



## city menu – \$100 per person

### ≈ appetizer ≈

(select one item)

SERVED FOR THE TABLE

rhode island calamari & shrimp

cherry peppers - buttermilk  
green chili aioli and cocktail sauce

crispy flamingo shrimp

crispy - sweet thai chili - garlic aioli

chef lupino's meatballs

prime beef + pork  
vodka sauce - family recipe

### ≈ salad ≈

durant's caesar

romaine - warm croutons

### ≈ entrées ≈

ny strip (12oz)\* <sup>GF</sup>

petite filet mignon (8oz)\* <sup>GF</sup>

shetland island salmon (12oz)\* <sup>GF</sup>

braised - scottish coast

roasted branzino fillet <sup>GF</sup>

lemon butter

vegetarian option available

### ≈ sides matter ≈

(pre-select two items)

SERVED FOR THE TABLE

corn crème brûlée

sweet corn - cream - turbinado sugar

boursin cheese whipped potatoes <sup>GF</sup>

classic fine herb garlic boursin

roasted brussels sprouts <sup>GF</sup>

sea salt - bacon lardon - get these!

### ≈ the sweets ≈

homemade whipped sweet cream

strawberry shortcake

classic vanilla cake - strawberry compote  
fresh strawberries

sorbet <sup>GF</sup>

raspberry - mango

gelato <sup>GF</sup>

chocolate - vanilla

hot tea and coffee service included <sup>GF</sup>

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\*Consuming raw or undercooked meat, shellfish, poultry, fish, eggs may increase your risk of foodborne illness.

Any of these items may be served raw or undercooked or may contain raw or undercooked ingredients.

These items may be cooked to your order. <sup>GF</sup> - *Gluten Friendly* - made with ingredients that do not naturally contain gluten.

Items may not contain less than 20 ppm of gluten as our kitchen is not a gluten free environment.

EST. 1950  
**Durant's**  
STEAKHOUSE

prime menu – \$120 per person

≈ appetizer ≈

(pre-select two items)

SERVED FOR THE TABLE

rhode island  
calamari & shrimp  
cherry peppers - buttermilk  
green chili aioli and cocktail sauce

crispy flamingo shrimp  
crispy - sweet thai chili - garlic aioli

chef lupino's meatballs  
prime beef + pork  
vodka sauce - family recipe

fried deviled eggs  
panko - farm fresh egg  
green chili aioli

≈ salad ≈

blt wedge <sup>GF</sup>

12 month aged shaft's blue cheese  
heirloom cherry tomato - bacon lardon

durant's caesar  
romaine - warm croutons

≈ entrées ≈

ny strip (12oz)\* <sup>GF</sup>

petite filet mignon (8oz)\* <sup>GF</sup>

shetland island salmon (12oz)\* <sup>GF</sup>  
braised - scottish coast

roasted branzino fillet <sup>GF</sup>  
lemon butter

vegetarian option available

≈ sides matter ≈

(pre-select two items)

SERVED FOR THE TABLE

boursin cheese  
whipped potatoes <sup>GF</sup>  
classic fine herb garlic boursin

creamed spinach  
smoked garlic - sweet cream  
artichoke hearts

corn crème brûlée  
sweet corn - cream - turbinado sugar

broccoli <sup>GF</sup>  
sautéed - sea salt - shaved parmesan

roasted brussels sprouts <sup>GF</sup>  
sea salt - bacon lardon - get these!

vodka sauce  
rigatoni - san marzano  
pecorino romano

≈ the sweets ≈

homemade whipped sweet cream  
strawberry shortcake  
classic vanilla cake - strawberry compote  
fresh strawberries

sorbet <sup>GF</sup>  
raspberry - mango

gelato <sup>GF</sup>  
chocolate - vanilla

hot tea and coffee service included <sup>GF</sup>

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# EST. 1950 Durant's STEAKHOUSE

durant's menu – \$135 per person

## ≈ appetizer ≈

(pre-select two items)

SERVED FOR THE TABLE

rhode island  
calamari & shrimp  
cherry peppers - buttermilk  
green chili aioli and cocktail sauce

chef lupino's meatballs  
prime beef + pork  
vodka sauce - family recipe

crispy flamingo shrimp  
crispy - sweet thai chili - garlic aioli

fried deviled eggs  
panko - farm fresh egg  
green chili aioli

## ≈ salad ≈

(pre-select two items)

the chopped <sup>GF</sup>  
romaine - pepperoncinis  
marinated olives - soppressata  
pecorino romano - red wine  
vinaigrette

beefsteak tomato & onion <sup>GF</sup>  
classic thick cut - sea salt  
cracked pepper - champagne vinaigrette  
shaft's blue cheese crumbles

durant's caesar  
romaine - warm croutons

blt wedge <sup>GF</sup>  
12 month aged shaft's blue cheese  
heirloom cherry tomato  
bacon lardon

