

## 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> .....	15.
<b>FRENCH ONION SOUP</b> parmigiano crouton .....	14.

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

<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.
<small>*\$1 from every Roasted Beet Salad sold will be donated to the Lynn Sage Foundation in support of Breast Cancer Research</small>	
<b>LUMP CRAB CAESAR</b> 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

<b>CRISPY CHICKEN</b> dill pickles, garlic aioli, oven roasted tomato, arugula.....	17.
<b>ITALIAN BEEF</b> shaved ribeye, sweet bell peppers, mozzarella.....	20.
<small>Add Hot Giardinera 2.</small>	
<b>DRY-AGED PRIME BURGER</b> sharp wisconsin american cheese, tomato, onion, pickle, dijonaise, brioche bun.....	19.
<small>Add Thick-Cut Bacon 4.   Farm Egg 3.</small>	
<b>BLACKENED GROUPER 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> .....	75.
<b>HAND-CUT FILET MIGNON*</b> .....	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

<b>LEMON CHICKEN</b> roasted potatoes, black garlic toast .....	37.
<b>BROILED WILD SALMON*</b> heirloom tomato relish, farro, spinach, lemon beurre blanc .....	42.

## 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 15.