie Gras Pâté (\$15)
black currant marmalade,
toasted brioche and cornichons

SALAD UPGRADES

- Watermelon Salad (in season \$4)
- Heirloom Tomatoes (in season \$7)

PRIVATE DINING :: DINNER MENU

ENTRÉES :: *choose three*

10 oz. Filet

16 oz Prime NY Strip Steak

Pork Chop with Sweet & Hot Peppers

Chilean Sea Bass :: fingerling potato, asparagus, fava bean, creamy lobster leeks, red wine glaze

Tuna Au Poivre :: caramelized potato and brussels sprouts, shiitake soy butter

Blackened Spiced Salmon :: shrimp sweet potato hash, citrus slaw

Chicken Milanese :: roasted tomatoes, fresh mozzarella, sautéed arugula, lemon marsala butter, giant florentine ravioli

Jumbo Stuffed Shrimp :: crab stuffing, lobster whipped potato, sautéed spinach, lemon caper butter

ENTREE UPGRADES

14 oz. Filet (\$10)

22 oz. Cowboy Steak (\$8)

28 oz. Porterhouse Steak (\$15)

10 oz. Filet Mignon with Sea Bass Duet (\$20)

16 oz. Prime NY Strip with Jumbo Stuffed Shrimp Duet (\$17)

Rack of Lamb (\$8)

SIDES :: *choose one to be added to steaks & chops*

garlic whipped potato nest, baby brussels sprouts, béarnaise sauce

truffled mushroom potato croquette, oven dried tomatoes, bordelaise sauce

sweet potato goat cheese hash, cabbage slaw, demi-glaze

caramelized onion potato gratin, sautéed spinach, tabasco onions, horseradish sauce

lobster mashed potato, asparagus, bordelaise sauce

roasted fingerling potatoes, broccoli rabe

DESSERT :: *choose one*

Peach Blackberry Tartlet :: cinnamon mascarpone cream

Jimmy's Cheesecake :: strawberries, caramel

Pineapple Upsidedown Cake :: coconut gelato, rum caramel

Brownie Sunday Lifeboat :: vanilla ice cream, fudge sauce, fresh fruit, toasted almonds, whipped cream

Chocolate Polenta Cake :: Frangelico whipped cream

Lemon Bombe :: lemon mousse, lemon cake, limoncello sauce

Coconut Cream Pie :: toasted coconut

DESSERT UPGRADE

Chocolate Mousse Pyramid (\$2)
crème anglaise center, raspberry coulis

Best of Prime Minis (\$2)

4 mini-shot glasses:
coconut cream pie, chocolate madness,
jimmys cheesecake, limoncello cake

\$60 per person

\$50 per person without appetizer

*tax and gratuity not included minimum 15 people
ask about wine pairings with your dinner for an additional charge*

please note :: items and prices subject to change



PRIVATE DINING :: LUNCH MENU

1ST COURSE :: *choose one*

Lobster Bisque: sweet corn cream

Goat Cheese, Raspberry & Walnut Salad:
apples, spring greens, champagne vinaigrette

Caesar Salad: garlic croutons,
shaved parmigiano, white anchovy

Bitter Greens Salad: radicchio, Belgian endive,
watercress, baby arugula, frisée, gorgonzola cheese,
pear, walnuts, dried cranberries, balsamic dressing

7 Hour Cherry Pepper Pork:
fresh fried chips, pepper jack cheese

Spinach & Roasted Garlic Ravioli:
fontinella, char roasted tomato coulis

2ND COURSE :: *choose three*

*all steaks are accompanied by
shoestring fries & house steak sauce*

Culotte Steak

BBQ Salmon: sweet potato fries, coleslaw

Scallops with Sweet Pea Risotto

Chicken Milanese: roasted tomatoes, fresh mozzarella,
sautéed arugula, lemon marsala butter, giant florentine ravioli

DESSERT :: *choose one*

Tiramisu

Lemon Mousse Bombe

Peach Blackberry Tart

677 Cheesecake with Fresh Strawberries

Chocolate Polenta Cake with Italian Sour Cherries

\$24 *per person*

tax and gratuity not included
minimum 15 people

1ST COURSE UPGRADES

Shrimp Cocktail (\$6)

Crab Cakes (\$5)
menu preparation

Tempura Surf & Turf Roll (\$7)
lobster, filet mignon & cream cheese maki roll
lightly fried, hot & spicy aioli

Spicy Tuna Tartare (\$7)
wonton chips, sweet soy, ginger, wasabi tobiko

Flash Fried Calamari (\$5)
tossed with piquant peppers, watercress,
arugula & sweet chili garlic sauces

