

Luxury Bites 14.99

TRUFFLE ARANCINI
raclette, cherry jam VG

KALUGA CAVIAR POTATO SKIN
bacon, creme fraiche, aged cheddar GF

CRAB CROQUETTE
old bay aioli

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,
maldon sea salt, lemon GF MP.

LUMP BLUE CRAB CAKE
dijon mustard sauce 34.99

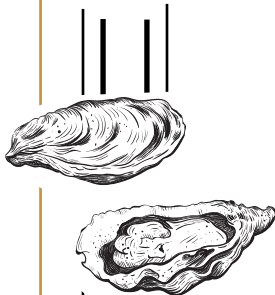
ROASTED
BONE MARROW
red onion marmalade,
parsley salad,
toasted sourdough 27.99

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

CHARRED OCTOPUS
white beans, harissa aioli,
meyer lemon GF 28.99

HOUSE-FLARED
THICK-CUT BACON
black pepper, michigan maple
syrup, dark chocolate 22.99

BEET & BURRATA
fennel pistou, blood orange,
arugula, grape saba VG 23.99



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
parmigiano crouton 14.99

KALE & APPLE
smoked manchego, roasted squash, candied pecans,
warm pancetta vinaigrette 21.99

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

LUMP CRAB CAESAR
little gem,
garlic parmesan breadcrumbs 24.99

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.



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

A-5 Japanese Wagyu Beef

All Wagyu is priced by 4 ounce serving portions.

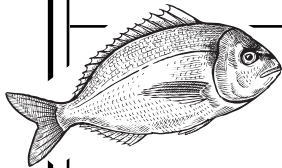
OMI PRINCESS Ribeye 190.99
prefecture: SHIGA
SANUKI OLIVE FED New York Strip 165.99
prefecture: KAGAWA
HOKKAIDO Beef Tenderloin 140.99
prefecture: HOKKAIDO

inquire to see our wagyu card

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

SEAFOOD



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

ROASTED
SALMON*
autumn squash,
spiced honey glaze,
cippolini onions 45.99

DOVER SOLE
crispy confit potatoes,
french green beans,
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 verde, carrot purée,
salsa verde, golden raisins GF VG 29.99

TOMAHAWK LAMB CHOPS
lamb jus, roasted garlic GF 72.99

MILLER FARMS
ROASTED HALF CHICKEN
meyer lemon, roasted garlic chicken jus GF 42.99

Escorts to the Above 15.99

SAUTEED 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

SAUTEED SPINACH GF VG

PROPERLY WHIPPED POTATOES

horseradish parmesan crust VG

PARMESAN CHEDDAR
POTATO GRATIN GF VG

BRULEED SWEET POTATO
cinnamon, cajeta butter GF VG

Linz Heritage Angus
Miller Amish Farms
Superior Farms

An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm.
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.

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

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.