Luxury Bites 14.99

WAGYU PAVÉ
hand-cut beef tartare,
crispy potato, black truffle

LOBSTER CROQUETTE
brown butter hollandaise, smoked trout roe

KALUGA CAVIAR POTATO SKIN
bacon, crème fraîche, aged cheddar GF

First Course

bread service available upon request

CHILLED SEAFOOD

SHELLFISH TOWER
oysters, shrimp cocktail, maine lobster, king crab 48.99 *per guest* GF

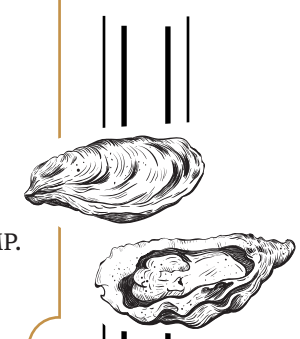
TUNA TARTARE*
wasabi ponzu, chili crunch,
wonton crisp 24.99

FRESH OYSTERS*
east coast or west coast GF
25.99 *half dozen* / 49.99 *dozen*

SHRIMP COCKTAIL
official cocktail sauce,
mustard aioli GF 26.99

CHILLED HALF MAINE LOBSTER
olio verde olive oil, lemon GF MP.

CHILLED KING CRAB
1/2 pound • 1 pound GF MP.



ROASTED OYSTERS
parmesan garlic butter, calabrian chili,
grilled lemon 28.99

ROASTED BONE MARROW
red onion marmalade,
parsley salad, toasted sourdough 27.99

STEAK TARTARE
prime beef, shallot, caper, dijon,
quail egg, sourdough 24.99

LUMP BLUE CRAB CAKE
dijon mustard sauce 34.99

TABLESIDE-FLARED BACON
thick cut bacon, black pepper,
michigan maple syrup,
dark chocolate 22.99

BURRATA
roasted cherry tomatoes, fennel
pistou, truffle balsamic VG 23.99

OSETRA CAVIAR SERVICE
traditional accoutrements,
warm blinis
30g 85.99
50g 105.99

DUCKS IN A BLANKET
duck sausage, foie gras, stone ground honey mustard 17.99

Second Course

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 15.99

PRIME CHILI
cheddar, scallion, crème fraîche 14.99

FRENCH ONION SOUP
parmesan crouton 14.99

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

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

POACHED SHELLFISH SALAD
lobster, shrimp, roasted corn, feta, avocado,
cherry tomatoes, iceberg lettuce 38.99

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.

28 DAY WET-AGED

DRY-AGED 16oz NEW YORK STRIP* 85.99

HAND-CUT FILET MIGNON*
10oz signature-cut 69.99
7oz petite-cut 59.99 • 16oz bone-in 85.99

DELMONICO 16oz RIBEYE 77.99

STEAK FRITES*
8oz flat iron steak, garlic herb butter,
house cut frites GF 34.99

ADD:
au poivre 4.99
black truffle butter 8.99

ENHANCEMENTS
béarnaise 5.99 / au poivre 4.99 / truffle butter 8.99 / shrimp 3 pc. 26.99 / lobster tail 35.99 / king crab oscar MP.
crusts: parmesan, horseradish, or blue cheese 6.99

SANDWICHES

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

BLACKENED GROUPER
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, 5 year aged cheddar,
caramelized onion, roasted garlic 38.99

ADDITIONAL OPTIONS

ŌRA KING SALMON VESUVIO*
crispy potatoes, english peas,
white wine, roasted garlic GF 45.99

SEARED SCALLOPS
smoked chili butter,
fennel salad, oregano,
crispy shallots GF 59.99

ROASTED HALF CHICKEN
heirloom carrots, roasted garlic salsa verde,
brown butter drippings GF 42.99

28oz DOUBLE CUT BERKSHIRE PORK
blackberry mostarda,
crispy artichokes GF 42.99

Escorts to the Above 15.99

SAUTÉED 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

SUBSTANTIAL BAKED POTATO
aged cheddar, bacon

ROASTED BRUSSELS SPROUTS
elephant garlic, crispy bacon

COLOSSAL ONION RINGS VG
spicy buttermilk ranch

CREAMED SPINACH VG

PROPERLY WHIPPED POTATOES
horseradish parmesan crust VG

PARMESAN CHEDDAR POTATO GRATIN GF VG

BRÛLÉED SWEET POTATO
cinnamon, cajeta butter GF VG

Linz Heritage Angus
Miller Amish Farms
Superior Farms

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.

An 18% service charge will automatically be added to all parties of 6 or more

GF: *gluten free* 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 foodbourne 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.*