2ND COURSE UPGRADES

*all steaks are accompanied by
shoestring fries & house steak sauce*

Prime 12 oz NY Strip (\$12)

10 oz Filet (\$16)

14 oz Delmonico (\$10)

Chilean Sea Bass (\$10)
fingerling potato, asparagus, fava bean,
creamy lobster leeks, red wine glaze

DESSERT UPGRADES

Cookie Plate (\$2)

Coconut Cream Pie (\$2)

Chocolate Mousse Pyramid (\$3)

Berry Charlotte with Fresh Berries (\$3)



please note :: items and prices subject to change

PRIVATE DINING :: DINNER TASTING MENU

AMUSE BOUCHE

chefs choice

1ST COURSE

Roasted Beet "Chop"

chevre, red onion, arugula, watercress, candied walnuts, sweet shallot vinaigrette

2ND COURSE

Diver Scallop with Braised Short Rib
sweet pea horseradish purée, braising jus

3RD COURSE

Seared Pinot Noir Lacquered Chilean Sea Bass
creamed leeks & lobster, fava beans, asparagus, fingerling potatoes

4TH COURSE

6 ounce Filet Mignon with a Maryland Crab Gratin
whipped potatoes, sautéed spinach, black pepper brandy demi glaze

DESSERT

Warm Chocolate Hazelnut Bread Pudding
cinnamon ice cream

MIGNARDESE

Chocolate Truffle Tree for the Table

ask about wine pairings with your dinner for an additional charge

\$80 per person :: tax and gratuity not included

Minimum 20 - Maximum 35



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PRIVATE DINING :: HORS D'OEUVRES

Hot

Foie Gras, buttered blini, sweet onion marmalade	4.00 ⁺⁺
Mini Cuban Sandwich, cilantro mojo	1.50 ⁺⁺
Tandoori Chicken Kabob, yogurt sauce, tamarind chutney	1.50 ⁺⁺
Asparagus, wrapped in phyllo, parmesan cheese	1.50 ⁺⁺
Chicken Marsala Puffs, marsala gastrique	1.25 ⁺⁺
Crispy Lollipop Lamb Chops, minty red wine glaze	2.75 ⁺⁺
Beef Empanadas, chipotle aioli	1.50 ⁺⁺
Caramelized Onion Crepes, gorgonzola fondue	1.50 ⁺⁺
Fig & Mascarpone Phyllo Purses, red wine glaze	1.25 ⁺⁺
Pancetta Wrapped Scallops, creamy horseradish sauce	1.50 ⁺⁺
Tomato Soup, mini grilled cheese	1.75 ⁺⁺
Bacon Wrapped Dates, stuffed with almonds & sherry vinegar	1.25 ⁺⁺
Sugarcane Shrimp, coconut soy glaze	2.50 ⁺⁺
Tempura Surf & Turf Roll, wasabi aioli, sweet soy	1.75 ⁺⁺
Mini Cheeseburgers & Hot Dogs	1.75 ⁺⁺

Cold

Shrimp Cocktail, horseradish Tabasco cocktail sauce	3.00 ⁺⁺
Prosciutto & Chevre Cheese Canapés, fig balsamic reduction	1.25 ⁺⁺
Spicy Ahi Tuna Tartare, wonton chip	2.00 ⁺⁺
Smoked Salmon Cream Cheese Lollipop Tree, tempura flakes	1.50 ⁺⁺
Oyster Shooters on the Half Shell, watermelon apple mignonette	2.25 ⁺⁺
Antipasto Kabobs, olive oil, aged balsamic vinegar	2.00 ⁺⁺
Truffled Deviled Eggs, bacon, cornichons	1.50 ⁺⁺
King Crab Salad Puffs, cucumber, jalapeno & lime	1.75 ⁺⁺
Beef Tartare, goat cheese, candied walnuts	1.25 ⁺⁺

Dessert

Chocolate, Mozzarella & Cinnamon Grilled Cheese	1.75 ⁺⁺
Brie & Apricot Stuffed Beggars Purses, almond cream	1.50 ⁺⁺
Chocolate Truffle Lollipop Tree	2.50 ⁺⁺
Cheesecake Lollipop Tree	1.50 ⁺⁺
Warm Brownie Bites, white chocolate Grand Marnier fondue	1.00 ⁺⁺

Hors d'oeuvres are priced per piece.

++ :: all menus are subject to 19% gratuity and applicable sales tax.

