

## FIRST COURSE

- Lobster & Avocado, Asparagus, Sauce Louie 24.  
 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 21.  
 Shellfish Tower, Ginger Mignonette, Official Cocktail Sauce, Meyer Lemon Mustard Sauce  
 } For Two or More }  
 39. per guest

## SECOND COURSE

- Tuscan Kale & Romaine Caesar, Shaved Parmesan 12.  
 Roasted Beets, Orange, Shaved Fennel, Feta, Frisee, Champagne Mint Vinaigrette 15.  
 Classic Cobb Salad, Chicken, Romaine & Iceberg Lettuce, Traditional Garnish, Herb Vinaigrette 19.  
 Wedge Salad, Baby Iceberg Lettuce, Charred Red Endive, Thick Cut Bacon, Hook's Gorgonzola, Cucumber, Purple Onion, Tomato 15.  
 Tomato & Sweet Onion Salad, Hook's Gorgonzola 14.  
 Pickled Purple Cauliflower, Carrots, Shaved Fennel, Arugula, Candied Pecans, Local Feta 15.  
 Prime Chopped Salad 17.  
 Lump Crab & Cucumber Gazpacho, Fried Basil, Meyer Lemon Relish 15.  
 French Onion Soup, Sans Crouton 12.

*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 68.

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

Dry-Aged Bone-In Ribeye 72.

Dry-Aged New York Strip 64.

Hand-Cut Filet Mignon

6oz Petite-Cut 42.

10oz Barrel-Cut 59.

16oz Bone-In 69.

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

Slow-Roasted Bone-In Prime Rib, Roasting Jus, House Horseradish 72.

*Limited Availability.*

### ADDITIONAL OPTIONS

- Tomahawk Colorado Lamb Chops, Merguez Spice, Currant 55.  
 Blackened Cauliflower "Steak," Roasted Garlic 24.  
 Chicken Vesuvio Circa 1930 29.  
 Dry-Aged Prime Burger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Sans Bun 18.  
 } Add Thick-Cut Bacon 4. }  
 } Add Farm Egg 3. }  
 Creekstone Farms Boar Chop, Bacon Apple Chutney, Maple Glaze 45.

### SEAFOOD

- Provisional Fish 42.  
 Chilean Sea Bass, Fava Bean & Spring Pea Risotto, Charred Spring Onion Salsa Verde, Meyer Lemon Relish 42.  
 No. 1 Yellowfin Tuna, White Asparagus, Broccoli Rabe, Worcestershire Honey Glaze 42.  
 Broiled Wild Salmon, Mung Bean Ragu, Pickled Shallot, Mustard Seed, Beet Gastrique 37.  
 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, 14.  
 Brûléed Sweet Potato, Cinnamon, Cajeta Butter 13.  
 House-Cut French Fries, Parsley, Sea Salt 8.  
 Substantial Baked Potato, Aged Cheddar, Bacon 14.  
 Purple Cauliflower Au Gratin 14.  
 Sautéed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.  
 Charred Brussels Sprouts, Elephant Garlic, Crispy Bacon 12.  
 Sautéed Spinach 11.  
 Sautéed Wild Mushrooms, Demi Glace 14.  
 Grilled Asparagus 12.  
 Charred Sweet Corn, Lime, Cilantro 13.

*"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.*