## ≈ entrées ≈

ny strip (12oz)\* <sup>GF</sup>

petite filet mignon (8oz)\* <sup>GF</sup>

shetland island salmon (12oz)\* <sup>GF</sup>  
braised - scottish coast

roasted branzino fillet <sup>GF</sup>  
lemon butter

vegetarian option available

## ≈ sides matter ≈

(pre-select two items)

SERVED FOR THE TABLE

durant's  
scaloped potatoes <sup>GF</sup>  
mornay sauce - young gouda  
gruyère - crusted edges  
  
boursin cheese  
whipped potatoes <sup>GF</sup>  
classic fine herb garlic boursin  
  
roasted brussels sprouts <sup>GF</sup>  
sea salt - bacon lardon - get these!  
  
corn crème brûlée  
sweet corn - cream - turbinado sugar

broccoli <sup>GF</sup>  
sautéed - sea salt - shaved parmesan  
  
creamed spinach  
smoked garlic - sweet cream  
artichoke hearts  
  
vodka sauce  
rigatoni - san marzano  
pecorino romano  
  
macaroni & cheese  
boursin cheese + 9 month aged  
sharp white cheddar

## ≈ the sweets ≈

homemade whipped sweet cream  
strawberry shortcake  
classic vanilla cake - strawberry compote  
fresh strawberries

durant's ultimate warm crumble  
cinnamon - roasted bartlett pears  
vanilla gelato - crisp crumble topping

sorbet <sup>GF</sup>  
raspberry - mango

gelato <sup>GF</sup>  
chocolate - vanilla

hot tea and coffee service included <sup>GF</sup>

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EST. 1950  
**Durant's**  
 STEAKHOUSE

mid-town menu – \$150 per person

≈ appetizer ≈

(pre-select two items)

SERVED FOR THE TABLE

- |                                                                                                          |                                                                             |
|----------------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------|
| rhode island<br>calamari & shrimp<br>cherry peppers - buttermilk<br>green chili aioli and cocktail sauce | chef lupino's meatballs<br>prime beef + pork<br>vodka sauce - family recipe |
| crispy flamingo shrimp<br>crispy - sweet thai chili - garlic aioli                                       | steak tartare américaine*<br>deviled egg mousse<br>grilled sourdough bread  |
| fried deviled eggs<br>panko - farm fresh egg<br>green chili aioli                                        | jumbo lump crab cake*<br>old bay seasoning<br>buttered bread crumbs         |

≈ salad ≈

(pre-select two items)

- |                                                                                                                                     |                                                                                                                                                  |
|-------------------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------|
| the chopped <sup>GF</sup><br>romaine - pepperoncinis<br>marinated olives - soppressata<br>pecorino romano - red wine<br>vinaigrette | beefsteak tomato & onion <sup>GF</sup><br>classic thick cut - sea salt<br>cracked pepper - champagne vinaigrette<br>shaft's blue cheese crumbles |
| durant's caesar<br>romaine - warm croutons                                                                                          | blt wedge <sup>GF</sup><br>12 month aged shaft's blue cheese<br>heirloom cherry tomato<br>bacon lardon                                           |

≈ entrées ≈

(pre-select six items)

- |                                                                                         |                                      |                                                                                                  |
|-----------------------------------------------------------------------------------------|--------------------------------------|--------------------------------------------------------------------------------------------------|
| ny strip (12oz)* <sup>GF</sup>                                                          | filet mignon (12oz)* <sup>GF</sup>   | wild caught hokkaido island<br>sea scallops* <sup>GF</sup><br>chardonnay lemon butter - sea salt |
| bone-in iberico pork chops* <sup>GF</sup><br>double cut - heritage breed southern spain | bone-in ribeye (22oz)* <sup>GF</sup> | roasted branzino fillet <sup>GF</sup><br>lemon butter                                            |
| shetland island salmon* <sup>GF</sup><br>braised - scottish coast                       | vegetarian option available          |                                                                                                  |

≈ sides matter ≈

(pre-select three items)

SERVED FOR THE TABLE

- |                                                                                                       |                                                                           |
|-------------------------------------------------------------------------------------------------------|---------------------------------------------------------------------------|
| durant's<br>scalloped potatoes <sup>GF</sup><br>mornay sauce - young gouda<br>gruyère - crusted edges | broccoli <sup>GF</sup><br>sautéed - sea salt - shaved parmesan            |
| boursin cheese<br>whipped potatoes <sup>GF</sup><br>classic fine herb garlic boursin                  | corn crème brûlée<br>sweet corn - cream - turbinado sugar                 |
| roasted brussels sprouts <sup>GF</sup><br>sea salt - bacon lardon - get these!                        | sautéed mushroom caps <sup>GF</sup><br>cremini - thyme - garlic - parsley |
| vodka sauce<br>rigatoni - san marzano<br>pecorino romano                                              | creamed spinach<br>smoked garlic - sweet cream<br>artichoke hearts        |
|                                                                                                       | macaroni & cheese<br>boursin cheese + 9 month aged<br>sharp white cheddar |

