

EST. 1950

# Durant's

STEAKHOUSE

## 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)\* GF

#### petite filet mignon (8oz)\* GF

#### shetland island salmon (12oz)\* GF

braised - scottish coast

#### roasted branzino fillet GF

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 GF

classic fine herb garlic boursin

#### roasted brussels sprouts GF

sea salt - bacon lardon - get these!

### ~~ the sweets ~~

#### homemade whipped sweet cream

#### strawberry shortcake

classic vanilla cake - strawberry compote

fresh strawberries

#### sorbet GF

raspberry - mango

#### gelato GF

chocolate - vanilla

hot tea and coffee service included GF

All prices are subject to 8.05% tax, 4% administrative fee and an 20% gratuity. Prices are subject to change without notice.

\*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. *GF - 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.

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# 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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# 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

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 ~~

(pre-select two items)

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

durant's caesar  
romaine - warm croutons

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

### ~~ 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  
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!

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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# Durant's

STEAKHOUSE

## mid-town menu – \$150 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
- fried deviled eggs
- panko - farm fresh egg
- green chili aioli

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

### entrées

(pre-select six items)

filet mignon (12oz)\* <sup>GF</sup>

wild caught hokkaido island

sea scallops\* <sup>GF</sup>

chardonnay lemon butter - sea salt

bone-in ribeye (22oz)\* <sup>GF</sup>

roasted branzino fillet <sup>GF</sup>

lemon butter

vegetarian option available

### 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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# Durant's

STEAKHOUSE

chef's menu – \$170 per person

~~ appetizer ~~

SERVED FOR THE TABLE

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

(pre-select one item)

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

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

~~ 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

(pre-select six items)

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

~~ entrées ~~

(pre-select two items)

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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