



## PRHYME PRIVATE DINING MENUS

Please enjoy your special occasion with us,  
in one of our three private rooms  
[ruby@prhymetulsa.com](mailto:ruby@prhymetulsa.com) or call us at (918) 794-7700

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### **Private room amenities include:**

Complete privacy  
Music selections at your convenience  
Large format television with HDMI connections for presentations  
Professional Personal Service  
Chef Created Plated Menus & Hors d'Oeuvres

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**Proprietor Chef – Justin Thompson**

General Manager – Ryan Kociszewski

Chef de Cuisine – Fernando Flores



## PRHYME PRIVATE DINING MENU OPTIONS

per person, does not include tax, gratuity, or applicable private dining fees.  
all menus served with fresh Farrell Bread & Bakery bread & herbed butter and water.  
iced tea and soft drinks included upon request



### HORS D'OEUVRES - VARIES

CLASSIC STEAKHOUSE MENU - 69

GRAND ENDEAVORS MENU - 87

ULTIMATE PRHYME MENU - 115

BOARD LUNCHEON - 35

EXECUTIVE LUNCHEON - 55

INDULGENCES - VARIES





◇>|———— **HORS D'OEUVRES** ————|<<◇

priced per piece, minimum 15 pieces, passed or served on platters

INDIVIDUAL SHRIMP COCKTAIL – gin cocktail sauce – 4

FRIED ESCARGOT – herbed lemon aioli – 2

BITE SIZED LUMP CRAB CAKES – garlic aioli – 4

TENDERLOIN TARTARE – parmesan crisp – 6

AHI POKE TACOS – avocado mousse – 4

LAMB CHOP LOLLIES – veal demi-glace – 6

LOBSTER TACOS – sriracha crème – 5

SHAVED PRIME RIB CROSTINI – horseradish sauce – 3

CLASSIC BRUSCHETTA POMODORO – fresh basil, crostini – 2

BLT BITE – pork belly, tomato jam, endive – 3

◇>|———— **PRHYME PLATTERS** ————|<<◇

priced per person

CHEESE & CHARCUTERIE – chef's selection of cured meats & cheeses,  
accompaniments, crostini – 7

IN HOUSE MADE CAPRESE – fresh mozzarella & burrata, extra virgin olive oil, maldon salt,  
fresh basil, crostini & bread – 5

COCKTAIL PLATTER – shrimp cocktail, jumbo lump blue crab,  
fresh oysters, gin cocktail sauce, lemon – 11



## CLASSIC STEAKHOUSE MENU

This menu features some of our favorites from the classic steakhouse experience



### STARTER

choice of:

- SWEET CORN SOUP – roasted corn, bell pepper confetti
- CLASSIC CAESAR SALAD – roasted garlic & whole grain mustard dressing, parmesan crisp, white anchovies, rye croutons

### ENTRÉE

choice of:

- PAN SEARED KING SALMON – sautéed brussels sprout leaves, lump blue crab, crispy sweet potato hay
- STUFFED BREAST OF CHICKEN – goat cheese cream, rosemary, dijon riesling reduction
- 6 oz PRIME TENDERLOIN FILET – herbed butter, veal demi-glace

### SIDES

choose two, served family style

- GARLIC SMASHED POTATOES
- PRHYME POTATO GRATIN
- HARICOTS VERTS
- BACON BUTTER BRUSSEL SPROUTS
- SAUTÉED MUSHROOMS

### DESSERT

choose one for your guests

- PRHYME CHOCOLATE PIE – oreo crust, dark chocolate mousse, chocolate crumble, chocolate whipped cream
- CHANTILLY CHEESECAKE – topped with your choice of chocolate ganache & pistachios, or mixed berries & shaved white chocolate



## GRAND ENDEAVORS MENU

This menu features some of our favorite PRHYME dishes



### APPETIZERS

select two options from our hors d'oeuvres menu  
for either passed or platter service upon guests arrival

### STARTER

choice of:

- SEAFOOD BISQUE – blue crab, roasted mirepoix, sherry crème fraîche
- CLASSIC CAESAR SALAD – roasted garlic & whole grain mustard dressing,  
parmesan crisp, white anchovies, rye croutons
- CENTER-CUT ICEBERG SALAD – grape tomato, cucumber, crispy onion hay,  
bacon, blue cheese dressing

### ENTRÉE

choice of:

- BROILED NEW ZEALAND LAMB CHOPS – mint chimichurri
- PAN SEARED KING SALMON – sautéed brussels sprout leaves,  
lump blue crab, crispy sweet potato hay
- 8 oz PRIME TENDERLOIN FILET – herbed butter, veal demi-glace

