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

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

OSETRA CAVIAR SERVICE
traditional
accoutrements,
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
parmesan crouton 14.99

LUMP CRAB CAESAR
little gem, garlic parmesan breadcrumbs 24.99

WEDGE
baby iceberg lettuce, thick-cut bacon,
hook's gorgonzola, cucumber,
purple onion, tomato GF 21.99

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

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

16oz NY STRIP* 79.99

34oz TOMAHAWK* 220.99

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

16oz DELMONICO RIBEYE 77.99

45 DAY DRY-AGED

36oz CENTER-CUT PORTERHOUSE* 189.99

18oz BONE-IN KANSAS CITY STRIP* 89.99

16oz NEW YORK STRIP* 85.99

22oz BONE-IN RIBEYE* 99.99

A5 Japanese Wagyu Beef

All Wagyu is priced by 4 ounce serving portions.

OMI PRINCESS *Ribeye* 190.99
prefecture: **SHIGA**

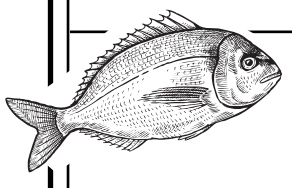
SANUKI OLIVE FED *New York Strip* 165.99
prefecture: **KAGAWA**

HOKKAIDO *Beef Tenderloin* 140.99
prefecture: **HOKKAIDO**

inquire to see our wagyu card

Enhancements

béarnaise 5.99 | au poivre 5.99 | truffle butter 8.99 | shrimp 3 pc. 26.99 | lobster tail 35.99 | king crab oscar MP • ***CRUSTS:*** *parmesan | horseradish | blue cheese 6.99*



SEAFOOD

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

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

DOVER SOLE
tomato, caper & olive relish,
champagne caviar
buerre blanc GF MP.

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

SHAVED RIBEYE CHEESESTEAK
linz heritage ribeye,
5 year aged cheddar, caramelized onion,
roasted garlic 38.99

TOMAHAWK LAMB CHOPS*
lamb jus, roasted garlic
GF 72.99

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

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

CHARRED ROMANESCO "STEAK"
pepita mole, carrot purée,
salsa verde, golden raisins GF VG 29.99

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 is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

An 18% service charge will automatically be added to all parties of 6 or more and all checks started after 9pm.

GF: *gluten free* VG: *vegetarian*

Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.*