

First Course

FRIED CHICKEN FOR THE TABLE chili bourbon maple drizzle 17. / 28.
SHRIMP COCKTAIL official cocktail sauce, mustard aioli, 2pc 25.
FRESH OYSTERS* east coast or west coast 20. half dozen / 36. dozen
HOUSE-FLARED THICK-CUT BACON black pepper, michigan maple syrup, dark chocolate 17.
TUNA CRUDO* togarashi crust, ginger ponzu, marinated chiles, fried shallot, frisee 21.
SHELLFISH TOWER ginger mignonette, official cocktail sauce, meyer lemon mustard sauce*, for two or more 45. per guest

Second Course

SOUPS & SALADS

BUTTERNUT SQUASH SOUP citrus creme fraiche, pumpkin seed oil 14.
NEW ENGLAND CLAM CHOWDER 15.
FRENCH ONION SOUP parmigiano crouton 14.

PRIME CHOPPED 18.
 thick-cut bacon, blue cheese, pepperoncini, red onion

HARVEST SALAD shaved brussels sprouts, redbor kale, roasted butternut squash, baby beets, spiced walnuts, dried fruits, maple tahini vinaigrette 17.
CLASSIC COBB chicken breast, romaine & iceberg, traditional garnish, italian vinaigrette..... 19.
ROASTED BEET SALAD valencia orange, toasted pistachio, goat cheese, white balsamic vinaigrette 15.
LUMP CRAB CAESAR tuscan kale, romaine, garlic parmesan breadcrumbs 21.

SALAD ACCOMPANIMENTS: filet medallions 14. | broiled wild salmon* 11. | chicken breast 7. | thick-cut bacon 4. | chilled lobster meat* 14. | lump crab* 11.*

Third Course

SANDWICHES

CRISPY CHICKEN dill pickles, garlic aioli, oven roasted tomato, arugula..... 17.
DRY-AGED PRIME BURGER sharp wisconsin american cheese, tomato, onion, pickle, dijonaise, brioche bun 19.
Add Thick-Cut Bacon 4. | Farm Egg 3.
BLACKENED GROUPER SANDWICH bibb lettuce, tomato, housemade tartar sauce..... 21.
LINZ HERITAGE ANGUS CHEESESTEAK 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.

DRY-AGED NEW YORK STRIP* 75.
HAND-CUT FILET MIGNON* 7oz petite-cut 54.

STEAK FRITES*
 8oz bavette steak, garlic herb butter, house cut frites 29.
Add Au Poivre 4. | Black Truffle Butter 8.

ADDITIONAL OPTIONS

LEMON CHICKEN roasted potatoes, black garlic toast 37.
BROILED WILD SALMON* mustard-thyme glaze, roasted butternut squash, garlic mustard greens, toasted pepitas 42.

Escorts to the Above

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| PROPERLY WHIPPED POTATOES horseradish parmesan crust 14. | CREAMED OR SAUTEED SPINACH 12. |
| HOUSE-CUT FRENCH FRIES parsley, sea salt 9. | ROASTED WILD MUSHROOMS apple saba 16. |
| SAUTEED BROCCOLI 1st press olive oil, lemon, sea salt 11. | ASPARAGUS MILANESE* farm egg, parmesan, white truffle balsamic 14. |
| ROASTED BRUSSELS SPROUTS elephant garlic, crispy bacon 14. | CHARRED SWEET CORN parmesan cream, lime, cilantro 15. |