

Luxury Bites 14.99

TRUFFLE ARANCINI
raclette, cherry jam VG

KALUGA CAVIAR POTATO SKIN
bacon, creme fraiche, aged cheddar GF

CRAB CROQUETTE
old bay aioli

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 24.99

SHRIMP COCKTAIL
official cocktail sauce,
mustard aioli GF 26.99

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

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

LUMP BLUE CRAB CAKE
dijon mustard sauce 34.99

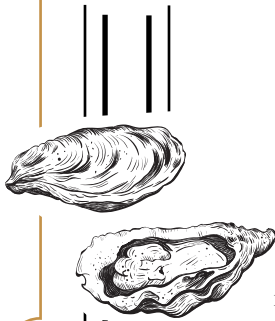
ROASTED BONE MARROW
red onion marmalade,
parsley salad,
toasted sourdough 27.99

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

CHARRED OCTOPUS
white beans, harissa aioli,
meyer lemon GF 28.99

HOUSE-FLARED THICK-CUT BACON
black pepper, michigan maple
syrup, dark chocolate 22.99

BEET & BURRATA
fennel pistou, blood orange,
arugula, grape saba VG 23.99



OSETRA CAVIAR SERVICE
traditional
accountrements,
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

KALE & APPLE
smoked manchego, roasted squash, candied pecans,
warm pancetta vinaigrette VG 21.99

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* 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 29.99
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. 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

ROASTED SALMON*
autumn squash, spiced honey glaze,
cippolini onions 45.99

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

MILLER FARMS
ROASTED HALF CHICKEN
meyer lemon, roasted garlic chicken jus GF

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.