≈ the sweets ≈

(pre-select two items)

- |                                                                                                                             |                                                                                                                                |
|-----------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|
| homemade<br>whipped sweet cream<br>strawberry shortcake<br>classic vanilla cake<br>strawberry compote<br>fresh strawberries | 11 layer chocolate cake <sup>GF</sup><br>dark chocolate<br>chocolate mascarpone mousse<br>cold marinated chambord blackberries |
| classic new york style<br>cheesecake<br>homemade raspberry purée                                                            | sorbet <sup>GF</sup><br>raspberry - mango                                                                                      |
|                                                                                                                             | gelato <sup>GF</sup><br>chocolate - vanilla                                                                                    |

hot tea and coffee service included <sup>GF</sup>

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# EST. 1950 Durant's STEAKHOUSE

## chef's menu – \$170 per person

### appetizer

SERVED FOR THE TABLE (pre-select one item)

iced seafood tower to include:  
colossal shrimp cocktail <sup>GF</sup>  
maine lobster cocktail <sup>GF</sup>  
fresh oysters\* <sup>GF</sup>  
east coast + west coast  
champagne mignonette  
iced norwegian  
king crab legs <sup>GF</sup>  
served with  
house-made cocktail sauce  
drawn butter - atomic horseradish  
creamy mustard

rhode island calamari & shrimp  
cherry peppers - buttermilk  
green chili aioli and cocktail sauce  
crispy flamingo shrimp  
crispy - sweet thai chili - garlic aioli  
chef lupino's meatballs  
prime beef + pork - vodka sauce - family recipe  
fried deviled eggs  
panko - farm fresh egg - green chili aioli  
steak tartare américaine\*  
deviled egg mousse - grilled sourdough bread  
jumbo lump crab cake\*  
old bay seasoning - buttered bread crumbs

### salad

(pre-select two items)

the chopped <sup>GF</sup>  
romaine - pepperoncinis - marinated olives  
soppressata - pecorino romano red wine vinaigrette  
beefsteak tomato & onion <sup>GF</sup>  
classic thick cut - sea salt - cracked pepper  
champagne vinaigrette - shaft's blue cheese crumbles  
blt wedge <sup>GF</sup>  
12 month aged shaft's blue cheese  
heirloom cherry tomato - bacon lardon  
durant's caesar  
romaine - warm croutons

### entrées

(pre-select six items)

ny strip (12oz)\* <sup>GF</sup>  
bone-in iberico pork chops\* <sup>GF</sup>  
double cut - heritage breed southern spain  
shetland island salmon\* <sup>GF</sup>  
braised - scottish coast  
filet mignon (12oz)\* <sup>GF</sup>  
roasted branzino fillet <sup>GF</sup>  
lemon butter  
vegetarian option available  
bone-in ribeye (22oz)\* <sup>GF</sup>  
chilean sea bass\* <sup>GF</sup>  
braised - chardonnay - sea salt - cracked pepper  
wild caught hokkaido island sea scallops\* <sup>GF</sup>  
chardonnay lemon butter - sea salt

### sides matter

(pre-select three items)

SERVED FOR THE TABLE

durant's  
scalloped potatoes <sup>GF</sup>  
mornay sauce - young gouda  
gruyère - crusted edges  
boursin cheese  
whipped potatoes <sup>GF</sup>  
classic fine herb garlic boursin  
roasted brussels sprouts <sup>GF</sup>  
sea salt - bacon lardon - get these!  
vodka sauce  
rigatoni - san marzano  
pecorino romano  
broccoli <sup>GF</sup>  
sautéed - sea salt - shaved parmesan  
corn crème brûlée  
sweet corn - cream - turbinado sugar  
sautéed mushroom caps <sup>GF</sup>  
cremini - thyme - garlic - parsley  
creamed spinach  
smoked garlic - sweet cream  
artichoke hearts  
macaroni & cheese  
boursin cheese + 9 month aged  
sharp white cheddar

### the sweets

(pre-select two items)

homemade  
whipped sweet cream  
strawberry shortcake  
classic vanilla cake  
strawberry compote  
fresh strawberries  
11 layer chocolate cake <sup>GF</sup>  
dark chocolate  
chocolate mascarpone mousse  
cold marinated chambord blackberries  
sorbet <sup>GF</sup>  
raspberry - mango  
gelato <sup>GF</sup>  
chocolate - vanilla

hot tea and coffee service included <sup>GF</sup>

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