

Dear Friends,

We hope you are well and staying healthy in these uncertain times. Given the guidelines established by our Mayor concerning the Covid-19 outbreak, we wanted to reach out to all of our guests and let you know what we will be offering during this time.

1. We are partnering with DoorDash, Postmates and Grubhub to offer to-go orders daily from 4:00 pm until 9:00 PM. We will offer to-go orders Monday – Saturday during the closure period. Orders prepared for delivery will be prepared with extra care, including using fresh gloves for every order and sanitizing between orders.
2. We will also offer curbside pickup at the restaurant. Orders can be placed via telephone (405.607.6787) and will be delivered to your car at the front door curb.
3. In addition to curbside pickup we are also offering bottles of wine to-go. Our wine list can be found on our website at www.opusprimesteakhouse.com . Bottles of wine will be discounted 25% from the listed menu prices.
4. Gift cards are also available for purchase and will be discounted by 25%. These gift cards can either be mailed to your address or can be picked up curb side.
5. We are offering a “Chef to You” program during the closure period. As a part of this program one of our Chefs would come to your location and prepare a meal for your group. The meal would be ordered via telephone (405.607.6787), delivered to your location, and prepared on-site. The fee for this service is \$250 on top of the price of the food ordered. 24-hour advance notice is required for this booking.
6. We are offering trimmed raw meats and fish for curbside pickup. A selection of offerings can be found on our website at www.opusprimesteakhouse.com . We can also custom cut steaks and fish to your specifications. Please call the restaurant for more details.
7. We are offering both on-site and off-site catering. For on-site catering, we are limiting seating to our private rooms with a maximum of 40 diners per evening. We have three private catering spaces with maximums of 12, 28, and 40 guests. Private catering events must be coordinated with the restaurant and require a minimum purchase of \$750 and 24 hours’ notice. For on-site catering, safety will always be our number one priority and rest assured we will take extra precautionary steps during this time, including the use of single-use gloves and sanitizing doors and menus between uses. For off-site catering, our menu can be found on our website at www.opusprimesteakhouse.com . Off-site catering orders require a minimum order of \$750 and a minimum of 24 hours’ notice. There will also be a set-up and delivery fee of \$100 on off-site catering orders.
8. We are not accepting any walk-in or standard reservations during the mandated closure period. We will follow state and city guidelines and re-open as soon as the closure is lifted.