

First Course

BREAD SERVICE AVAILABLE UPON REQUEST

<b>FRIED CHICKEN FOR THE TABLE</b> chili bourbon maple drizzle .....	17. / 28.
<b>PRIME OYSTERS ROCKEFELLER*</b> creamed spinach, parmesan panko .....	24. half dozen / 46. full dozen
<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>POTATO SKINS</b> italian caviar, aged cheddar, chive crème fraiche, bacon .....	26.
<b>TABLESIDE STEAK TARTARE*</b> traditional accoutrement, potato gaufrettes .....	24.
<b>TUNA CRUDO*</b> togarashi crust, ginger ponzu, marinated chiles, fried shallot, frisee .....	21.
<b>LUMP BLUE CRAB CAKE</b> dijon mustard sauce .....	24.
<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.
<b>WEDGE</b> baby iceberg lettuce, charred red endive, thick-cut bacon, hook's gorgonzola, cucumber, purple onion, tomato .....	16.
<b>LUMP CRAB CAESAR</b> tuscan kale, romaine, garlic parmesan breadcrumbs .....	21.
<b>ROASTED BEET</b> valencia orange, toasted pistachio, goat cheese, white balsamic vinaigrette .....	15.
<i>*\$1 from every Roasted Beet Salad sold will be donated to the Lynn Sage Foundation in support of Breast Cancer Research</i>	
<b>PRIME CHOPPED</b> 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.

<b>DRY-AGED CENTER-CUT PORTERHOUSE*</b> for two or more .....	62. per guest
<b>DRY-AGED BONE-IN KANSAS CITY STRIP*</b> .....	79.
<i>The above cuts are served on a 600 degree plate unless otherwise requested.</i>	
<b>DRY-AGED BONE-IN RIBEYE*</b> .....	82.
<b>SLOW ROASTED PRIME RIB*</b> au jus, atomic horseradish <i>Limited availability on Fridays and Saturdays only</i> .....	82.
<b>DRY-AGED NEW YORK STRIP*</b> .....	75.
<b>38oz TOMAHAWK RIBEYE*</b> .....	210.
<b>MEYER NATURAL WET AGED 16oz NY STRIP*</b> .....	68.
<b>HAND-CUT FILET MIGNON*</b> .....	10oz barrel-cut 68. 7oz petite-cut 54. 16oz bone-in 79.

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

SEAFOOD

<b>PROVISIONAL FISH</b> .....	MP
<b>DOVER SOLE</b> crispy confit potatoes, sauteed asparagus, champagne caviar buerre blanc .....	MP.
<b>YELLOWFIN TUNA AU POIVRE</b> brandied peppercorn cream sauce, braised celery .....	46.
<b>BROILED WILD SALMON*</b> heirloom tomato relish, farro, spinach, lemon buerre blanc .....	42.
<b>DIVER SCALLOPS*</b> fava bean and spring pea risotto, crisp maitake mushroom, apple saba .....	46.
<b>COLOSSAL AUSTRALIAN LOBSTER TAIL</b> 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

<b>PORK CHOP</b> caramelized cipollini onions, calabrian chiles, garlic jus .....	45.
<b>DRY-AGED PRIME BURGER*</b> 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>	
<b>BLACKENED CAULIFLOWER "STEAK"</b> roasted garlic .....	26.
<b>LEMON CHICKEN</b> roasted potatoes, black garlic toast .....	37.
<b>LAMB CHOPS</b> parsnip puree, lamb jus .....	62.
<b>LOBSTER AND LUMP CRAB PASTA</b> spicy lobster cream sauce, roasted lemon .....	MP.

Escorts to the Above

<b>PROPERLY WHIPPED POTATOES</b> horseradish parmesan crust 14.	<b>ROASTED BRUSSELS SPROUTS</b> elephant garlic, crispy bacon 14.
<b>BRULEED SWEET POTATO</b> cinnamon, cajeta butter 13.	<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>SUBSTANTIAL BAKED POTATO</b> aged cheddar, bacon 15.	<b>ASPARAGUS MILANESE*</b> farm egg, parmesan, white truffle balsamic 14.
<b>DECADENT MACARONI &amp; CHEESE</b> 15.	<b>CHARRED SWEET CORN</b> parmesan cream, lime, cilantro 15.
<b>SAUTEED BROCCOLI</b> 1st press olive oil, lemon, sea salt 11.	<b>PARMESAN CHEDDAR POTATO GRATIN</b> 16.