

Luxury Bites 14.99

WAGYU PAVÉ
hand-cut beef tartare,
crispy potato, black truffle

LOBSTER
CROQUETTE
brown butter hollandaise, smoked trout roe

KALUGA CAVIAR
POTATO SKIN
bacon, crème fraîche, aged cheddar GF

First Course

bread service available upon request

CHILLED SEAFOOD

SHELLFISH TOWER
ginger mignonette, official cocktail sauce, meyer lemon mustard sauce*
for two or more 45.99 per guest GF

TUNA TARTARE*
wasabi ponzu,
chili crunch,
wonton crisp 24.99

SHRIMP COCKTAIL
official cocktail sauce,
mustard aioli GF 26.99

FRESH OYSTERS*
east coast or west coast GF
25.99 half dozen / 49.99 dozen

CHILLED HALF
MAINE LOBSTER
olio verde olive oil,
lemon GF MP.

ROASTED OYSTERS
parmesan garlic butter, calabrian chili,
grilled lemon 28.99

ROASTED
BONE MARROW
red onion marmalade,
parsley salad, toasted sourdough 27.99

STEAK TARTARE
prime beef, shallot, caper, dijon,
quail egg, sourdough 24.99

LUMP BLUE CRAB CAKE
dijon mustard sauce 34.99

TABLESIDE-FLARED
BACON
thick cut bacon, black pepper,
michigan maple syrup,
dark chocolate 22.99

BURRATA
roasted cherry tomatoes, fennel pistou,
truffle balsamic VG 23.99

DUCKS IN A BLANKET
duck sausage, foie gras, stone ground honey mustard, crispy puff pastry 17.99



OSETRA
CAVIAR
SERVICE

traditional
accoutrements,
warm blinis

30g 85.99

50g 105.99

Second Course

SOUPS
& SALADS

NEW ENGLAND
CLAM CHOWDER 15.99

FRENCH ONION SOUP
parmesan crouton 14.99

LUMP CRAB CAESAR
little gem, garlic parmesan breadcrumbs 24.99

WEDGE
baby iceberg lettuce, thick-cut bacon,
hook's gorgonzola, cucumber,
purple onion, tomato GF 21.99

PRIME CHOPPED
thick-cut bacon, egg, blue cheese,
pepperoncini, red onion,
cherry tomato, romaine lettuce GF 19.99

POACHED SHELLFISH SALAD
lobster, shrimp, roasted corn,
feta, avocado, cherry tomatoes,
iceberg lettuce 38.99

Third Course

STEAK GF

Prime & Provisions' mission is to source the absolute best beef available. We proudly serve 100% All Natural Linz Heritage Black Angus Beef. Lightly finished with Wisconsin grass-fed butter. Humanely raised, no hormones or antibiotics.

28 DAY WET-AGED

16oz NY STRIP* 79.99

34oz TOMAHAWK* 220.99

HAND-CUT FILET MIGNON*
10oz signature-cut 69.99

7oz petite-cut 59.99 • 16oz bone-in 85.99

16oz DELMONICO RIBEYE 77.99

45 DAY DRY-AGED

36oz CENTER-CUT
PORTERHOUSE* 189.99

18oz BONE-IN KANSAS CITY STRIP* 89.99

16oz NEW YORK STRIP* 85.99

22oz BONE-IN RIBEYE* 99.99

Enhancements

béarnaise 5.99 | au poivre 5.99 | truffle butter 8.99 | shrimp 3 pc. 26.99 | lobster tail 35.99 | king crab oscar MP • CRUSTS: parmesan | horseradish | blue cheese 6.99

A5 Japanese Wagyu Beef

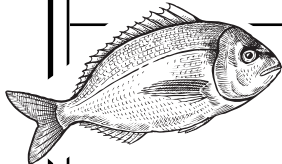
All Wagyu is priced by 4 ounce serving portions.

OMI PRINCESS Ribeye 190.99
prefecture: SHIGA

SANUKI OLIVE FED New York Strip 165.99
prefecture: KAGAWA

HOKKAIDO Beef Tenderloin 140.99
prefecture: HOKKAIDO

inquire to see our wagyu card



SEARED
SCALLOPS
smoked chili butter,
fennel salad, oregano,
crispy shallots 59.99

SALMON VESUVIO*
crispy potatoes,
english peas, white wine,
roasted garlic 45.99

DOVER SOLE
tomato, caper & olive relish,
champagne caviar
buerre blanc GF MP.

ALASKAN KING CRAB LEGS
1/2 pound • 1 pound MP. GF
presented chilled with meyer lemon
mustard sauce or quickly steamed
with grass-fed drawn butter

ADDITIONAL OPTIONS

CHARRED
ROMANESCO "STEAK"*
pepita mole, carrot purée,
salsa verde, golden raisins GF VG 29.99

TOMAHAWK
LAMB CHOPS
lamb jus, roasted garlic
GF 72.99

ROASTED
HALF CHICKEN
heirloom carrots, roasted garlic salsa verde,
brown butter drippings GF 42.99

28oz DOUBLE CUT
BERKSHIRE PORK
blackberry mostarda,
crispy artichokes GF 42.99

Escorts to the Above 15.99

SAUTÉED BROCCOLI
1st press olive oil, lemon, sea salt GF VG

CHARRED SWEET CORN
parmesan cream, lime, cilantro

ROASTED WILD MUSHROOMS
 Worcestershire glaze GF VG

DECADENT MACARONI & CHEESE VG

ROASTED BRUSSELS SPROUTS
elephant garlic, crispy bacon

CREAMED SPINACH VG

COLOSSAL ONION RINGS VG
spicy buttermilk ranch

PROPERLY WHIPPED POTATOES
horseradish parmesan crust VG

PARMESAN CHEDDAR
POTATO GRATIN GF VG

BRÛLÉED SWEET POTATO
cinnamon, cajeta butter GF VG

Linz Heritage Angus
Miller Amish Farms
Superior Farms

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

An 18% service charge will automatically be added to all parties of 6 or more and all checks started after 9pm.

GF: gluten friendly VG: vegetarian

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.