

Luxury Bites

KALUGA CAVIAR POTATO SKIN

bacon, creme fraiche, aged cheddar GF 14.99

RACLETTE ARANCINI

truffled cherry jam VG 12.99

DRY-AGED SALMON TARTARE

osetra caviar, tamari, shallot, scallion, house furikake GF 12.99

CRAB CROQUETTE

old bay aioli 14.99

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 23.99

FRESH OYSTERS*

east coast or west coast GF 25.99 half dozen / 49.99 dozen

SHRIMP COCKTAIL

official cocktail sauce, mustard aioli GF 25.99

CHILLED HALF MAINE LOBSTER

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

LUMP BLUE CRAB CAKE

dijon mustard sauce 31.99

CHARRED OCTOPUS

white beans, harissa aioli, meyer lemon GF 28.99

HOUSE-FLARED THICK-CUT BACON

black pepper, michigan maple syrup, dark chocolate 21.99

HEIRLOOM TOMATO & BURRATA PANZANELLA

garlic brioche, basil, balsamic vinaigrette VG 23.99

ROASTED BONE MARROW

red onion marmalade, parsley salad, toasted sourdough 26.99



OSETRA CAVIAR SERVICE

traditional accoutrements, warm blinis

30g 85.99

50g 105.99

Second Course

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 15.99

PRIME CHILI

cheddar, scallion, crème fraîche 14.99

FRENCH ONION SOUP

parmigiano crouton 14.99

CLASSIC COBB

chicken breast, thick-cut bacon, blue cheese, romaine & iceberg, traditional garnish, italian vinaigrette GF 19.99

PRIME CHOPPED

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

SPRING GREENS

local market greens & blossoms, shaved spring vegetables, whipped goat cheese VG GF 18.99

LUMP CRAB CAESAR

little gem, garlic parmesan breadcrumbs 24.99

SALAD ACCOMPANIMENTS

filet medallions* 14.99 | broiled wild salmon* 11.99 | chicken breast 7.99
chilled lobster meat* 14.99 | lump crab* 11.99

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.

DRY-AGED 16oz NEW YORK STRIP* 83.99

HAND-CUT FILET MIGNON*

10oz signature-cut 69.99

7oz petite-cut 58.99

16oz bone-in 85.99

DELMONICO 16oz RIBEYE 75.99

STEAK FRITES*

8oz flat iron steak, garlic herb butter, house cut frites GF 29.99

add:

au poivre 4.99 | black truffle butter 8.99

ENHANCEMENTS

béarnaise 4.99 | au poivre 4.99 | truffle butter 8.99 | shrimp 3 pc. 24.99 | lobster tail 35.99 | king crab oscar MP.
crusts: parmesan, horseradish, or blue cheese 6.99

SANDWICHES

CRISPY CHICKEN

dill pickles, garlic aioli, oven roasted tomato, arugula 18.99

BLACKENED GROUPER SANDWICH

bibb lettuce, tomato, housemade tartar sauce 24.99

DRY-AGED PRIME BURGER

sharp wisconsin american cheese, tomato, onion, pickle, dijonnaise, brioche bun 26.99

add thick-cut bacon 4.99 | farm egg 3.99

SHAVED RIBEYE CHEESESTEAK

linz heritage ribeye, white american cheese, caramelized onion, roasted garlic 27.99

ADDITIONAL OPTIONS

PAN SEARED SALMON*

english pea & tahini hummus, baby artichokes, eggplant, beet cured salmon, dill crème fraîche 45.99

ROASTED SCALLOPS

sweet corn purée, pickled asparagus, morel mushrooms, pea tendrils 64.99

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 for parties of 6 or more in your final bill.

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.