

Luxury Bites

GRILLED KING CRAB

matsutake shoyu, lime, béarnaise

WAGYU BEEF TARTAR

potato chip

14. per bite

BLACK TRUFFLE & POTATO CROQUETTE

perigord black truffle

SEARED FOIE GRAS

brioche, apple, pickled shallot

KALUGA CAVIAR POTATO SKIN

bacon, creme fraiche, aged cheddar

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. per guest

AHI TUNA CARPACCIO*

assorted herbs, fresno chili, ponzu, jalapeño oil, lemon 24.

SHRIMP COCKTAIL

official cocktail sauce, mustard aioli 25.

FRESH OYSTERS*

east coast or west coast 22. half dozen / 44. dozen

CHILLED HALF MAINE LOBSTER

olio verde olive oil, moldon sea salt, lemon MP.



CHARRED OCTOPUS

roasted baby fennel, red pepper aioli, lemon caper vinaigrette 28.

HOUSE-FLARED THICK-CUT BACON

black pepper, michigan maple syrup, dark chocolate 17.

ROASTED BONE MARROW

red onion marmalade, parsley salad, toasted brioche 26.

LUMP BLUE CRAB CAKE

dijon mustard sauce 27.

Second Course

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 15.

FRENCH ONION SOUP

parmigiano crouton 14.

CLASSIC COBB

chicken breast, thick-cut bacon, blue cheese, romaine & iceberg, traditional garnish, italian vinaigrette 19.

BABY BEET SALAD

bosc pear, goat cheese, passion fruit, citrus, arugula, frisée 18.

LUMP CRAB CAESAR

tuscan kale, romaine, garlic parmesan breadcrumbs 22.

PRIME CHOPPED

thick-cut bacon, egg, blue cheese, pepperoncini, red onion, cherry tomato, romaine lettuce 18.

SALAD ACCOMPANIMENTS

filet medallions* 14. | broiled wild salmon* 11. | chicken breast 7. chilled lobster meat* 14. | lump crab* 11.

Third Course

STEAK

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.

DRY-AGED 16oz NEW YORK STRIP* 80.

HAND-CUT FILET MIGNON*

10oz signature-cut 68.
7oz petite-cut 54.
16oz bone-in 82.

STEAK FRITES*

8oz flat iron steak, garlic herb butter, house cut frites 29.
add au poivre 4. | black truffle butter 8.

ENHANCEMENTS

béarnaise 4. | au poivre 4. | truffle butter 8. | shrimp 3 pc. 24. | lobster tail 35. | king crab oscar MP.
crusts: parmesan, horseradish, or blue cheese 6.



SANDWICHES

CRISPY CHICKEN

dill pickles, garlic aioli, oven roasted tomato, arugula 17.

BLACKENED GROUPER SANDWICH

bibb lettuce, tomato, housemade tartar sauce 21.

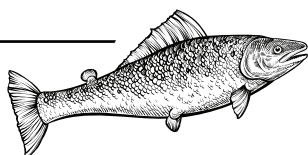
DRY-AGED PRIME BURGER

sharp wisconsin american cheese, tomato, onion, pickle, dijonaise, brioche bun 26.

add thick-cut bacon 4. | farm egg 3.

LINZ HERITAGE ANGUS CHEESESTEAK

white american, shaved ribeye, caramelized onion, roasted garlic 21.



ADDITIONAL OPTIONS

PAN SEARED FAROE ISLAND SALMON*

cauliflower purée, cipollini onion, roasted cauliflower, pickled maitake mushroom 45.

ROASTED CHICKEN

wild rice, creamed leeks, black truffle chicken jus 42.

Escorts to the Above 15.

SAUTEED BROCCOLI

1st press olive oil, lemon, sea salt

CHARRED SWEET CORN

parmesan cream, lime, cilantro

ROASTED WILD MUSHROOMS

apple saba

DECADENT MACARONI & CHEESE

ROASTED BRUSSELS SPROUTS

elephant garlic, crispy bacon

CREAMED OR SAUTEED SPINACH

PROPERLY WHIPPED POTATOES

horseradish parmesan crust

PARMESAN CHEDDAR POTATO GRATIN

BRULEED SWEET POTATO

cinnamon, cajeta butter