

FIRST COURSE

- 1/2 lb Colossal Shrimp Cocktail 17. ea
 Fresh Oysters, East Coast or West Coast 19. half dozen 36. dozen
 House-Flared Thick-Cut Bacon, Black Pepper, Michigan Maple Syrup, Dark Chocolate 16.
 Traditional Tuna Tartare, Potato Gaufrettes 19.
 Lobster & Avocado, Asparagus, Sauce Louie 22.
 Shellfish Tower, Ginger Mignonette, Official Cocktail Sauce, Meyer Lemon Mustard Sauce
 } For Two or More }
 35. per guest }

SECOND COURSE

- Wedge Salad, Baby Iceberg Lettuce, Charred Red Endive, Thick Cut Bacon, Hook's Gorgonzola, Cucumber, Purple Onion, Tomato 14.
 Tuscan Kale & Romaine Caesar, Shaved Parmesan 12.
 Tomato & Sweet Onion Salad, Hook's Gorgonzola 14.
 Classic Cobb Salad, Chicken, Romaine & Iceberg Lettuce, Traditional Garnish, Herb Vinaigrette 18.
 Pickled Purple Cauliflower, Carrots, Shaved Fennel, Arugula, Candied Pecans, Local Feta 15.
 Roasted Beets, Blood Orange, Shaved Fennel, Feta, Frisee, Champagne Mint Vinaigrette 14.
 Prime Chopped Salad 17.
 French Onion Soup 11.

Add to Any Salad: Filet Medallions 14., Broiled Wild Salmon 11., Chicken Breast 7., Thick Cut Bacon 4., Lump Crab 11., Ahi Tuna 12.

THIRD COURSE

STEAK

Prime & Provisions' mission is to source the absolute best beef available. We proudly serve U.S.D.A. Prime Creekstone Farms 100% All Natural 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
 59. per guest

Dry-Aged Bone-In Kansas City Strip 65.

All of the above cuts are served on a 600 degree plate unless otherwise requested.

Dry-Aged Bone-In Ribeye 68.

Dry-Aged New York Strip 58.

Hand-Cut Filet Mignon

6oz Petite-Cut 39.

10oz Barrel-Cut 55.

16oz Bone-In 68.

Add Cold Water Lobster Tail To Any Of The Above 35.

Slow-Roasted Bone-In Prime Rib, Roasting Jus, House Horseradish 69.

Limited Availability.

ADDITIONAL OPTIONS

- Tomahawk Colorado Lamb Chops, Cabernet Molasses 52.
 Chicken Vesuvio Circa 1930 29.
 Dry-Aged Prime Burger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Sans Brioche Bun 18.
 } Add Thick-Cut Bacon 4. }
 } Add Farm Egg 3. }

SEAFOOD

- Provisional Fish 39.
 Chilean Sea Bass, Summer Ratatouille, Basil Pesto 42.
 Broiled Wild Salmon, Braised Rainbow Swiss Chard, Sherry Reduction, Smoked Mustard Glaze 34.
 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

ESCORTS TO THE ABOVE

- Properly Whipped Potatoes, Horseradish Parmesan Crust 14. Charred Brussels Sprouts, Elephant Garlic, Crispy Bacon 12.
 Bruleed Sweet Potato, Cinnamon, Cajeta Butter 12. Sauteed Spinach 11.
 House-Cut French Fries, Parsley, Sea Salt 8. Sauteed Wild Mushrooms, Demi Glace 14.
 Substantial Baked Potato, Hook's Aged Cheddar, Grilled Asparagus 11.
 Creme Fraiche, Thick-Cut Bacon 14. Charred Sweet Corn, Parmesan Cream,
 Purple Cauliflower Au Gratin 14. Lime, Queso Fresco, Cilantro 12.
 Sauteed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.

"Gluten Friendly" items are made without gluten-containing ingredients. We do not claim these items are "gluten free". While we do have processes and procedures in place to minimize cross-contact with other gluten-containing foods, these processes and menu items may not be suitable for our guests who are sensitive to gluten. We are unable to guarantee that any menu item is entirely free from gluten or any other allergens, and we assume no responsibility for guests with food allergies or sensitivities.