PRIME & PROVISIONS

New Year's Eve
TASTING MENU

$135 per person*

**exclusive of tax & gratuity*

First Course
choice of

HOUSE-FLARED THICK-CUT BACON
black pepper, michigan maple syrup, dark chocolate

LUMP BLUE CRAB CAKE
dijon mustard sauce, charred lemon

SHRIMP COCKTAIL
official cocktail sauce, mustard aioli

add

½ DOZEN OYSTERS 25.
SHELLFISH TOWER 45. PER PERSON

Second Course
choice of

WEDGE SALAD
thick cut bacon, blue cheese, tomato, red onion, scallion

CLAM CHOWDER
crispy potato, chives, oyster cracker

Entree
choice of

7OZ PETITE-CUT FILET MIGNON*
whole roasted garlic

SALMON VESUVIO*
crispy potatoes, english peas, white wine, roasted garlic

ROASTED HALF CHICKEN
heirloom carrots, roasted garlic salsa verde, brown butter drippings

RED WINE BRAISED SHORT RIB
shallot reduction, caramelized cippolini, baby carrots, creamy polenta

substitute

Delmonico Ribeye *30.*

Kansas City Strip *40.*

Dry-Aged Bone-In Ribeye *50.*

Enhancements

béarnaise 6 | au poivre 6 | truffle butter 9 | shrimp 3 pc. 25 | lobster tail 36 | king crab oscar MP

CRUSTS 7: *parmesan | horseradish | blue cheese*

Escorts To The Above 15.

PROPERLY WHIPPED POTATOES

DECADENT MACARONI & CHEESE

CREAMED SPINACH

SAUTEED BROCCOLI

ROASTED WILD MUSHROOMS

COLOSSAL ONION RINGS

PARMESAN CHEDDAR POTATO GRATIN

Dessert
choice of

BANANA CREAM PIE
caramel sauce, banana chips

CHOCOLATE CARAMEL CAKE
caramel sauce, coffee whipped cream

COCONUT LECHE CAKE
toasted coconut pudding, lime zest

ASSORTED SORBETS

Linz Heritage Angus
Superior Farms
Miller's Amish Farms

An 18% gratuity will be included for parties of 6 or more in your final bill.
A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

**Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness.*