All hot and cold items may be plated and passed in small individually garnished plates along with cocktail forks for your guests convenience. 25 % surcharge



please note :: items and prices subject to change

PRIVATE DINING :: COCKTAIL PARTIES

Prime Cocktail Party Menu

Chilled Jumbo Shrimp (2 per person)
Tempura Surf & Turf Roll: wasabi aioli, sweet soy
Mini Cuban Sandwich: cilantro mojo
Lollipop Lamb Chops: mint garlic aioli
Mini Beef Wellington: horseradish cream
Spicy Ahi Tuna Tartar: wonton chips
King Crab Salad Puffs: cucumber, jalapeño, lime
Antipasto Display: cheese, meats, olives, peppers
Trio of Bruschetta
Maki Roll Platter (one piece of each per person):
California, spicy tuna cucumber, avocado, the 677
Mini Crab Cakes: remoulade sauce

\$36⁺⁺ per person

Cocktail Party Menu

Roast Beef & Herbed Sherry Chevre Baguette
Prosciutto & Chevre Cheese: sweet balsamic
garlicky toast
Asparagus Wrapped in Phyllo: parmesan cheese
BBQ Beef Satay: sweet soy, coconut sauce
Pancetta Wrapped Sea Scallops
Clams Casino
California Roll
Fig & Mascarpone Phyllo Purses: red wine glaze
Antipasto Display: cheese, meats, olives, peppers
Trio of Bruschetta
Mini Crab Cakes: remoulade sauce

\$28⁺⁺ per person

Optional Choices

677 PRIME SAMPLER STATION

\$18.00⁺⁺ per person

New York Strip Steak: carved buffet side,
roquefort cream, creamy horseradish

677 Chop Salad

Dinner Rolls

Pasta Selection

677 PRIME SWEET STATION

\$8.00⁺⁺ per person

An assortment of petite 677 Prime pastries,
fresh fruit & powdered sugar platter

Coffee, Tea, Decaf

Cocktail Party Menus are for a Minimum of 50 People. Prices are for 2 Hours of Food Service.
⁺⁺ :: all menus are subject to 19% gratuity and applicable sales tax.



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PRIVATE DINING :: BUFFET MENU

Our Abundant Buffet Includes:

New York Strip Steak Carving Station

Grilled BBQ Salmon

Garlic Mashed Potatoes

Creamed Spinach

677 Chop Salad

Exotic Mushrooms

Pasta Selection

Dinner Rolls

Assorted Desserts

Coffee, Tea & Decaf

\$55 per person :: tax and gratuity not included

Parties of 40-50 people only



PRIVATE DINING :: BAR ARRANGEMENTS

ULTRA PREMIUM LEVEL OPEN BAR

WINE (select varietals)

BEER

Bottled (select two): Heineken, Sam Adams,
Smithwick's, Amstel Light, Coors Light

LIQUOR

Dewar's Scotch, Bombay Gin, Svedka Vodka, Absolut Vodka, Jim Beam,
Seagram's 7 Blended Whiskey, Bacardi Rum, Captain Morgan Spiced Rum,
Kahlua, DeKuyper Peach Schnapps, Disaronno Amaretto , Triple Sec,
DeKuyper Sour Apple Pucker, Bailey's Irish Cream, Sambuca Romana

NON ALCOHOLIC

Sodas, Mixers, Juices, Saratoga Water, NA Beer

1st Hour \$16.00⁺⁺ per person

Each additional hour \$14.00⁺⁺ per person

:: BAR ALSO AVAILABLE ON A CONSUMPTION BASIS ::

Minimum \$200.00 private bar receipts or \$100.00 bartender fee levied



Bar Arrangements are for a minimum of 40 people, and are to be combined with our Private Dining Dinner or Cocktail Party Menus.

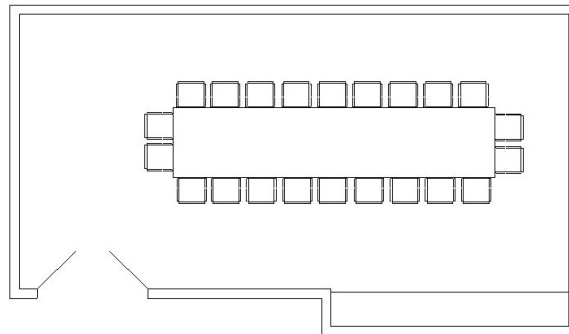
please note :: items and prices subject to change

PRIVATE DINING :: ROOM SETUP OPTIONS

THE BOARDROOM

:: 450 SQ FT ::

