

# Luxury Bites

**KALUGA CAVIAR POTATO SKIN**  
bacon, creme fraiche, aged cheddar GF 14.<sup>99</sup>

**RACLETTE ARANCINI**  
truffled cherry jam VG 12.<sup>99</sup>

**DRY-AGED SALMON TARTARE**  
osetra caviar, tamari, shallot, scallion, house furikake GF 12.<sup>99</sup>

**CRAB CROQUETTE**  
old bay aioli 14.<sup>99</sup>

## 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.<sup>99</sup> per guest GF

**TUNA TARTARE\***  
wasabi ponzu,  
chili crunch,  
wonton crisp 23.<sup>99</sup>

**FRESH OYSTERS\***  
east coast or west coast GF  
25.<sup>99</sup> half dozen / 49.<sup>99</sup> dozen

**SHRIMP COCKTAIL**  
official cocktail sauce,  
mustard aioli GF 25.<sup>99</sup>

**CHILLED HALF MAINE LOBSTER**  
olio verde olive oil,  
moldon sea salt, lemon GF MP.

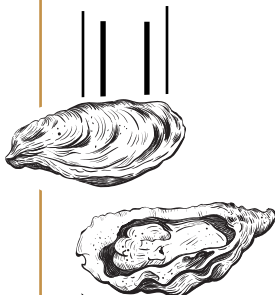
**LUMP BLUE CRAB CAKE**  
dijon mustard sauce 31.<sup>99</sup>

**CHARRED OCTOPUS**  
white beans, harissa aioli, meyer lemon GF 28.<sup>99</sup>

**HOUSE-FLARED THICK-CUT BACON**  
black pepper, michigan maple syrup, dark chocolate 21.<sup>99</sup>

**HEIRLOOM TOMATO & BURRATA PANZANELLA**  
garlic brioche, basil, balsamic vinaigrette VG 23.<sup>99</sup>

**ROASTED BONE MARROW**  
red onion marmalade, parsley salad, toasted sourdough 26.<sup>99</sup>



**OSETRA CAVIAR SERVICE**  
traditional accoutrements,  
warm blinis  
  
30g 85.<sup>99</sup>  
50g 105.<sup>99</sup>

## Second Course

### SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** 15.<sup>99</sup>

**FRENCH ONION SOUP**  
parmigiano crouton 14.<sup>99</sup>

**WEDGE**  
baby iceberg lettuce, thick-cut bacon,  
hook's gorgonzola, cucumber,  
purple onion, tomato GF 21.<sup>99</sup>

**PRIME CHOPPED**  
thick-cut bacon, egg, blue cheese,  
pepperoncini, red onion,  
cherry tomato, romaine lettuce GF 19.<sup>99</sup>

**SPRING GREENS**  
local market greens & blossoms,  
shaved spring vegetables,  
whipped goat cheese VG GF 18.<sup>99</sup>

**LUMP CRAB CAESAR**  
little gem,  
garlic parmesan breadcrumbs 24.<sup>99</sup>

## 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.<sup>99</sup>

**34oz TOMAHAWK\*** 220.<sup>99</sup>

**HAND-CUT FILET MIGNON\***  
10oz signature-cut 69.<sup>99</sup>  
7oz petite-cut 58.<sup>99</sup> • 16oz bone-in 85.<sup>99</sup>

**DELMONICO 16oz RIBEYE** 75.<sup>99</sup>

#### 45 DAY DRY-AGED

**CENTER-CUT 36oz PORTERHOUSE\*** 179.<sup>99</sup>

**BONE-IN 18oz KANSAS CITY STRIP\*** 87.<sup>99</sup>

**16oz NEW YORK STRIP\*** 83.<sup>99</sup>

**BONE-IN 22oz RIBEYE\*** 96.<sup>99</sup>

### A-5 Japanese Wagyu Beef

All Wagyu is priced by 4 ounce serving portions.

**OMI PRINCESS Ribeye** 190.<sup>99</sup>  
prefecture: SHIGA

**SANUKI OLIVE FED New York Strip** 165.<sup>99</sup>  
prefecture: KAGAWA

**HOKKAIDO Beef Tenderloin** 140.<sup>99</sup>  
prefecture: HOKKAIDO

inquire to see our wagyu card

#### Enhancements

béarnaise 4.<sup>99</sup> | au poivre 4.<sup>99</sup> | truffle butter 8.<sup>99</sup> | shrimp 3 pc. 26.<sup>99</sup> | lobster tail 35.<sup>99</sup> | king crab oscar MP • CRUSTS: parmesan | horseradish | blue cheese 6.<sup>99</sup>

### SEAFOOD

**PAN SEARED SALMON\***  
english pea & tahini hummus,  
baby artichokes, eggplant,  
beet cured salmon,  
dill crème fraîche 45.<sup>99</sup>

**ROASTED SCALLOPS**  
sweet corn purée,  
pickled asparagus,  
morel mushrooms,  
pea tendrils 64.<sup>99</sup>

**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.<sup>99</sup>

**TOMAHAWK LAMB CHOPS**  
lamb jus, roasted garlic GF 72.<sup>99</sup>

**MILLER FARMS ROASTED HALF CHICKEN**  
meyer lemon, roasted garlic chicken jus GF 42.<sup>99</sup>

## Escorts to the Above 15.<sup>99</sup>

**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.