

First Course

BREAD SERVICE AVAILABLE UPON REQUEST

FRIED CHICKEN FOR THE TABLE chili bourbon maple drizzle	17. / 28.
PRIME OYSTERS ROCKEFELLER* creamed spinach, parmesan panko	24. half dozen / 46. full dozen
SHRIMP COCKTAIL official cocktail sauce, mustard aioli, 2pc	25.
FRESH OYSTERS* east coast or west coast	18. half dozen / 34. dozen
HOUSE-FLARED THICK-CUT BACON black pepper, michigan maple syrup, dark chocolate	17.
POTATO SKINS italian caviar, aged cheddar, chive crème fraiche, bacon	16.
TABLESIDE STEAK TARTARE* traditional accoutrement, potato gaufrettes	19.
TUNA CRUDO* togarashi crust, ginger ponzu, marinated chiles, fried shallot, frisee	21.
LUMP BLUE CRAB CAKE dijon mustard sauce	24.
SHELLFISH TOWER ginger mignonette, official cocktail sauce, meyer lemon mustard sauce*, for two or more	42. per guest

Second Course

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER	14.
FRENCH ONION SOUP parmigiano crouton	12.
WEDGE baby iceberg lettuce, charred red endive, thick-cut bacon, hook's gorgonzola, cucumber, purple onion, tomato	16.
LUMP CRAB CAESAR tuscan kale, romaine, garlic parmesan breadcrumbs	21.
ROASTED BEET valencia orange, toasted pistachio, goat cheese, white balsamic vinaigrette	15.
HEARTS OF PALM & ARTICHOKE garbanzo bean, celery, cucumber, heirloom tomato, avocado, dodoni feta, lemon vinaigrette	16.
PRIME CHOPPED thick-cut bacon, blue cheese, pepperoncini, red onion	18.

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

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 CENTER-CUT PORTERHOUSE* for two or more	62. per guest
DRY-AGED BONE-IN KANSAS CITY STRIP*	75.
<i>The above cuts are served on a 600 degree plate unless otherwise requested.</i>	
DRY-AGED BONE-IN RIBEYE*	77.
SLOW ROASTED PRIME RIB* au jus, atomic horseradish <i>Limited availability on Fridays and Saturdays only</i>	77.
DRY-AGED NEW YORK STRIP*	65.
38oz TOMAHAWK RIBEYE*	210.
MEYER NATURAL WET AGED 16oz NY STRIP*	68.
HAND-CUT FILET MIGNON*	10oz barrel-cut 62. 7oz petite-cut 52. 16oz bone-in 79.

8oz KOBE NEW YORK STRIP 98.
maple smoked, worcestershire honey glaze*

SEAFOOD

PROVISIONAL FISH	MP
DOVER SOLE crispy confit potatoes, sauteed asparagus, champagne caviar beurre blanc	MP.
YELLOWFIN TUNA AU POIVRE brandied peppercorn cream sauce, braised celery	46.
BROILED WILD SALMON* heirloom tomato relish, farro, spinach, lemon beurre blanc	38.
DIVER SCALLOPS* fava bean and spring pea risotto, crisp maitake mushroom, apple saba	46.
COLOSSAL AUSTRALIAN LOBSTER TAIL drawn butter, mustard sauce	95.

ALASKAN KING CRAB LEGS 1 pound / 1.5 pound MP.

Presented Chilled with Meyer Lemon Mustard Sauce or Quickly Steamed with Grass-Fed Drawn Butter

ADDITIONAL OPTIONS

PORK CHOP caramelized cipollini onions, calabrian chiles, garlic jus	45.
DRY-AGED PRIME BURGER* sharp wisconsin american cheese, tomato, onion, pickle, dijonnaise, brioche bun, house-cut french fries	19.
<i>Add Thick-Cut Bacon 4. Farm Egg 3.</i>	
BLACKENED CAULIFLOWER "STEAK" roasted garlic	26.
LEMON CHICKEN roasted potatoes, black garlic toast	37.
LAMB CHOPS parsnip puree, lamb jus	60.
LOBSTER AND LUMP CRAB PASTA spicy lobster cream sauce, roasted lemon	MP.

Escorts to the Above

PROPERLY WHIPPED POTATOES horseradish parmesan crust 14.	ROASTED BRUSSELS SPROUTS elephant garlic, crispy bacon 14.
BRULEED SWEET POTATO cinnamon, cajeta butter 13.	CREAMED OR SAUTEED SPINACH 12.
HOUSE-CUT FRENCH FRIES parsley, sea salt 9.	ROASTED WILD MUSHROOMS apple saba 16.
SUBSTANTIAL BAKED POTATO aged cheddar, bacon 15.	ASPARAGUS MILANESE* farm egg, parmesan, white truffle balsamic 14.
DECADENT MACARONI & CHEESE 13.	CHARRED SWEET CORN parmesan cream, lime, cilantro 13.
SAUTEED BROCCOLI 1st press olive oil, lemon, sea salt 11.	PARMESAN CHEDDAR POTATO GRATIN 16.