

KNIFE

— ITALIAN STEAK —

PRIVATE DINING ROOM MENU

2026

Offerings reflect the Chef's ongoing menu evolution and may vary accordingly.

LUNCH

2026

LUNCH MENU 1

\$76++ per guest, plus 27% taxable service charge and 8.25% tax.

SALADS & SIDES

choice of

TRADITIONAL CESAR SALAD *G, D*

focaccia crouton, meyer caesar dressing, parmesan reggiano, white anchovy

CAPRESE *G, D*

imported burrata cheese, heirloom tomato, baby rocket, basil oil, aged balsamic

SPECIALTY ENTRÉES

choice of

THE BURGER *G, D*

dry aged Beef, fried Prosciutto, truffle aioli, sesame brioche bun

MAINE LOBSTER ROLL *G, S, D*

house-made brioche roll, buttered poached lobster, caviar, fine herbs

SPAGHETTI CACIO E PEPE *G, D*

house-made spaghetti, pecorino romano cheese, fresh black pepper, beurre monte

DESSERT

choice of

VANILLA CRÈME BRÛLÉE *D*

COFFEE TIRAMISU *D, G*

LUNCH MENU 2

\$105++ per guest, plus 27% taxable service charge and 8.25% tax.

SALADS & SIDES

choice of

TRADITIONAL CESAR SALAD *G, D*

focaccia crouton, meyer caesar dressing, parmesan reggiano, white anchovy

LOBSTER COBB *S*

talyse Farm, avocado, maine lobster, soft egg, boursin ranch

VEAL MEATBALLS

veal, pork, spicy marinara, fried basil house-made ricotta cheese, parmesan cheese

SPECIALTY ENTRÉES

choice of

FILLET STEAK FRITE *D*

6 oz. tenderloin, pomme frite, mixed salad, green peppercorn sauce

FAROE ISLAND SALMON

chanterelle, wild mushroom

JOYCE FARM CHICKEN

triple cream mash, spring vegetable, forestiere sauce

DESSERT

choice of

VANILLA CRÈME BRÛLÉE *D*

COFFEE TIRAMISU *D, G*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Some of the menu items contain nuts and other allergens.

DINNER

2026

DINNER OFFERINGS

\$195++ per guest, plus 26% taxable service charge and 8.25% tax.

SALADS & SIDES

choice of

TRADITIONAL CESAR SALAD

baby gem, aged parmesan, herbs crusted focaccia, white anchovies

LAS COLINAS SALAD

local mixed green, bleu d 'aoste, caramelized pecan, grapes, malt vinaigrette

ADDITIONS - *Must have a minimum of 72 hours prior notice to include with menu

choice of

CLASSIC SHRIMP COCKTAIL + 22

cocktail sauce, horseradish

MUSSEL + 23

heirloom tomato broth, tarragon, grilled ciabatta

VEAL MEATBALLS + 25

veal, pork, spicy marinara, fried basil house-made ricotta cheese, parmesan cheese

PARAMOUNT OSCETRA CAVIAR + 105

chive & shallot crème fraîche blinis

SEAFOOD TOWER + 135

½ whole lobster, 6 jumbo shrimp, 8 east coast oyster, 6 jonah crab cocktail, 6 PEI mussel traditional cocktail, fresh grated horseradish, rose pink peppercorn sauce

add caviar + 95

SPECIALTY ENTRÉES

choice of

8 OZ. FILET MIGNON

mashed potato, poached green Asparagus, red wine sauce

FAROE ISLAND SALMON

chanterelle, wild mushroom

JOYCE FARM CHICKEN

triple cream mash, spring vegetable, forestiere sauce

ADDITIONS - *Must have a minimum of 72 hours prior notice to include with menu

choice of

DOVER SOLE + 58

beurre Meniere, fried caper, lemon

20 OZ. BONE IN RIBEYE – DRY AGED 60 DAYS + 130

SPAGHETTI CACIO E PEPE + 32 *G, D, V*
beurre monte, pecorino, herbed breadcrumbs

RIGATONI + 36 *G, D*
spicy italian sausage, sauce pomodoro

WAGYU
6 oz japanese a5 striploin + 98
12 oz australian w black striploin + 115

DESSERT

choice of

NOTTE SICILIANA
manjari 66% dark chocolate, blood orange gelee, olive oil pistachio cake, white chocolate cremeux, white chocolate rumble, fresh blood orange components

NUVOLA DI RICOTTA
ricotta citrus cheesecake, honey cremeux, meyer lemon crumble, candied orange, whipped cream

ADDITIONS - **Must have a minimum of 72 hours prior notice to include with menu*

DESSERT CART + 35 PER GUEST
5 options chef's choice of italian delights

ENHANCEMENTS & LIVE STATIONS

**Must have a minimum of 72 hours prior notice to include with menu*

CHEESE CART + 21 PER GUEST

international and domestic cheeses with accompaniments

USDA PRIME SLOW ROASTED BEEF TENDERLOIN STATION + 75 PER GUEST

expertly carved and presented with a refined selection of artisan mustards, boutique salts, and premium sauces.

NATIVE OYSTER BAR + 40 PER GUEST

a curated selection of PEI and native oysters, freshly shucked to order and elegantly presented with an array of accompaniments, including artisanal vinegars, tabasco, fresh lemon, and refined condiments.

LIVE PASTA STATION + 45 PER GUEST

an elegant presentation of freshly hand-crafted pasta, served tableside from a parmesan wheel. featuring radiatori and spaghetti paired with your choice of classic sauces—Cacio e Pepe or Pomodoro—accompanied by a curated selection of condiments, including aged parmesan, pecorino, boutique oils, red pepper flakes, and artisanal salts.

CHEF LED PIZZA MAKING CLASS + 50 PER GUEST

Discover the secrets behind crafting the perfect dough, balancing flavors, and achieving a flawless bake—all in an intimate, hands-on setting.

WINE TASTING & PAIRING + 85 PER GUEST

Led by our sommelier. This experience features an exclusive selection of premium wines paired with chef-crafted gourmet bites, complemented by expert insights into tasting techniques, nuanced flavor profiles, and the art of pairing—all in an intimate, refined setting.

RECEPTION OFFERINGS

SMALL BITES

\$10 per piece

RISOTTO MILANESE ARANCINI

PETITE BEEF CARPACCIO CROSTINI

PROSCIUTTO & TUSCAN MELON

OYSTER & MIGNONETTE

MOZZARELLA FRITTA

CRISPY TRUFFLE POLENTA CAKE

PIZZA

MARGHERITA | 24

MEAT LOVER | 32

Italian sausage, meatball, pepperoni, prosciutto

ROMA | 30

Soprassota, hot honey, arugula, sun dried tomato, ricotta, feta, mascarpone