### SIDES

choose three, served family style

- GARLIC SMASHED POTATOES
- PRHYME POTATO GRATIN
- HARICOTS VERTS
- BACON BUTTER BRUSSEL SPROUTS
- SAUTÉED MUSHROOMS

### DESSERT

choose one for your guests

- PRHYME CHOCOLATE PIE – oreo crust, dark chocolate mousse, chocolate crumble,  
chocolate whipped cream
- CHANTILLY CHEESECAKE – topped with your choice of chocolate ganache & pistachios,  
or mixed berries & shaved white chocolate



## ULTIMATE PRHYME MENU

This menu features the very best of PRHYME's menu selections



### APPETIZERS

Choose one PRHYME Platter or two Hors d'Oeuvres

### SOUP

SWEET CORN SOUP – roasted corn, bell pepper confetti

### SALAD

choice of:

CLASSIC CAESAR SALAD – roasted garlic & whole grain mustard dressing,  
parmesan crisp, white anchovies, rye croutons

CENTER-CUT ICEBERG SALAD – grape tomato, cucumber, crispy onion hay,  
bacon, blue cheese dressing

### ENTRÉE

choice of:

16 oz PRIME RIB-EYE – herbed butter, veal demi-glace

12 oz PRIME TENDERLOIN FILET – herbed butter, veal demi-glace

BUTTER POACHED LOBSTER TAIL – beurre monte, lemon

STUFFED BREAST OF CHICKEN – goat cheese cream, rosemary, dijon riesling reduction

### SIDES

choose three, served family style

GARLIC SMASHED POTATOES

PRHYME POTATO GRATIN

HARICOTS VERTS

BACON BUTTER BRUSSEL SPROUTS

SAUTÉED MUSHROOMS

### DESSERT

PRHYME CHOCOLATE PIE – oreo crust, dark chocolate mousse,  
chocolate crumble, chocolate whipped cream



## BOARD LUNCHEON

classic indulgent steakhouse lunch



### STARTER

choice of:

**SWEET CORN SOUP** – roasted corn, bell pepper confetti

**CLASSIC CAESAR SALAD** – roasted garlic & whole grain mustard dressing,  
parmesan crisp, white anchovies, rye croutons

### ENTRÉE

choice of:

**STUFFED BREAST OF CHICKEN** – goat cheese cream, rosemary, dijon riesling reduction

**PRHYME MEATLOAF** – PRHYME steak sauce

**PRIME HAMBURGER STEAK** – bleu cheese, crispy onion hay

all entrées accompanied by

**GARLIC SMASHED POTATOES & HARICOTS VERTS**

### DESSERT

choose one for your guests

**PRHYME CHOCOLATE PIE** – oreo crust, dark chocolate mousse, chocolate crumble,  
chocolate whipped cream

**CHANTILLY CHEESECAKE** – topped with your choice of chocolate ganache & pistachios,  
or mixed berries & shaved white chocolate



## EXECUTIVE LUNCHEON

when you need to impress during lunch



### STARTER

choice of:

- SEAFOOD BISQUE – blue crab, roasted mirepoix, sherry crème fraîche
- CLASSIC CAESAR SALAD – roasted garlic & whole grain mustard dressing, parmesan crisp, white anchovies, rye croutons
- CENTER-CUT ICEBERG SALAD – grape tomato, cucumber, crispy onion hay, bacon, blue cheese dressing

### ENTRÉE

choice of:

- PAN SEARED KING SALMON – crispy sweet potato hay
- STUFFED BREAST OF CHICKEN – goat cheese cream, rosemary, dijon riesling reduction
- PRIME TENDERLOIN MEDALLIONS – béarnaise

all entrées accompanied by  
GARLIC SMASHED POTATOES & HARICOTS VERTS

### DESSERT

choose one for your guests

- PRHYME CHOCOLATE PIE – oreo crust, dark chocolate mousse, chocolate crumble, chocolate whipped cream
- CHANTILLY CHEESECAKE – topped with your choice of chocolate ganache & pistachios, or mixed berries & shaved white chocolate





## INDULGENCES

add any of the following options for an additional fee

- FOIE GRAS BUTTER – 8
- BONE MARROW BUTTER – 6
- BLEU CHEESE CRUST & CRISPY ONIONS – 6
- OSCAR STYLE – blue crab, bearnaise – 16
- 5 oz LOBSTER CROWN – 35

## CAVIAR

priced by the ounce, served with accompaniments & blini

- AMERICAN PADDLEFISH – 60
- CALIFORNIA WHITE STURGEON – 110
- RUSSIAN OSETRA – 160