Capacity 22

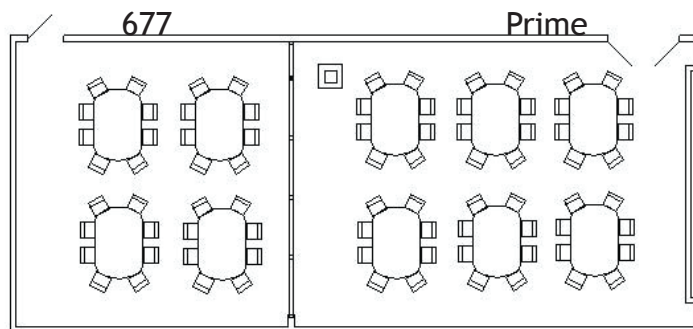


677 AND PRIME ROOMS

:: 530 SQ FT AND 760 SQ FT ::

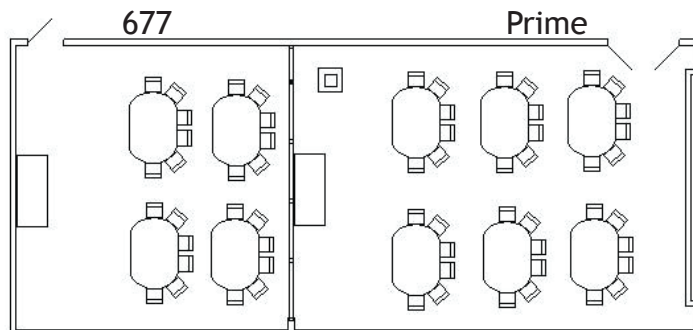
Banquet Style

ROOM	CAPACITY
677	32
Prime	48
Entire Room	88



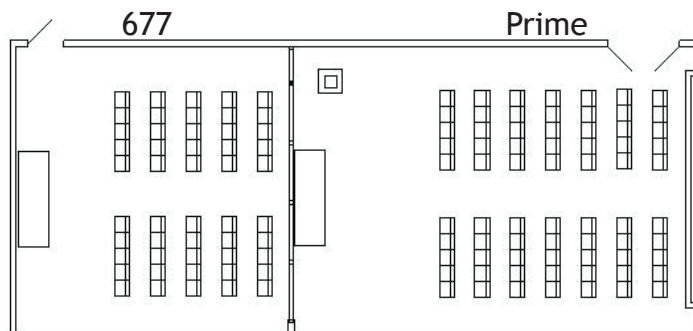
Classroom Style

ROOM	CAPACITY
677	24
Prime	36
Entire Room	66



Theater Style

ROOM	CAPACITY
677	50
Prime	70
Entire Room	150



PRIVATE DINING :: CONFERENCE OPTIONS

Our Boardroom, 677 Room and Prime Room are available for rent to accommodate your next business meeting. The rooms rent at a cost of \$200.00 for a full 8-hour day or \$125.00 for a half-day session. The meeting rooms are set with pads and pencils, pitchers of ice water, glasses and hard candies. In order to accommodate our busy evening a la carte schedule, lunch meetings need to conclude no later than 5:00pm.

AUDIO VISUAL EQUIPMENT

THE BOARDROOM

This small conference room features a Mitsubishi PD5050 high definition plasma TV, with 1368 x 768 resolution. A powerful stereo audio sound system is also provided. The system has a floor box installed with ultra convenient interface cables to connect your laptop computer, document projector, DVD player or camcorder.

(Available inputs in floor jack, computer VGA video with 3.5 millimeters audio cable or composite video with RCA audio inputs.)

Cabinet mounted DVD player also provided including 70 channels of cable TV. System operation is extraordinarily easy to use with wall mounted key pad control system.

PRIME ROOM

This large conference room features state of the art Hitachi PJ-TX100 ceiling projector system, displaying on a motorized 92" 16:9 screen. A powerful stereo audio sound system is also provided. The system has a floor box installed with ultra convenient interface cables to connect your laptop computer, document projector, DVD player or camcorder.

(Available inputs in floor jack, computer VGA video with 3.5 millimeters audio cable or composite video with RCA audio inputs.)

Cabinet mounted DVD player also provided including 70 channels of cable TV. System operation is extraordinarily easy to use with wall mounted key pad control system.

677 ROOM

This conference room features state of the art Hitachi PJ-TX100 ceiling projector system, displaying on a motorized 103" 16:9 screen. A powerful stereo audio sound system is also provided. The system has a floor box installed with ultra convenient interface cables to connect your laptop computer, document projector, DVD player or camcorder.

(Available inputs in floor jack, computer VGA video with 3.5 millimeters audio cable or composite video with RCA audio inputs.)

Cabinet mounted DVD player also provided including 70 channels of cable TV. System operation is extraordinarily easy to use with wall mounted key pad control system.