

FIRST COURSE

Bread Service Available Upon Request

- Fried Chicken for the Table, Chili Bourbon Maple Drizzle 14. / 22.
 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.
 Lump Blue Crab & Lobster Cake 24.
 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.
 Lump Crab Caesar, Tuscan Kale, Romaine, Garlic Croutons, Shaved Parmesan 19.
 Tomato & Sweet Onion Salad, Hook's Gorgonzola 14.
 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.
 New England Clam Chowder 11.
 French Onion Soup, Parmeggiano Crouton 11.

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, Brioche Bun 18.

} Add Thick-Cut Bacon 4. }
 Add Farm Egg 3.

Maple-Glazed Double-Cut Duroc Boar Chop, Apple Bacon Chutney 42.

SEAFOOD

Provisional Fish 39.

Chilean Sea Bass, Summer Ratatouille, Basil Pesto 42.

No. 1 Yellowfin Tuna, Broccoli Rabe, Worcestershire Honey Glaze 38.

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

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| Properly Whipped Potatoes, Horseradish Parmesan Crust 14. | Charred Brussels Sprouts, Elephant Garlic, Crispy Bacon 12. |
| Brûléed Sweet Potato, Cinnamon, Cajeta Butter 12. | Creamed Spinach 12. |
| House-Cut French Fries, Parsley, Sea Salt 8. | Sauteed Spinach 11. |
| Substantial Baked Potato, Hook's Aged Cheddar,
Creme Fraiche, Thick-Cut Bacon 14. | Sauteed Wild Mushrooms, Demi Glace 14. |
| Decadent Macaroni & Cheese 12. | Onion Rings 9. |
| Purple Cauliflower Au Gratin 14. | Grilled Asparagus 11. |
| Sauteed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11. | Charred Sweet Corn, Parmesan Cream,
Lime, Queso Fresco, Cilantro 12. |