

---

*First Course*


---

<b>FRIED CHICKEN FOR THE TABLE</b> chili bourbon maple drizzle .....	17. / 28.
<b>SHRIMP COCKTAIL</b> official cocktail sauce, mustard aioli, 2pc .....	25.
<b>FRESH OYSTERS*</b> east coast or west coast .....	18. half dozen / 34. dozen
<b>HOUSE-FLARED THICK-CUT BACON</b> black pepper, michigan maple syrup, dark chocolate .....	17.
<b>TUNA CRUDO*</b> togarashi crust, ginger ponzu, marinated chiles, fried shallot, frisee .....	21.
<b>AVOCADO TOAST</b> whole grain wheat, cherry tomato, arugula, hard cooked egg, hot honey, apple saba.....	15.
<b>SHELLFISH TOWER</b> ginger mignonette, official cocktail sauce, meyer lemon mustard sauce*, for two or more .....	42. per guest

---

*Second Course*


---

**SOUPS & SALADS**

<b>NEW ENGLAND CLAM CHOWDER</b> .....	14.
<b>FRENCH ONION SOUP</b> parmigiano crouton .....	12.
<div style="display: flex; align-items: center; justify-content: center;"> <div style="font-size: 2em; margin-right: 10px;">{</div> <div style="text-align: center;"> <p><b>PRIME CHOPPED 18.</b></p> <p>thick-cut bacon, blue cheese, pepperoncini, red onion</p> </div> <div style="font-size: 2em; margin-left: 10px;">}</div> </div>	
<b>CLASSIC COBB</b> chicken breast, romaine & iceberg, traditional garnish, italian vinaigrette.....	19.
<b>ROASTED BEET</b> valencia orange, toasted pistachio, goat cheese, white balsamic vinaigrette .....	15.
<b>HEARTS OF PALM &amp; ARTICHOKE</b> garbanzo bean, celery, cucumber, heirloom tomato, avocado, dodoni feta, lemon vinaigrette .....	16.
<b>LUMP CRAB CAESAR</b> tuscan kale, romaine, garlic parmesan breadcrumbs .....	21.

---

*Third Course*


---

**SANDWICHES**

<b>CRISPY CHICKEN</b> dill pickles, garlic aioli, oven roasted tomato, arugula .....	17.
<b>ITALIAN BEEF</b> shaved ribeye, sweet bell peppers, mozzarella.....	20.
<i>Add Hot Giardinera 2.</i>	
<b>DRY-AGED PRIME BURGER</b> sharp wisconsin american cheese, tomato, onion, pickle, dijonnaise, brioche bun .....	19.
<i>Add Thick-Cut Bacon 4.   Farm Egg 3.</i>	
<b>BLACKENED GROUPE SANDWICH</b> bibb lettuce, tomato, housemade tartar sauce.....	18.
<b>LINZ HERITAGE ANGUS CHEESESTEAK</b> white american, shaved ribeye, caramelized onion, roasted garlic .....	21.

**STEAK**

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

<b>DRY-AGED NEW YORK STRIP*</b> .....	65.
<b>HAND-CUT FILET MIGNON*</b> .....	7oz petite-cut 52.

{

**STEAK FRITES\***

8oz bavette steak, garlic herb butter, house cut frites 29.

*Add Au Poivre 4. | Black Truffle Butter 8.*

}

**ADDITIONAL OPTIONS**

<b>LEMON CHICKEN</b> roasted potatoes, black garlic toast .....	37.
<b>BROILED WILD SALMON*</b> heirloom tomato relish, farro, spinach, lemon buerre blanc .....	38.

---

*Escorts to the Above*


---

<b>PROPERLY WHIPPED POTATOES</b> horseradish parmesan crust 14.	<b>CREAMED OR SAUTEED SPINACH</b> 12.
<b>HOUSE-CUT FRENCH FRIES</b> parsley, sea salt 9.	<b>ROASTED WILD MUSHROOMS</b> apple saba 16.
<b>SAUTEED BROCCOLI</b> 1st press olive oil, lemon, sea salt 11.	<b>ASPARAGUS MILANESE*</b> farm egg, parmesan, white truffle balsamic 14.
<b>ROASTED BRUSSELS SPROUTS</b> elephant garlic, crispy bacon 14.	<b>CHARRED SWEET CORN</b> parmesan cream, lime, cilantro 13.