

FIRST COURSE

Bread Service Available Upon Request

- Fried Chicken for the Table, Chili Bourbon Maple Drizzle 15. / 25.
 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.
 Lump Blue Crab & Lobster Cake 24.
 Shellfish Tower, Ginger Mignonette, Official Cocktail Sauce, Meyer Lemon Mustard Sauce
 For Two or More
 39. per guest

SECOND COURSE

SOUPS

- New England Clam Chowder 12.
 French Onion Soup, Parmigiano Crouton 12.
 Butternut Squash Soup, Toasted Pumpkin Seed 12.

SALADS

- Lump Crab Caesar, Tuscan Kale, Romaine, Garlic Parmesan Breadcrumbs, Shaved Parmesan 19.
 Wedge Salad, Baby Iceberg Lettuce, Charred Red Endive, Thick Cut Bacon, Hook's Gorgonzola, Cucumber, Purple Onion, Tomato 15.
 Radicchio Salad, Arugula, Smoked Almonds, Pumpernickel Croutons, Asiago, Persimmon, Green Goddess Dressing 14.
 Shaved Brussels Sprouts, Butternut Squash, Wild Rice, Fresno Chilis, Ricotta Salata, Tahini Vinaigrette 15.
 Roasted Beets, Spiced Feta, Shaved Fennel, Frisee, Greek Vinaigrette 15.
 Prime Chopped Salad, Thick Cut Bacon, Blue Cheese, Pepperoncini, Red Onion 17.

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
 62. per guest

Dry-Aged Bone-In Kansas City Strip 69.

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 65.

A-5 Miyazaki NY Strip 95.

Hand-Cut Filet Mignon

7oz Petite-Cut 49.

10oz Barrel-Cut 62.

16oz Bone-In 72.

38oz Tomahawk Ribeye 195.

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

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

Limited Availability.

Accessories

Peppercorn, Parmesan, Horseradish, Blue Cheese 4.

ADDITIONAL OPTIONS

Tomahawk Colorado Lamb Chops, Butter Beans, Dill-Tomato Sauce, Lamb Jus 55.

Blackened Cauliflower "Steak," Roasted Garlic 24.

Lemon Chicken 34.

Dry-Aged Prime Burger, Sharp Wisconsin American Cheese, Tomato, Onion, Pickle, Dijonaise, Brioche Bun 19.

Add Thick-Cut Bacon 4.

Add Farm Egg 3.

Creekstone Farms Pork Chop, Vanilla Cinnamon Roasted Apples, Apple Cider Demi 45.

SEAFOOD

Provisional Fish MP.

Pan Seared Scallops, Squid Ink Risotto, Roasted Heirloom Tomato, Wild Mushroom, Black Truffle 45.

No. 1 Yellowfin Tuna, White Asparagus, Broccoli Rabe, Worcestershire Honey Glaze 42.

Broiled Wild Salmon, Maple Mustard Glaze, Roasted Swiss Chard, Farro, Butternut Squash 38.

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

Colossal Australian Lobster Tail, 24oz, Drawn Butter, Mustard Aoli 95.

ESCORTS TO THE ABOVE

Properly Whipped Potatoes, Horseradish Parmesan Crust 14.

Bruleed Sweet Potato, Cinnamon, Cajeta Butter 13.

House-Cut French Fries, Parsley, Sea Salt 9.

Substantial Baked Potato, Aged Cheddar, Bacon 14.

Decadent Macaroni & Cheese 12.

Blue Cheese Potato Au Gratin 14.

Sauteed Broccoli, 1st Press Olive Oil, Lemon, Sea Salt 11.

Roasted Brussels Sprouts, Elephant Garlic, Crispy Bacon 12.

Creamed or Sauteed Spinach 12.

Sauteed Wild Mushrooms, Demi Glace 14.

Asparagus Milanese, Farm Egg, Parmesan, White Truffle Balsamic 14.

Charred Sweet Corn, Parmesan Cream, Lime, Cilantro 13.